



2026 SPRING DINNER BUFFET MENU A

團年春茗自助晚餐A

風生水起魚生撈起

Salmon Yusheng 三文魚撈起

COLD DISHES & SALADS 大展鴻圖冷盤及沙律

Salmon Sashimi 三文魚刺身

Cold Shrimps and Mussels 凍海蝦, 青口

Assorted Sushi and Rice Rolls 雜錦壽司

Assorted Cold Cut 雜錦凍肉

Salami Milano 米蘭沙樂美腸

Huadiao Drunken Chicken 花鵝醉雞

Parma Ham with Melon 意大利巴馬火腿蜜瓜

Seaweed Salad 日式中華沙律

Seasoned Couch Meat 味付螺肉

Frisee 法國生菜

Butter Lettuce 牛油生菜

Red Leaf 紅葉生菜

Romaine Lettuce 羅文生菜

Potato Salad 薯仔沙律

Greek Salad 希臘沙律

Tomato, Carrot 蕃茄, 甘荀

Cucumber and Red Onion 青瓜, 紅洋蔥

Cabbage and Capsicum 椰菜, 辣椒

Thai Octopus Salad 泰式八爪魚沙律

DRESSINGS 沙律醬汁

French, Italian, Vinaigrette, Herbs, Thousand Islands 各式沙律醬汁

CONDIMENTS 配料

Bacon, Grated Parmesan Cheese 煙肉碎, 芝士粉

Toasted Pine Nuts, Spring Onions and Bread Croutons

烘松子, 洋蔥碎, 麵包碎

SOUP 財源滾滾湯

Cream of Mixed Mushroom Soup 雜菌忌廉湯

served with Bread Roll and Butter 配麵包及牛油

HOT DISHES 龍騰展翅熱盤

Stewed Beef with Black Pepper Sauce 黑椒燴牛肉

Roasted Pork Loin with Peach 蜜桃燒豬柳

Roasted Lamb with Herbs 香草燒羊腩

Steamed Seabass 清蒸海鱸魚

Japanese Chicken Curry 日式咖喱雞

Baked Mashed Potato with Cheese 芝士焗薯蓉

Broccoli with Crabmeat and Enoki Mushroom

蟹肉金菇扒西蘭花

Baked Mixed Vegetables with Cheese Sauce 芝士焗雜菜

Braised E-fu Noodles with Mushroom 干燒伊麵

Fried Rice with Assorted Seafood and Pineapple

菠蘿海鮮炒飯

FROM THE CARVING TROLLEY 肉車

Roasted Gammon Ham with Bone accompanied with Cloves

Honey Sauce 蜜汁燒原隻火腿

DESSERTS 年年順景精選甜品

Marble Cheese Cake 雲石芝士蛋糕

Strawberry Mousse Cake 士多啤梨慕絲蛋糕

Black Forest Cake 黑森林蛋糕

German Cheese Cake 德國芝士餅

Mango Pudding 芒果布甸

Assorted Fruit Jelly 雜果啫喱

Sweeten Red Bean Soup with Dried Tangerine Peel

陳皮紅豆沙

(Movenpick) Ice-cream Cup (Movenpick)雪糕杯

Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

3 hours unlimited serving of soft drinks, chilled orange juice and house beer

3小時無限量供應汽水, 橙汁及精選啤酒