



2026 SPRING DINNER BUFFET MENU B

團年春茗自助晚餐B

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 and Yellow Herring Fish 三文魚刺身及希靈魚

Cold Shrimp 凍海蝦

Assorted Sushi and Rice Rolls 雜錦壽司

Assorted Cold Cut 雜錦凍肉

Salami Milano 米蘭沙樂美腸

Chinese Vegetarian Platter 中式素拼盆

Parma Ham with Melon 意大利巴馬火腿蜜瓜

Jelly Fish and braised Pork Knuckle 海蜇燻蹄

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

Potato Salad 薯仔沙律

Romaine Lettuce 羅文生菜

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

Gammon Ham with Pineapple Salad 菠蘿火腿沙律

Russian Egg Salad 俄羅斯蛋沙律

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 Black Truffle Soup 黑松露忌廉湯

served with Bread Roll and Butter 配麵包及牛油

HOT DISHES 龍騰展翅熱盤

Stewed Ox Tail with Red Wine Sauce 紅酒燴牛尾

Steamed Garoupa 清蒸石斑魚

Pan-fried Pork Ribs with Honey 蜜汁蒜香肉排

Roasted Lamb with Black Pepper Sauce 燒羊腩配黑椒汁

Green Chicken Curry with Coconut 椰香青咖喱雞

Wok-Fried Seasonal Vegetables 中式清炒時蔬

Roasted Chicken with Herbs 香草燒雞

Sautéed Broccoli with Shrimps 西蘭花炒蝦仁

Deep-fried Oyster 吉列生蠔

Braised E-Fu noodles with Crab meat and enokimushroom

蟹肉金菇炆長壽伊麵

Fried Rice with Shrimps and Crab-roe 蟹籽蝦仁炒飯

FROM THE CARVING TROLLEY 肉車

Roast Beef Rib-eye with Gravy Sauce 烤牛肉眼

DESSERTS 年年順景精選甜品

Marble Cheese Cake 雲石芝士蛋糕

Black Forest Cake 黑森林蛋糕

Chocolate Brownies 朱古力班尼士

Mango Pudding 芒果布甸

Mango Mousse Cake 芒果慕絲蛋糕

Osmanthus Jelly with Goji Berries 杞子桂花糕

Japanese Sweet Dumpling 日式和果子

Chocolate Truffle Tart 軟心朱古力撻

Chocolate Puffs 朱古力泡夫

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