



2026 SPRING LUNCH BUFFET MENU B

團年春茗自助午餐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

Cold Shrimp 凍海蝦

Assorted Sushi and Rice Rolls 雜錦壽司

Assorted Cold Cut 雜錦凍肉

Crab Roe Potato Salad 蟹籽薯仔沙律

Tomato and Cheese Salad 蕃茄, 芝士沙律

Assorted Vegetarian Platter 中式素拼盆

Huadiao Drunken Chicken 花雕醉雞

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 Leave 紅葉生菜

Romaine Lettuce 羅文生菜

Tomato 蕃茄

Carrot 甘荀

Cucumber and Red Onion 青瓜, 紅洋蔥

Cabbage and Capsicum 椰菜, 辣椒

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

Braised Beef short ribs with Red Wine Sauce

紅酒燴牛肋條

Chili Spiced Potato Wedges 美式香辣薯角

Teriyaki Chicken 日式照燒雞

Barbecued Spare-ribs with Garlic 蒜香燒排骨

Pan-fried Fillets of Sole with Butter Sauce

煎龍躑柳配牛油汁

Sautéed Mushrooms with Broccoli 西蘭花鮑靈菇

Deep-fried Shrimp 泰式炸蝦

Braised E-fu Noodles with Enoki Mushroom with XO sauce

XO醬金菇炆伊麵

Fried Rice with Assorted Seafood and Pineapple

菠蘿海鮮炒飯

DESSERTS 年年順景精選甜品

Tiramisu 意大利芝士蛋糕

Chestnut Cream Cake 栗子忌廉蛋糕

Blueberry Cheese Cake 藍莓芝士蛋糕

Tofu Pudding 豆腐布甸

Wolfberry and Osmanthus Pudding Cake 杞子桂花糕

Chocolate Truffle Tart 軟心朱古力撻

Assorted Fruit Jelly 雜果啫喱

(Movenpick) Ice-cream Cup (Movenpick) 雪糕

Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

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

2小時無限量供應汽水, 橙汁及精選啤酒