

## 2026

### Graduation Dinner Buffet Menu A

#### COLD DISHES 冷盤

Salmon Sashimi 三文魚刺身  
Cold Shrimps and Mussels 凍熟蝦、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  
Marinated Chicken with Sesame and Garlic 蒜泥麻香雞

#### SALADS 沙律

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  
Prawn and Garden Salad 田園蝦沙律  
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 湯

Cream of Mixed Mushroom Soup 雜菌忌廉湯  
served with Bread Roll and Butter 配麵包及牛油

## 2026 Graduation Dinner Buffet Menu A

### HOT DISHES 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 Enoki 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 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  
Fresh Fruit Tartlets 鮮果撻  
(Movenpick) Ice-cream Cup (Movenpick) 雪糕杯  
Fresh Fruit Platter 新鮮果盤

Coffee or Tea 咖啡或茶

HK\$488.00+10% service charge per person  
(Minimum 50 persons)  
(Serving for 2 hours)

Remarks: Addition **\$20 & up** per person for any request of food item substitution from the menu. Final price mark up will be based on the food item substitution

## 2026

### Graduation Dinner Buffet Menu B

#### COLD DISHES 冷盤

Salmon Sashimi and Yellow Herring Fish 三文魚刺身及希靈魚

Sea Whelk 翡翠螺

Assorted Sushi and Rice Rolls 雜錦壽司

Assorted Cold Cut 雜錦凍肉

Salami Milano 米蘭沙樂美腸

Assorted Vegetarian Platter 中式素拼盤

#### SALADS 沙律

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

Thai Octopus Salad 泰式八爪魚沙律

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 湯

Cream of Black Truffle Soup 黑松露忌廉湯

served with Bread Roll and Butter 配麵包及牛油

**2026**

## **Graduation Dinner Buffet Menu B**

### **HOT DISHES 熱盤**

Stewed Ox Tail with Red Wine Sauce 紅酒燴牛尾  
Steamed Garoupa 清蒸石斑魚  
Pan-fried Beef Cubes with Honey Pepper 蜜椒牛柳粒  
Roasted Lamb with Black Pepper Sauce 燒羊腩配黑椒汁  
Green Chicken Curry in Thai Style 泰式青咖喱雞  
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 Shrimp 吉列炸蝦  
Vegetable Mornay 芝士白汁焗雜菜  
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 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 朱古力泡芙  
Black Sesame Sweetened Soup 芝麻糊  
(Movenpick) Ice-cream Cup (Movenpick)雪糕杯  
Fresh Fruit Platter 新鮮果盤

Coffee or Tea 咖啡或茶

HK\$528.00 +10% service charge per person  
(Minimum 50 persons) (Serving for 2 hours)

## 2026

### Graduation Lunch Buffet Menu A

#### COLD DISHES 冷盤

Assorted Sushi and Rice Rolls 雜錦壽司  
Assorted Cold Cut 雜錦凍肉  
Russian Egg Salad 俄羅斯蛋沙律  
Seaweed Salad 日式中華沙律  
Seasoned Couch Meat 味付螺肉

#### SALADS 沙律

Iceberg Lettuce 美國生菜  
Cherry Tomato 櫻桃車厘茄  
Carrot 甘荀絲沙律  
Sweet Corn and Ham Salad 粟米火腿  
Cucumber and Onion Salad 青瓜洋蔥  
Red Kidney Bean 紅腰豆  
Bacon and Potato Salad 煙肉薯仔

#### 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 湯

Cream of Mushroom Soup 白菌忌廉湯  
served with Bread Roll and Butter 配麵包及牛油

## 2026 Graduation Lunch Buffet Menu A

### HOT DISHES 熱盤

- Swiss Chicken Wings 瑞士雞翼  
Deep-fried Chicken Nuggets with French Fries 脆炸雞寶配薯條  
Burger Steak with Tomato Sauce 茄茸漢堡扒  
Gillette Fish Fillet with Tartar Sauce 吉列魚柳拌他他汁  
Baked Mashed Potato with Cream Sauce 忌廉焗薯蓉  
Stir-fried Seasonal Vegetables with Garlic 蒜茸炒時蔬  
Penne Bolognese 肉醬長通粉  
Fried Rice with Assorted Seafood and Pineapple 菠蘿海鮮炒飯

### DESSERTS 甜品

- Mini Fruit Tartlets 迷你鮮果撻  
Chocolate Puffs 朱古力泡芙  
Chocolate Truffle Tart 軟心朱古力撻  
Strawberry Mousse Cake 士多啤梨慕絲蛋糕  
Assorted Fruit Jelly 雜果啫喱  
Mango Pudding 芒果布甸  
(Nestle) Ice-cream Cup (雀巢) 雪糕杯  
Fresh Fruit Platter 新鮮果盤

Coffee or Tea 咖啡或茶

HK\$328+10% service charge per person  
(Minimum 50 persons)  
(Serving for 1.5 hours)

Remarks: Addition **\$20 & up** per person for any request of food item substitution from the menu. Final price mark up will be based on the food item substitution

## 2026 Graduation Lunch Buffet Menu B

### COLD DISHES 冷盤

Cold Shrimp 凍海蝦  
Assorted Sushi and Rice Rolls 雜錦壽司  
Assorted Cold Cut 雜錦凍肉  
Potato Salad 薯仔沙律  
Thai Beef Salad 泰式牛肉沙律  
Tomato and Cheese Salad 蕃茄、芝士沙律  
Pineapple and Chicken Salad with Light Curry Mayonnaise 淡咖喱菠蘿雞肉沙律  
Seaweed Salad 日式中華沙律  
Seasoned Couch Meat 味付螺肉

### SALADS 沙律

Frisee 法國生菜  
Butter Lettuce 牛油生菜  
Red Leaf 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 湯

Cream of Mixed Mushroom Soup 雜菌忌廉湯  
served with Bread Roll and Butter 配麵包及牛油

## 2026 Graduation Lunch Buffet Menu B

### HOT DISHES 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  
Gillette Fish Fillet with Tartar Sauce 吉列魚柳拌他他汁  
Sautéed Mushrooms with Broccoli 雜菌炒西蘭花  
Deep-fried Shrimp in Thai-style 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 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  
(Nestle) Ice-cream Cup (雀巢)雪糕杯  
Fresh Fruit Platter 新鮮果盤

Coffee or Tea 咖啡或茶

HK\$388+10% service charge per person  
(Minimum 50 persons)  
(Serving for 1.5 hours)

Remarks: Addition **\$20 & up** per person for any request of food item substitution from the menu. Final price mark up will be based on the food item substitution.