

2024

Lunch Buffet Menu B

COLD DISHES 冷盤

- Cold Shrimps 凍海蝦
Assorted Sushi and Rice Rolls 雜錦壽司
Assorted Cold Cut 雜錦凍肉
Gammon Ham with Pineapple Salad 菠蘿火腿沙律
Potato Salad 薯仔沙律
Spicy Squid and Mussels Salad 辣魷魚、青口沙律
Chicken and Garden Salad 田園雞肉沙律
Smoked Duck Breast Salad 煙鴨胸沙律

SALADS 沙律

- Romaine Lettuce 羅文生菜
Butter Lettuce 牛油生菜
Red Leaves 紅葉生菜
Frisee 法國生菜
Tomato 蕃茄
Carrot 甘筍
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 Mushroom Soup with Crabmeat 蟹肉白菌忌廉湯
served with Bread Roll and Butter 配麵包及牛油

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HOT DISHES 熱盤

- Stewed Beef with Black Pepper Sauce 黑椒燴牛肉
Deep-fried Fish Fillet with Cream of Sweet Corn Sauce 黃金炸魚柳配粟米忌廉汁
Roasted Potato Wedge with Herbs 香草燒薯角
Japanese Curry Chicken 日式咖喱雞
Fried Pork Spare ribs with Chili and Garlic 中式椒鹽排骨
Baked Assorted Vegetables with Cheese 芝士焗雜菜
Baked Penne Pasta with Mushroom and Cheese 蘑菇芝士焗長通粉
Fried Rice with Shrimps and Pineapple 菠蘿海蝦炒飯

DESSERTS 甜品

- Mango Pudding 芒果布甸
Mango Mousse Cake 芒果慕絲蛋糕
Sacher Cake 沙加朱古力蛋糕
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Chocolate Puffs 朱古力泡夫
Fresh Fruit Tartlets 新鮮果撻
Coconut Cream of Sago Sweetened Soup 椰汁西米露
Assorted Jelly 各式啫喱
Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

HK\$290+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.