

2024

## Lunch Buffet Menu C

### COLD DISHES 冷盤

- Snapper Sashimi 鯛魚刺身  
Assorted Sushi and Rice Rolls 雜錦壽司  
Assorted Cold Cut 雜錦凍肉  
Potato Salad 薯仔沙律  
Spicy Squid and Mussels Salad 辣魷魚、青口沙律  
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

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

## Lunch Buffet Menu C

### **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  
Pan-fried Fillets of Sole with Butter Sauce 煎龍脷柳配牛油汁  
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 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 新鮮果盆

Coffee or Tea 咖啡或茶

HK\$330+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.