

2024

Lunch Buffet Menu D

COLD DISHES 冷盤

Tuna Sashimi 吞拿魚刺身
Cold Shrimps & 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

SALADS 沙律

Frisee 法國生菜
Butter Lettuce 牛油生菜
Red Leave 紅葉生菜
Romaine 羅文生菜
Tomato, Carrot 蕃茄、甘筍
Cucumber and Red Onion 青瓜、洋蔥
Cabbage and Capsicum 椰菜、辣椒
Potato Salad 薯仔沙律
Russian Egg Salad 俄羅斯蛋沙律
Pineapple and Chicken Salad with Light Curry Mayonnaise 淡咖喱菠蘿雞肉沙律
Prawn and Garden Salad 田園蝦沙律

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

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HOT DISHES 熱盤

- Stewed Beef with Black Pepper Sauce 黑椒汁燴牛肉
Pan-fried Fillets of Sole with Orange Butter Sauce 煎龍利柳配香橙牛油汁
Roasted Lamb with Herbs 香草燒羊腩
Teriyaki Chicken 日式照燒雞
Roasted Pork Loin with Peach 蜜桃燒豬柳
Chicken with Coconut Green Curry 椰汁青咖喱雞
Roasted Potato Wedge with Herbs 香草燒薯角
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
Yeung Chow Fried Rice 揚州炒飯

DESSERTS 甜品

- Mango Mousses Cake 芒果慕絲蛋糕
Marble Cheese Cake 雲石芝士蛋糕
Assorted Fruit Jelly 雜果啫喱
Sacher Cake 朱古力沙架蛋糕
Fresh Fruit Tartlets 新鮮果撻
Coconut Cream of Sago Sweetened Soup 椰汁西米露
(Movenpick) Ice-cream Cup (Movenpick)雪糕杯
Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

HK\$380 + 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.