



HARBOUR
PLAZA
Resort City
TIN SHUI WAI • HONG KONG
嘉湖海逸酒店

2024 WESTERN WEDDING LUNCH BUFFET MENU A

COLD DISHES 冷盤

Salmon Sashimi 三文魚刺身

Cold Shrimps 凍蝦

Assorted Sushi and Rice Rolls 日式雜錦壽司

Selection of Italian Cold Cut 意式雜錦凍肉

Thai Beef Green Papaya Salad 泰式牛肉青木瓜沙律

Marinated Eggplant with Garlic 涼伴蒜香茄子



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

Greek Salad 希臘沙律

Potato Salad 薯仔沙律

Tomato and Cheese Salad 蕃茄、芝士沙律

Prawn and Garden Salad 田園蝦沙律



DRESSINGS 沙律醬汁

Caesar, Thousand Islands and Herbs Vinaigrette

凱撒汁、千島汁及香草油醋汁



CONDIMENTS 配料

Croutons, Roasted Pine Nuts, Crispy Bacon,

Grated Parmesan Cheese and Spring Onions

烘麵包粒、松子仁、脆煙肉碎、芝士粉及青蔥

Harbour Plaza Resort City Limited
(Incorporated in British Virgin Islands)

海逸國際酒店集團成員

HPRC 007/25

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SOUPS 湯

Minestrone 意大利雜菜湯
served with Selection Bread Rolls and Butter 配各式麵包及牛油



HOT DISHES 熱盤

Braised Ox Tail with Vegetables in Red Wine Sauce 紅酒雜菜燴牛尾
Pan-fried Fillets of Sole with Orange Butter Sauce 煎龍利柳配香橙牛油汁
Sweet and Sour Chicken with Peach 蜜桃咕嚕雞球
Barbecued Spare-ribs with Garlic 蒜香燒排骨
Sautéed Shrimps with Broccoli 西蘭花炒蝦仁
Braised Vegetables with Black Mushroom 鮮冬菇扒時蔬
Braised E-fu Noodles with Enoki Mushroom in XO sauce XO醬金菇炆伊麵
Fried Rice with Shredded Conpoy and Barbecued Pork 瑤柱叉燒炒飯



DESSERTS 甜品

Chocolate Truffle 軟心朱古力蛋糕
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Mango Pudding 芒果布甸
Passion Fruit Cheese Cake 熱情果芝士蛋糕
Assorted Mini Fruit Tartlets 雜錦迷你鮮果撻
Tiramisu 意大利芝士蛋糕
Assorted Jelly 雜錦啫喱
Movenpick Ice-cream Movenpick雪糕
Fresh Fruit Platter 新鮮果盤

Coffee or Tea 咖啡或茶

每位港幣 HK\$438
+10% service charge per person

(Minimum 50 persons) (Serving for 1.5 hours)