

**BARBECUE BUFFET 2017**

**MENU A**

**Appetisers and salads**

Freshly shucked seasonal oysters on ice  
冰鎮新鮮生蠔

Smoked Atlantic salmon slices with traditional condiments  
煙大西洋三文魚伴傳統配料

Prawn cocktail  
鮮蝦咯嗲

Thai green papaya and crab salad  
青木瓜伴蟹肉沙律

Tandoori chicken salad  
香燒雞沙律

Parma ham with cantaloupe melon and honeydew melon  
巴馬火腿配香瓜

Tossed cabbage salad with ham and raisin  
椰菜及火腿沙律配葡萄乾

Roma tomatoes and buffalo mozzarella with basil pesto  
意大利水牛芝士及羅馬蕃茄配香草汁

Assorted grilled vegetables anti-pasto  
意式雜錦扒醃蔬菜

Potato salad with bacon bits  
馬鈴薯沙律伴脆煙肉

Classic Caesar salad with caramelized pecan nuts  
經典凱撒沙律配焦糖核桃

Selected garden greens with dressings and condiments  
自選田園沙律菜伴沙律汁及配料

**Soup**

Wild mushroom cream soup  
野菌忌廉湯

**CONTINUED**

**BARBECUE BUFFET 2017**

**MENU A**

**From the grill**

Marinated prawns  
香醃鮮蝦

Chermoula sea perch  
摩洛哥式鱸魚

Teriyaki marinated salmon steaks  
日式照燒三文魚

Lemongrass French chicken breast  
泰式香茅雞胸肉

Garlic and lemon marinated baby octopus  
香蒜檸檬小八爪魚

Rosemary marinated lamb cutlets  
迷迭香紐西蘭羊排

Marinated Australian rib eye steaks  
澳洲肉眼扒

Selection of barbecue Argentinian sausages  
雜錦燒烤阿根廷烤腸

**Sauces**

Barbecue sauce  
燒烤汁

Green peppercorn sauce  
青胡椒汁

Mint sauce and mint jelly  
薄荷汁及薄荷啫喱

Dijon mustard  
法國芥菜

**CONTINUED**

**BARBECUE BUFFET 2017**

**MENU A**

**Main courses**

Red curry barbecue duck with lychee  
紅咖喱荔枝燒鴨

Steamed garoupa with ginger soy sauce  
清蒸石斑配薑及豉油汁

Beef and chicken satays with peanut sauce  
牛肉及雞肉馬來西亞沙爹伴花生汁

Corn on the cob  
牛油粟米

Spicy potato wedges with chives sour cream  
香辣馬鈴薯配瑞士小葱酸忌廉

Seasonal steamed vegetables  
時令蔬菜

Fried bean curd with green asparagus  
香炒玉子豆腐伴青蘆筍

E-fu noodles  
干燒伊麵

Steamed rice  
白飯

**Desserts**

Vanilla bean crème brûlée  
法式雲呢噶燉蛋

Fresh mango mousse cake  
芒果慕絲蛋糕

Bread and butter pudding with crème anglaise  
法式焗牛油麵飽布甸配雲呢拿汁

**CONTINUED**

**BARBECUE BUFFET 2017**

**MENU A**

Sago with coconut cream and cantaloupe melon  
椰汁香瓜西米露

Black forest cake  
黑森林蛋糕

Baked Swiss apple tart  
焗瑞士蘋果撻

New York cheese cake  
紐約芝士蛋糕

Fresh strawberry mille-feuille  
士多啤梨千層酥

Assorted sliced fresh fruits  
雜錦新鮮生果

Ice cream station with condiments  
特色雪糕及配料

Coffee or tea  
咖啡或茶

**1,088 per person**

Price in Hong Kong dollars and subject to 10% service charge.  
With a minimum guarantee of 80 persons

價格為港幣\$1,088元，另加一服務費。  
最少訂購八十人份量