

EAST MEETS WEST BUFFET 2017

Appetisers and salads

Freshly shucked seasonal oysters and steamed fresh prawns on ice
冰鎮新鮮生蠔及鮮蝦

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

Deluxe sushi and sashimi with pickled daikon and wasabi
尊上雜錦壽司及新鮮刺身

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

Crab claws with coriander gazpacho
蟹鉗配西班牙凍湯

Grilled assorted seafood platter with asparagus and tomato-balsamic vinaigrette
扒雜錦海鮮拼盤伴蘆筍及番茄油醋汁

Thai spicy prawns and green papaya salad
香辣鮮蝦木瓜沙律

Vietnamese squid and glass noodles salad
越式魷魚粉絲沙律

Fresh mango and shredded chicken salad
鮮芒果醃雞絲沙律

Thai beef tenderloin and cucumber salad
泰式牛柳沙律

Roma tomato salad with sweet basil
香草羅馬蕃茄沙律

Assorted garden greens with dressings and condiments
雜錦田園沙律菜伴沙律汁及配料

CONTINUED

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Soup

Boston lobster coconut soup with pink lentils
椰香波士頓龍蝦扁豆湯

Carving

Roasted Australian beef rib eye with Sichuan pepper sauce
燒焗澳洲肉眼扒配四川花椒汁

Main courses

Wok-seared Canadian scallops with Thai herbs
泰式香草炒帶子

Grilled Australian barramundi with miso cream sauce
扒澳洲盲鱒魚配味噌忌廉汁

Sweet and sour prawns with mixed peppers
甜酸蝦球伴雜錦西椒

Whole steamed Australian coral trout with soy broth
清蒸原條澳洲石斑

Tandoori chicken with cucumber raita
香燒雞伴青瓜酸奶酪

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

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

Mie Goreng

印尼炒麵

CONTINUED

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Stir-fried seasonal vegetables
時令炒雜菜

Steamed rice
白飯

Naan bread
印度烤餅

Desserts

Taro with coconut cream
椰汁香芋露

Sago pudding with sugar cane
馬六甲糖西米布甸

Caramel custard with fresh berries
鮮雜莓配焦糖吉士

Glutinous rice with fresh mango and coconut cream
泰國芒果椰汁糯米飯

Green tea chocolate mousse
綠茶朱古力慕絲

Blueberry cheese cake
藍莓芝士蛋糕

Egg tart
蛋撻

Sweet red bean soup
中式紅豆糖水

CONTINUED

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Black forest cake
黑森林蛋糕

Fresh tropical fruits and berries platter
雜錦新鮮生果及草莓

Selection of Asian ice creams with roasted almonds and chocolate flakes
精選亞洲風味雪糕伴烤杏仁及朱古力片

Pancake station with chocolate sauce and condiments
即煎班戟伴配料

Chocolate fountain with fresh fruits and marshmallow
朱古力噴泉配鮮果及棉花糖

Coffee or tea
咖啡或茶

1,198 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\$1,198 元，另加一服務費。
最少訂購八十人份量