

WESTERN BUFFET 2017

MENU A

Appetisers and salads

Freshly shucked seasonal oysters on ice
新鮮冰鎮生蠔

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

Deluxe sushi with pickled daikon and wasabi
尊上雜錦壽司

Italian charcuterie variation
意大利雜錦凍肉

Australian beef carpaccio with shaved Parmesan-Reggiano
生牛肉薄片伴巴馬臣芝士片

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

Grilled seafood salad with green asparagus and tomato, balsamic vinaigrette
扒海鮮沙律配青蘆筍

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

Tandoori chicken salad
香燒雞沙律

Indian spicy lamb kebab salad
印度燒羊卷沙律

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

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

CONTINUED

WESTERN BUFFET 2017

MENU A

Thai style coleslaw salad with green beans and roasted peanuts
泰式醃椰菜沙律配青邊豆及燒焗花生

Fresh prawns, pineapple and golden pomelo salad
泰國金柚, 菠蘿鮮蝦沙律

Soup

Green asparagus cream soup
蘆筍忌廉湯

Main courses

Grilled herb crusted black cod fillet on ratatouille
扒香草銀鱈魚柳伴意式燴雜菜

Gratinated seafood on garlic spinach and potato with mousseline sauce
焗雜錦海鮮伴炒菠菜及馬鈴薯配忌廉牛油汁

Grilled New Zealand lamb cutlets marinated with grain mustard and tarragon
香草及芥菜扒紐西蘭羊排

Slow-cooked Dutch veal loin with wild mushrooms cream sauce
慢煮荷蘭牛仔柳伴野菌汁

Roasted French spring chicken with rosemary jus
燒焗法國春雞伴香草汁

Mushrooms ravioli with Parmesan-Reggiano sauce
意式雜菌雲吞配巴馬臣芝士汁

Stir-fried seasonal vegetables
香炒時令蔬菜

Roasted new potatoes
燒焗新馬鈴薯

CONTINUED

WESTERN BUFFET 2017

MENU A

Live carving

Roasted beef striploin with a red wine shallot sauce
燒焗西冷牛扒配乾葱紅酒汁

Desserts

Ginger crème brûlée
法式薑汁燉蛋

Grand Marnier chocolate mousse
法式橙酒朱古力慕絲

Apple crumble
蘋果金寶

Mango mousse cake
芒果慕絲蛋糕

Lemon coconut pie
檸檬椰香批

New York cheese cake
紐約芝士蛋糕

Assorted French pastries
精選法式甜點

Seasonal fresh fruits and berries platter
雜錦新鮮生果及草莓

Coffee or tea
咖啡或茶

958 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\$958元，另加一服務費。

The Repulse Bay

最少訂購八十人份量