

## EAST MEETS WEST BUFFET 2019

### MENU

#### Appetizers and salads

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

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  
精選雜錦壽司及新鮮刺身

Bayonne ham with cantaloupe melon and honey dew melon  
法國巴約納火腿配香瓜

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

Heirloom tomatoes salad, bocconcini cheeses and basil pesto (V)  
蕃茄沙律配博康奇尼芝士伴羅勒香草醬

Assorted garden greens with dressings and condiments (V)  
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  
燒焗澳洲肉眼扒配伴四川花椒汁

##### Main courses

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

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

Sweet and sour prawns with mixed peppers  
甜酸蝦球配雜錦西椒

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 barbecued duck with lychee  
紅咖喱荔枝燒鴨

Beef and chicken satays with peanut sauce  
牛肉及雞肉沙爹伴花生汁

Mie Goreng (Indonesian fried noodles)  
印尼炒麵

**CONTINUED**

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Stir-fried seasonal vegetables (V)  
時令炒雜菜

Steamed rice (V)  
絲苗白飯

Naan bread (V)  
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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**MENU**

Black forest cake  
黑森林蛋糕

Fresh tropical fruits and berries platter  
雜錦新鮮生果及雜莓

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

**1,298 per person**

Price in Hong Kong dollars and subject to 10% service charge.  
價格為每位港幣\$1,298 元，另加一服務費。