

WESTERN BUFFET 2019

MENU A

Appetisers and salads

Freshly shucked seasonal oysters on ice
新鮮冰鎮生蠔

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

Deluxe sushi with pickled daikon and wasabi
精選雜錦壽司

Italian charcuterie platter
意大利雜錦凍肉拼盤

Australian beef carpaccio with shaved Parmesan-Reggiano
意式薄切澳洲牛肉伴巴馬臣芝士片

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

Grilled Albacore tuna on niçoise salad
扒長鰭吞拿魚尼斯沙律

Pan-seared scallops on soba noodles with roasted sesame dressing
香煎帶子配蕎麥麵伴芝麻汁

Green asparagus and wild mushroom salad with sun-dried tomato dressing (V)
青蘆筍野菌沙律伴蕃茄乾油醋汁

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

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

Tandoori chicken salad
印度燒雞沙律

Fresh prawns, pineapple and golden pomelo salad
鮮蝦菠蘿金柚沙律

CONTINUE

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Soup

Black truffle and wild mushroom cream soup with herbs croutons (V)
黑松露野菌忌廉湯配香草鬆脆麵包粒

Main courses

Pan-seared Italian farmed seabass fillet on ratatouille
香煎意大利鱸魚柳配意式燴蔬菜

Gratinated seafood on sautéed spinach and gratinated potato with mousseline sauce
焗海鮮配炒菠菜薯蓉伴忌廉牛油汁

Grilled New Zealand lamb cutlets marinated with Provençale herbs and mustard
香草芥末扒紐西蘭羊排

Slow-cooked Dutch veal loin with grain mustard cream sauce
慢煮荷蘭牛仔柳伴法式芥末籽忌廉汁

Slow-roasted French yellow chicken supreme with Frangelico jus
慢燒法國黃雞胸伴意式榛子酒汁

Spinach and ricotta ravioli with Parmigiano Reggiano cream (V)
意式菠菜芝士雲吞伴巴馬臣芝士汁

Stir-fried seasonal vegetable (V)
香炒時令蔬菜

Roasted new potato (V)
燒焗新薯

Live carving

Roasted U.S. beef striploin with red wine shallot sauce
燒焗美國西冷牛扒配乾葱紅酒汁

CONTINUE

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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
焗蘋果金寶

Fresh mango mousse cake
新鮮芒果慕絲蛋糕

Lemon coconut pie
檸檬椰香批

New York cheese cake
紐約芝士蛋糕

Assorted French pastries
精選法式蛋糕

Seasonal fresh fruits and berries platter
雜錦新鮮生果及雜莓

Coffee or tea
咖啡或茶

1,058 per person

Price in Hong Kong dollars and subject to 10% service charge.

With a minimum guarantee of 80 persons

價格為每位港幣\$1,058元，另加一服務費。

最少訂購八十人份量