

## BARBECUE BUFFET 2022

### 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

Prawn cocktail  
鮮蝦咯嗲

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

Tandoori chicken salad  
印度燒雞沙律

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

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

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

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

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

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

## 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

##### 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

**CONTINUE**

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**MENU A**

Mint sauce and mint jelly  
薄荷汁及薄荷啫喱

Dijon mustard  
法國芥菜

**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  
牛肉及雞肉沙爹伴花生汁

Corn on the cob (V)  
牛油粟米

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

Seasonal steamed vegetables (V)  
時令蔬菜

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

E-fu noodles (V)  
干燒伊麵

Steamed rice (V)  
絲苗白飯

## CONTINUE

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##### Desserts

Vanilla bean crème brûlée

法式雲呢噶燉蛋

Fresh mango mousse cake

新鮮芒果慕絲蛋糕

Bread and butter pudding with crème anglaise

法式焗牛油麵飽布甸配雲呢拿汁

Sago with coconut cream and cantaloupe melon

椰汁香瓜西米露

Black forest cake

黑森林蛋糕

Freshly baked country style apple tart slide

田園式焗蘋果撻

New York cheese cake

紐約芝士蛋糕

Fresh strawberry mille-feuille

士多啤梨千層酥

Seasonal fresh fruits and berries platter

雜錦新鮮生果及雜莓

Ice cream station with condiments

特色雪糕伴配料

Coffee or tea

咖啡或茶

1,458 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\$1,458 元，另加一服務費。

最少訂購八十人份量