

Social Gathering Banquet Dinner Buffet Menu A

歡聚時刻宴會自助晚餐A



KOWLOON·HONG KONG 8度海逸酒店

ICED SEAFOOD 冰鎮海鮮

Shrimp, Sea Whelk and Mussel 海蝦、海螺及青口

COLD DISHES 冷盤

Cold Cut Platter 雜錦意大利凍肉腸 Smoked Salmon 煙三文魚 Seafood Salad in Japanese Style 日式海鮮沙律 Spiced Beef Salad 五香牛肉沙律 Sichuan Spicy Shredded Chicken 麻辣手撕雞 Marinated Chicken Kidney with Fungus Salad 特色小木耳雞腎沙律 Celery and Bean Curd Salad 香芹豆乾沙律 Crab Roe and Pumpkin Salad in Japanese Style

SALAD BAR 沙律吧

日式蟹籽南瓜沙律

Lady Fingers with Japanese Sesame Sauce 秋葵沙律
Crab Roe and Egg Salad 蟹籽蛋沙律
Romaine Lettuce 羅馬生菜
Cucumber with Dill 香草青瓜
Tomato and Red Onion Salad 紅洋葱蕃茄沙律

Mesclun Mixed 田園雜菜沙律

Dressings: Balsamic Vinaigrette with Olive Oil, Thousand Island Dressing,

Caesar Dressing and Sesame Dressing

醬汁: 意大利黑醋配橄欖油、千島汁、凱撒汁及日式芝麻醬 Condiments: Croûton and Shaved Parmesan Cheese

Pineapple and Potato Salad 菠蘿薯仔沙律

配料: 脆麵包粒及巴馬臣芝士片

SASHIMI & SUSHI BAR 刺身及壽司區

Assorted Japanese Sashimi and Sushi 日式雜錦刺身及壽司

SOUP 湯

Cream of Mushroom Soup 忌廉蘑菇湯

CARVING STATION 即切烤肉

Roasted Beef Rib-eye 燒牛肉

Dressi<mark>ngs: Horse</mark>radish Sauce, Demi-Glace, Pepper Sauce and English Mustard 醬汁: 辣根汁、燒汁、黑椒汁及英國芥辣

- Subject to 10% service charge 另收加一服務費
- Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours 已包括席間無限量供應汽水、橙汁及精選啤酒3小時
- Seasonal ingredients on the menu may be subjected to changes, depending on the availability, Harbour Plaza 8 Degrees reserves the right to replace with items of similar value.
 菜單上的食材供應有可能受季節因素影響,8 度海逸酒店保留最終決定權以更換價值相約之食材。
- If you have any concerns regarding food allergies, please alert your event manager prior to ordering.
 如閣下對某種食物有過敏反應,請在點菜時通知會議及宴會統籌經理,以便作出妥善安排。

HOT DISHES 熱葷

Braised Beef Short Ribs in Red Wine 紅酒燴牛肋條 Pan-fried Sole Fillet with Tomato Sauce 香煎龍脷柳配鮮茄蓉汁

Baked Seafood with Cheese in Italian Style 意式芝士焗海鮮

Spring Chicken with Teriyaki Sauce 日式醬燒芝麻春雞 Crispy Smoked Duck Breast in Pot Wine Sauce 脆皮煙鴨胸伴砵酒汁

Sautéed Shrimp with Mixed Vegetable and Cashew Nut 腰果雜菜粒炒蝦仁

Sautéed Cauliflower with Preserved Meat 咸肉炒椰菜花 Steamed Sea Garoupa Fish 清蒸石斑

Roasted Lamb Chop with Rosemary Jus 燒羊扒伴迷迭香汁

Pan-fried Veal Spare Rib with Honey and Black Pepper Sauce 花蜜黑椒牛仔骨

Masala Chicken Curry 萬沙文咖喱雞 Yeung Chow Fried Rice 揚州炒飯

DESSERTS 甜品區

Mango Napoleon 芒果拿破崙
Mango Pudding with Mango Purée 芒果布甸
Milk Pudding 牛乳布甸
Green Tea Red Bean Cake 綠茶紅豆蛋糕
Double Chocolate Cake 特濃朱古力蛋糕
Chestnut Tart 栗子撻
Marble Cheesecake 雲石芝士蛋糕
Durian Mousse Cake 榴槤慕絲蛋糕
Tiramisu 意大利軟芝士餅
Assorted Fresh Fruit Platter 雜錦鮮果碟
Mövenpick Ice Cream 雪糕

COFFEE & TEA STATION 自助式咖啡及茶

