

2025

Lunch Buffet Menu B

COLD DISHES 冷盤

- Snapper Sashimi 鯛魚刺身
- Assorted Sushi and Rice Rolls 雜錦壽司
- Assorted Cold Cut 雜錦凍肉
- Potato Salad 薯仔沙律
- Spicy Squid and Mussels Salad 辣魷魚、青口沙律
- Thai Beef Salad 泰式牛肉沙律
- Tomato and Cheese Salad 蕃茄、芝士沙律
- Pineapple and Chicken Salad with Light Curry Mayonnaise 淡咖喱菠蘿雞肉沙律

SALADS 沙律

- Frisee 法國生菜
- Butter Lettuce 牛油生菜
- Red Leaf 紅葉生菜
- Romaine Lettuce 羅文生菜
- Tomato 蕃茄
- Carrot 甘筍
- Cucumber and Red Onion 青瓜、紅洋蔥
- Cabbage and Capsicum 椰菜、辣椒

DRESSINGS 沙律醬汁

- French, Italian, Vinaigrette, Herbs, Thousand Islands 各式沙律醬汁

CONDIMENTS 配料

- Bacon, Grated Parmesan Cheese 煙肉碎、芝士粉
- Toasted Pine Nuts, Spring Onions and Bread Croutons 烘松子、洋蔥碎、麵包碎

SOUP 湯

- Cream of Mixed Mushroom Soup 雜菌忌廉湯
served with Bread Roll and Butter 配麵包及牛油

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HOT DISHES 熱盤

- Braised Beef short ribs with Red Wine Sauce 紅酒燴牛肋條
Chili Spiced Potato Wedges 美式香辣薯角
Teriyaki Chicken 日式照燒雞
Barbecued Spare-ribs with Garlic 蒜香燒排骨
Pan-fried Fillets of Sole with Butter Sauce 煎龍脷柳配牛油汁
Sautéed Mushrooms with Broccoli 西蘭花鮑靈菇
Deep-fried Shrimp 泰式炸蝦
Braised E-fu Noodles with Enoki Mushroom with XO sauce
XO 醬金菇炆伊麵
Fried Rice with Assorted Seafood and Pineapple 菠蘿海鮮炒飯

DESSERTS 甜品

- Tiramisu 意大利芝士蛋糕
Chestnut Cream Cake 栗子忌廉蛋糕
Blueberry Cheese Cake 藍莓芝士蛋糕
Tofu Pudding 豆腐布甸
Wolfberry and Osmanthus Pudding Cake 杞子桂花糕
Chocolate Truffle Tart 軟心朱古力撻
Assorted Fruit Jelly 雜果啫喱
(Nestle) Ice-cream Cup (雀巢)雪糕杯
Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

HK\$388+10% service charge per person

(Minimum 50 persons)

(Serving for 1.5 hours)

Remarks: Addition **\$20 & up** per person for any request of food item substitution from the menu. Final price mark up will be based on the food item substitution.