2023 西式婚宴自助午餐菜譜 A 2023 Western Wedding Lunch Buffet Menu A



8度海堍酒店

頭盤

雜錦煙魚拼盤 雜錦凍肉拼盤 鮮橙蕃茄雜菜沙律 煙鴨胸蘋果沙律 涼伴小木耳青瓜沙律

沙律

羅馬生菜 紅菊苣 紅葉生菜 刁草青瓜 蕃茄洋蔥羅勒沙律 芥末白汁薯仔煙肉沙律

醬汁:芝麻汁、薑味青檸油醋汁、凱撒汁

及意大利黑醋汁

配料:烘麵包粒、脆煙肉、巴馬臣芝士粉及青葱

湯

白菌忌廉湯 麵包配牛油或植物牛油

即切烤肉

燒火腿配黑椒菠蘿汁

熱盤

香煎龍脷柳伴白酒汁 天多尼烤雞件 雜椒炒牛柳粒 香橙汁焗肉排 清炒時蔬 肉醬千層麵 揚州炒飯

甜品

咖啡及茶

Appetizers

Assorted Smoked Fish Platter
Assorted Cold Cut Platter
Garden Green with Orange and Tomato
Smoked Duck Breast and Apple Salad
Black Fungus and Cucumber Salad with Sesame Oil

Salads

Romaine Lettuce
Radicchio
Lollo Rosso
Cucumber with Dill
Tomato and Purple Onion Salad with Basil
Potato and Bacon Salad with Mustard Mayonnaise

Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vingigrette
Condiments: Croûton, Crispy Bacon, Parmesan Cheese and Spring Onion

Soup

Cream of Mushroom Soup Bread Roll with Butter or Margarine

Carving

Roasted Gammon Ham with Black Pepper and Pineapple Glaze

Hot Dishes

Pan-fried Sole Fillet with White Wine Sauce Tandoori Chicken Stir-fried Diced Beef with Assorted Bell Pepper Baked Pork Spare Ribs in Orange Sauce Stir-fried Seasonal Vegetables Lasagne Bolognaise Fried Rice in Yangzhou Style

Desserts

Fresh Fruit Platter
Créme Brûlée
Marble Cheesecake
Fruit and White Wine Jelly
Mango Pudding with Mango Purée
Osmanthus Pudding with Red Date Purée
Mango Napoleon
Dark Chocolate Mousse

Coffee and Tea

每位 per person

 $\frac{HK\$488}{488}$ (Jan - Aug 2023) $\frac{HK\$538}{599}$ (Sep - Dec 2023)

週末及酒店特別日子 (2023年12月22、25及26日) 設有附加費。2023年7月及8月除外。 Supplement charge will be applied on every weekend and special days - Dec 22, 25 & 26, 2023. Except July & August, 2023.

2小時無限量供應汽水、橙汁及精選啤酒、以上價目須另收加一服務費 (50位起) 2 hours unlimited serving of soft drinks, chilled orange juice and house beer Above prices are subject to 10% service charge (For 50 persons or above)

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。 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.

如閣下對某種食物有過敏反應,請於點菜時通知會議及宴會統籌經理,以便作出妥善安排。 If you have any concerns regarding food allergies, please alert your event manager prior to ordering.