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



8度海微酒店

頭盤

雜錦煙魚碟 雜錦凍肉拼盤 麻香鴨腎 牛油果蕃茄乾雜菜沙律 蟹籽沙律 雜錦日式壽司及加州卷

沙律

羅馬生菜 捲曲生菜 紅菊苣 紅葉生菜 刁草青瓜 芥末白汁煙肉薯仔沙律 蕃茄洋蔥香草沙律 酸椰菜絲沙律

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

蟹肉南瓜湯 麵包配牛油或植物牛油

即切烤肉

燒肉眼扒配蘑菇烤汁

熱盤

中式燒味拼盤 香煎龍脷柳伴白酒提子汁 西檸雞 青咖喱豬頸肉 咕嚕肉 鬼馬牛柳粒 清炒時蔬 肉鬆蝦乾炒飯 芝士焗海鮮長通粉

甜品

咖啡及茶

Appetizers

Assorted Smoked Fish Platter with Condiment
Assorted Cold Cut Platter
Duck Kidney in Sesame Oil
Mesclun Salad with Avocado, Semi-dried Tomato and Sesame
Crab Roe Salad
Assorted Japanese Sushi and California Roll

Salads

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

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

Soup

Coleslaw Salad

Pumpkin Soup with Crab Meat Bread Roll with Butter or Margarine

Carving

Roasted Rib Eye of Beef with Mushroom Gravy

Hot Dishes

Barbecued Meat Combination
Pan-fried Sole Fillet with White Wine and Grape Sauce
Deep-fried Chicken Fillet in Lemon Sauce
Green Curry Pork Neck
Sweet and Sour Pork
Stir-fried Diced Beef with Deep-fried Dough and Water Chestnut

Stir-fried Seasonal Vegetables
Fried Rice with Rousong and Dried Shrimp
Baked Assorted Seafood Penne with Cheese

Desserts

Fresh Fruit Platter
Bread and Butter Pudding
Marble Cheesecake
Fruit and White Wine Jelly
Assorted French Pastry
Mango Pudding with Mango Purée
Mango Napoleon
Dark Chocolate Mousse
Ice-cream

Coffee and Tea

每位 per person

 $\frac{\text{HK}\$538}{\text{588}}$ (Jan - Aug 2023) $\frac{\text{HK}\$588}{\text{590}}$ (Sep - Dec 2023)

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)

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。

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.

A member of Harbour Plaza Hotels and Resorts 海逸國際酒店集團成員