# Cold Appetizer Chilled Seafood on Ice

(Fresh Prawns, Mussels and Sea Whelks)

Assorted Sushi and Sashimi

Chilled Soba Noodles with Crab Stick

Ceder Wood Smoked Salmon with Condiments

Parma Ham with Melon

Tomato and Mozzarella with Basil and Olive Oil
Shredded Chicken and Rice Flour Sheet Salad
with Sesame Dressing

# Salad Corner Thai Style Beef Salad

Mixed Mushroom Salad

Baby Carrot Salad with Chive

Garden Salad with Homemade Dressing

Seafood, Fennel and Apple Salad with Cumin Dressing

Mixed Vegetable Salad with Lentil Peas

#### Soup Corner

Seafood Chowder

Braised Minced Beef Soup with Egg White and Coriander

Assorted Bread and Butter

#### Carving

Roasted Rib-eye of Beef with Red Wine Reduction

# Hot Dishes Roasted Pork Spare Rib with BBO Chili Sauce

Thai Style Pan-fried Chicken Fillets with Lemongrass Coconut Sauce
Sautéed Seafood Penne Pasta with Garlic, Chili and Olive Oil
Sautéed Seasonal Vegetable with Fresh Herbs
Oven-roasted New Potato and Cherry Tomato
Chinese Barbecued Meat Platter
Deep-fried Fish Fillets with Peach in Chinese Dark Vinegar Sauce
Shanghai Style Stir-fried Shrimps with Broccoli
Braised Chinese Mushrooms with
Seasonal Vegetables
Fried Rice with Conpoy and Egg White

#### Desserts

Fresh Fruit Platter

American Cheesecake

Chocolate Terrine with Chestnut

Baked William Pear Tart

Coffee Panna Cotta

Caramel Custard

Chocolate Truffle Cake

Warm Bread and Butter Pudding with Vanilla Sauce

Deep-fried Mini Doughnut

Mövenpick Ice Cream with Condiments and Waffle Cones

Chilled Mango Pudding

Chilled Sweetened Coconut Cream with Taro and Sago

Coffee or Tea

#### 冷盤

凍海鮮盤 (鮮蝦、青口及海螺) 什錦壽司及魚生 日式蟹柳冷麵 煙三文魚及各式配料 意大利煙火腿及金瓜 意式軟芝士及番茄配紫蘇欖油 麻醬拌雞絲粉皮

### 沙律

泰式牛肉沙律 燒什菌沙律 法葱伴小甘筍 鮮雜菜配自家製醬汁 海鮮茴香蘋果沙律配茴子醬汁 蘭杜豆雜菜沙律

#### 湯

海鮮周打忌廉湯 西湖牛肉羹 各式麵包及牛油

### 烤肉

燒烤牛肉眼扒配紅酒汁

#### 熱盤

美式辣味燒烤排骨 煎泰式雞件配香茅椰子汁 欖油蒜蓉辣椒炒意式海鮮通粉 香草炒歐陸時蔬 燒焗新薯及車厘茄 中式燒味拼盤 黑醋汁蜜桃魚球 西蘭花滬式蝦仁 冬菇扒時蔬 瑤柱蛋白炒香苗

### 甜品



HKS1,388 per person