

**Wedding Buffet Lunch Menu 自助午餐菜譜 A**

**APPETIZER 前菜**

Seafood Mountain with Cocktail Sauce 海鮮塔配咯嗲汁  
(Shrimp, Whelk and Mussel 鮮蝦、海螺及青口)

Smoked Salmon with Lemon, Capers and Red Onion  
煙三文魚配檸檬，水瓜及洋蔥

Cold Cut Platter with Pickle of Onion and Gherkin  
意大利凍肉拼盤配酸青瓜及酸洋蔥粒

Japanese Sashimi (Salmon and Octopus) 日式刺身 (三文魚及八爪魚)

Assorted Sushi (California Roll, Eel, Cooked Shrimp, Salmon and Tamagoyaki)  
日式什錦壽司 (加州卷、鰻魚、熟蝦、三文魚及甜蛋)

**SALAD 沙律**

Buffalo Cheese and Cherry Tomato Salad 水牛芝士櫻桃番茄沙律

Mesclun Salad 田園沙律

Red Kidney Bean and Sweet Kernel Corn 紅腰豆及粟米粒

Romaine Heart, Beetroot, Lollo Rosso 羅曼菜心，紅菜頭，紅邊菜

Condiment and Dressing: Caesar Dressing, Thousand Island Dressing, Yuzu Vinegar,  
Bacon, Parmesan and Crouton

配料及醬汁: 凱撒汁、千島汁、和風柚子醋、煙肉、巴馬臣芝士、麵包粒

**SOUP 湯**

Cream of Wild Mushroom with Homemade Bread and Butter

野菌忌廉湯配新鮮麵包及牛油

**CARVING 烤肉車**

Roasted Gammon Ham with Honey Sauce

煙燻火腿配蜜糖汁

### **HOT DISH 熱盤**

- Pan-roasted Sole Fillet with Honey Citrus 香烤龍脷柳配蜂蜜柑橘  
Teriyaki Chicken Fillet 日式照燒雞扒  
Sweet and Sour Pork with Pineapple 菠蘿咕嚕肉  
New Zealand Mussel in White Wine 白酒煮紐西蘭青口  
Roasted U.S. Pork Loin with Apricot Gravy 烤美國豬柳配黃梅燒汁  
Sautéed Shrimp with Broccoli 西蘭花蝦仁  
Braised E-fu Noodle in Abalone Sauce 鮑汁炆伊麵  
Sautéed Pasta with Tuna Fish and Onion in Cream Sauce 西班牙吞拿魚忌廉汁意粉  
Indian Korma Beef with Raisin Yellow Rice 印度科爾瑪牛肉伴提子黃飯  
Fried Rice with Assorted Vegetable 錦繡炒飯

### **DESSERT 甜品**

- Seasonal Fruit Platter 鮮果拼盤  
American Cheese Cake 美國芝士蛋糕  
Chestnut Cream Cake 栗子蛋糕  
Vanilla Panna Cotta 香草奶凍  
Caramel Custard 焦糖布丁  
Mango Napoleon 芒果拿破崙  
Apple Strudel with Vanilla Sauce 蘋果卷配雲尼拿汁  
Sweetened Red Bean Cream with Lotus Seed and Lily Bulb 百年好合

HK\$498 per person 每位港幣 498 元

Price inclusive of unlimited serving of soft drink, chilled orange juice and house beer  
for 2 hours

價目已包括無限量供應汽水、橙汁及指定啤酒 2 小時

Buffet food serving for 2 hours 食物供應 2 小時

Price inclusive of 10% service charge 價目已包括加一服務費

(Minimum 80 persons 最少 80 人)