

**Cupid Buffet Dinner Menu 自助晚餐菜譜 A**

**Appetizer 前菜**

- Seafood Mountain 海鮮塔配咯嗲汁  
(Whelk, Prawn, New Zealand Mussel 鮮蝦、海螺及紐西蘭青口)  
Japanese Sushi and Sashimi Combination with Pink Ginger 日式刺身及壽司拼盤  
Smoked Fish Platter 煙魚拼盤  
Grilled Zucchini and Bell Pepper with Pesto 烤意大利青瓜甜椒配香蒜醬  
Tomato and Mozzarella with Basil 番茄意大利芝士配香草

**Salad Bar 沙律吧**

- Mesclun Leaves 雜菜沙律  
Tomato and Red Onion 番茄及紅洋蔥  
Fresh Potato Salad 薯仔沙律  
Cucumber and Dill Salad 青瓜香草沙律  
Chicken and Pineapple Salad 菠蘿雞肉沙律  
Thai Seafood and Pomelo Salad 泰式海鮮柚子沙律

**Soup 湯**

- Roasted Pumpkin Soup with Crab Meat 燒南瓜蟹肉忌廉湯

**Hot Dish 熱盤**

- Assorted Chinese BBQ Meat Platter 燒味拼盤  
Grilled Marinated Pork Chop with Apricot and Cranberry 烤豬扒配杏脯金巴利汁  
Sole Fillet in Laksa Sauce 喇沙龍利柳  
Baked Assorted Seafood with Mushroom 海鮮焗蘑菇  
Indian Chicken Curry with Steamed Rice 印度咖喱雞配白飯  
Stir-fried Cuttlefish Slices and Chicken with XO Chili Sauce XO 醬炒花姿雞柳  
Braised E-fu Noodle in Abalone Sauce 鮑汁炆伊麵  
Mixed Garden Fresh Vegetable 雜錦田園蔬菜  
Roasted Baby Potato with Herb 香草烤新薯

**Dessert 甜品**

- Seasonal Fruit Platter 鮮果拼盤  
Crème Brûlée 法式燉蛋  
Green Tea Red Bean Cake 綠茶紅豆餅  
Tiramisu 意大利芝士蛋糕  
American Cheese Cake 美國芝士蛋糕  
Apple Strudel with Vanilla Sauce 蘋果卷配雲尼拿汁  
Black and White Chocolate Mousse Cake 黑白朱古力慕絲蛋糕  
Vanilla Puff with Chocolate Sauce 雲尼拿泡芙配朱古力醬  
Chestnut Cream Cake 栗子忌廉蛋糕  
Double Boiled Red Dates with Lotus Seeds 蓮子燉紅棗茶  
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs 百年好合

HK\$638 per person 每位港幣 638 元  
Price inclusive of unlimited serving of soft drink, chilled orange juice and house beer for 3 hours  
價目已包括無限量供應汽水、橙汁及指定啤酒 3 小時  
Buffet food serving for 2 hours 食物供應 2 小時  
(Minimum 80 persons 最少 80 人)

Price is subject to 10% service charge 價目須另加一服務費

**Cupid Buffet Dinner Menu 自助晚餐菜譜 B**

**Appetizer 前菜**

Seafood Mountain 海鮮塔配咯嗲汁  
(Whelk, Prawn, New Zealand Mussel 鮮蝦、海螺及紐西蘭青口)  
Parma Ham with Cantaloupe Melon 巴拿馬火腿配蜜瓜  
Smoked Salmon with Lemon and Capers 煙三文魚配檸檬及水瓜柳  
Japanese Sashimi and Sushi Combination 日式魚生及壽司拼盤  
Seafood Salad with a Lemon-olive Oil Dressing 海鮮沙律配檸檬橄欖油  
Oven-Roasted Bell Pepper and Eggplant with Balsamic 燒甜椒及茄子配黑油醋汁  
Japanese Soba Noodle 日式冷麵

**Salad Bar 沙律吧**

Mesclun Leaves 雜菜沙律  
Tomato and Red Onion 番茄及紅洋蔥  
Fresh Potato Salad 薯仔沙律  
Cucumber and Dill Salad 青瓜香草沙律  
Chicken and Pineapple Salad 菠蘿雞肉沙律

**Soup 湯**

Lobster Bisque 龍蝦忌廉湯

**Carving 烤肉**

Roasted Beef Wellington with Truffle Red Wine Au Jus 烤威靈頓牛扒配松露紅酒汁

**Hot Dish 熱盤**

Barbecued Sliced Suckling Pig 鴻運乳豬件  
Blue Mussel with White Wine Sauce 藍青口配白酒汁  
Grilled Marinated Lamb Chop with Thyme 烤羊扒配百里香  
Casserole of Fresh Shrimps with Pesto, Garlic and Bell Pepper 焗鮮蝦配蒜蓉香草青椒汁  
Indian Chicken Curry with Steamed Rice 印度咖喱雞柳配白飯  
Pan-fried Fillet of Seabass with White Wine Shallot Sauce 香煎海鱸魚配白酒乾葱汁  
Steamed Fresh Sea Grouper 清蒸大海斑  
Roasted Duckling with Dark Cherry Sauce 燒鴨配車厘子汁  
Clam and White Wine Linguine 蜆肉白酒意粉  
Sautéed Honey Beans and Glazed Carrot 蜜糖豆及牛油甘筍  
Braised E-fu Noodle 鮑汁炆伊麵

**Dessert 甜品**

Fresh Fruit Platter 鮮果拼盤  
Tiramisu 意大利芝士蛋糕  
Marbled Cheese Cake 雲石芝士蛋糕  
Baked Apricot Tart 焗黃梅撻  
Chocolate Crispy Cake 朱古力脆脆蛋糕  
Champagne Jelly with Fruit Compote 鮮果香檳啫喱  
Warm Apple and Pear Crumble with Vanilla Sauce 蘋果香梨金寶配雲尼拿汁  
Mango Napoleon 芒果拿破崙  
Mövenpick Ice Cream Cup Mövenpick 雪糕杯  
Double Boiled Red Date with Lotus Seed 蓮子燉紅棗茶

HK\$738 per person 每位港幣 738 元

Price inclusive of unlimited serving of soft drink, chilled orange juice and house beer for 3 hours

價目已包括無限量供應汽水、橙汁及指定啤酒 3 小時

Buffet food serving for 2 hours 食物供應 2 小時

(Minimum 80 persons 最少 80 人)

Price is subject to 10% service charge 價目須另加一服務費

## Cupid Buffet Dinner Menu 自助晚餐菜譜 C

### Appetizer 前菜

- Seafood Mountain 海鮮塔配咯嗲汁  
 (Canadian Crab Leg, Whelk, Prawn, New Zealand Mussel  
 加拿大蟹腳、海螺、鮮蝦及紐西蘭青口)  
 Parma Ham with Cantaloupe Melon 巴拿馬火腿配蜜瓜  
 Norwegian Smoked Salmon with Honey Mustard Sauce 挪威煙三文魚配芥末蜜糖汁  
 Fresh Tuna Tartar with Red Onion and Capers 吞拿魚他他配紅洋蔥及水瓜柳  
 Japanese Sashimi and Sushi Combination 日式刺身及壽司拼盤  
 Mango Halves Filled with Shrimp Salad 香芒伴大蝦沙律  
 Tomato and Mozzarella 番茄配意大利芝士

### Salad Bar 沙律吧

- Romaine and Butter Lettuce Salad 羅馬生菜伴雜菜沙律  
 Tomato Slices with Toasted Walnut 合桃番茄沙律  
 Italian Octopus with Olive Oil, Bellpepper and Lemon 意大利八爪魚配橄欖油、青椒及檸檬  
 Green Asparagus with Balsamic 鮮露筍配黑油醋汁  
 Artichoke and Eggplant Salad 亞枝竹伴茄子沙律

### Soup 湯

- Lobster Bisque 龍蝦忌廉湯  
 Double-boiled Silkie Soup with Sea Whelk and Coconut 椰子響螺煲烏雞湯

### Carving 烤肉

- Roasted Rib Eye with Mushroom Sauce 燒肉眼扒配蘑菇汁

### Hot Dish 熱盤

- Barbecued Sliced Suckling Pig 鴻運乳豬件  
 Blue Mussel with White Wine Sauce 藍青口配白酒汁  
 Grilled King Prawn with Lemon Herb Dressing 烤大蝦配檸檬香草牛油汁  
 Steamed Fresh Sea Grouper 清蒸大海斑  
 Rack of Lamb with Ratatouille 烤羊鞍伴燴雜菜  
 Sautéed Pork Zurichoise 瑞士式炒豬肉片  
 Roasted Chicken and Rosemary Potatoes 露絲瑪莉烤雞伴新薯  
 Fettuccini with Wild Mushroom 意大利闊條麵配野蘑菇  
 Indian Chicken Curry with Steamed Rice 印度咖喱雞柳配白飯  
 Mixed Fresh Garden Vegetable 雜錦田園蔬菜  
 Braised E-fu Noodle in Abalone Sauce 鮑汁炆伊麵

### Dessert 甜品

- Fresh Fruit Platter 鮮果拼盤  
 Tiramisu 意大利芝士蛋糕  
 Chocolate Cheese Cake 朱古力芝士餅  
 Chestnut Cream Cake 栗子忌廉蛋糕  
 Green Tea Red Bean Cake 綠茶紅豆餅  
 Mango Napoleon 芒果拿破崙餅  
 Strawberry Cheese Cake 士多啤梨芝士餅  
 Banana Terrine 香蕉吉士朱古力  
 Apple Strudel with Vanilla Sauce 焗蘋果卷配雲尼拿汁  
 Crème Brûlée 法式燉蛋  
 Mövenpick Ice Cream Cup Mövenpick 雪糕杯  
 Double Boiled Red Date with Lotus Seed 蓮子燉紅棗茶

HK\$838 per person 每位港幣 838 元

Price inclusive of unlimited serving of soft drink, chilled orange juice and house beer for 3 hours

價目已包括無限量供應汽水、橙汁及指定啤酒 3 小時

Buffet food serving for 2 hours 食物供應 2 小時

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