

【2020 西式婚宴自助晚餐】

2020 Western Wedding Buffet Dinner Menu A

西式婚宴自助晚餐菜譜 A

每位 HK\$688 per person

Western Buffet Dinner Menu A

(最少 30 人惠顧 / Minimum 30 persons)

食物 3 小時內無限量供應 Unlimited serving of food for 3 hours

各款刺身

吞拿魚

三文魚

鯛魚

甜蝦

SASHIMI

Tuna

Salmon

Snapper

Amaebi

冷盤類

亞拉斯加蟹腳

深海中蝦

藍青口

煙挪威三文魚

意腿配沙樂美腸

雜錦肉盤

中華沙律伴日式螺肉

COLD DISHES

Alaska Snow Crab Leg

Deep Sea Medium Prawn

Blue Mussels

Smoked Norwegian Salmon

Parma ham with Salami

Assorted Cold Cut

Japanese Seaweed and Snail Salad

沙律

凱撒沙律

田園沙律

蘋果合桃沙律

大蝦鮮果沙律

泰式海南雞沙律

水牛芝士珍珠茄沙律

扒露笋芝士黑松露沙律

SALADS

Caesar Salad

Garden Green Salad

Apple and Walnut Salad

Prawns Salad with Fresh Fruit

Thai Style Hainanese Chicken Salad

Cherry Tomato and Mozzarella Salad

Grilled Asparagus with Truffle and Parmesan Salad

醬汁

黑醋汁

千島汁

蜜糖芥末汁

Dressing

Balsamic Vinaigrette

Thousand Island

Honey Mustard

湯類

龍蝦湯

竹筍雞蓉燴燕窩

Soup

Lobster Bisque

Braised Birds Nest with Bamboo Piths  
and Minced Chicken



### 燒烤

燒美國肉眼牛扒  
紅酒燒汁  
黑胡椒汁

### 熱葷

葡式燒乳豬  
清蒸原條沙巴龍躉  
菠菜煙肉焗生蠔  
西蘭花蝦球  
燒羊架  
蒜香風沙雞  
蠔皇福祿鮮鮑菇  
黑松露海鮮長通粉  
鮮蝦菠蘿炒飯  
韭黃乾燒伊麵

### 甜品

法式雜錦蛋糕  
迷你泡芙  
藍莓芝士餅  
芒果鮮奶布甸  
意大利芝士蛋糕  
班蘭海棉蛋糕  
葡式燕窩蛋撻  
新鮮生果盤

### Carving

Roasted U.S. Beef Rib-Eye  
Red Wine Gravy  
Black Pepper Gravy

### Hot Dishes

Roasted Suckling Pig in Portuguese Style  
Steamed Fresh Saba Garoupa  
Baked Oyster with Spinach and Bacon  
Stir-Fried Garlic Prawns with Broccoli  
Roasted Rack of Lamb with Rosemary Gravy  
Roasted Chicken with Crispy Garlic  
Braised Mushroom with Vegetable in Oyster Sauce  
Penne with Mixed Seafood in Black Truffle Sauce  
Fried Rice with Shrimps and Pineapple  
Braised E-fu Noodles with Chive

### Desserts

French Pastries  
Mini Cream Puffs  
Blueberry Cheese Cake  
Mango Fresh Milk Pudding  
Tiramisu  
Pandan Sponge Cake  
Baked Portuguese Egg Tart with Bird's Nest  
Fresh Fruit Platter

敬送 3 小時無限量供應汽水、橙汁及啤酒

Complimentary 3 hours unlimited supply of soft drinks, chilled orange juice & house beer

此菜單、價目及優惠只適用於 2020 年 1 月 1 日至 12 月 31 日 · 價目另設加一服務費 ·  
須預先訂座 · 因應食材供應，菜式或會略有改動，收費將於婚宴前一個月確定 ·  
優惠如有更改，恕不另行通知 ·

如有任何爭議，帝景酒店保留最終之決定權

Offer is only valid within 1 January to 31 December 2020 · Prices are subject to 10% service charge  
· Advance reservation required · Due to the seasonality of ingredients, menu price is subject to change  
and can only be confirmed one month prior to the function date ·



【2020 西式婚宴自助晚餐】

2020 Western Wedding Buffet Dinner Menu B

西式婚宴自助晚餐菜譜 B

每位 HK\$788 per person

Western Buffet Dinner Menu B

(最少 30 人惠顧 / Minimum 30 persons)

食物 3 小時內無限量供應 Unlimited serving of food for 3 hours

各款刺身

吞拿魚  
三文魚  
鯛魚  
甜蝦  
雜錦壽司

SASHIMI

Tuna  
Salmon  
Snapper  
Amaebi  
Assorted Sushi

冷盤類

亞拉斯加蟹腳  
藍青口  
深海中蝦  
北極翡翠螺  
煙三文魚  
意腿配沙樂美腸  
凍肉拼盆  
意式扒雜菜碟

COLD DISHES

Alaska Snow Crab Leg  
Blue Mussels  
Deep Sea Medium Prawn  
Jewel Snail  
Smoked Salmon  
Parma ham with Salami  
Assorted Cold Cut  
Grilled Zucchini and Mixed Bell Pepper  
with Balsamic

沙律

凱撒沙律  
田園沙律  
蘋果合桃沙律  
大蝦鮮果沙律  
泰式海南雞沙律  
水牛芝士珍珠茄沙律  
扒露笋芝士黑松露沙律

SALADS

Caesar Salad  
Garden Green Salad  
Apple and Walnut Salad  
Prawns Salad with Fresh Fruit  
Thai Style Hainanese Chicken Salad  
Cherry Tomato and Mozzarella Salad  
Grilled Asparagus with Truffle and Parmesan Salad

醬汁

黑醋汁  
千島汁  
蜜糖芥末汁

Dressing

Balsamic Vinaigrette  
Thousand Island  
Honey Mustard

湯類

龍蝦湯  
紅燒花膠燕窩羹

Soup

Lobster Bisque  
Braised Birds Nest with Fish Maw Potage



【2020 西式婚宴自助晚餐】  
2020 Western Wedding Buffet Dinner Menu B

**燒烤**

燒美國肉眼牛扒  
紅酒燒汁  
黑胡椒汁

**熱葷**

葡式燒乳豬  
清蒸原條沙巴龍躉  
菠菜煙肉焗生蠔  
燒帆立貝  
西蘭花蝦球花姿片  
燒羊架  
當紅炸子雞  
蠔皇福祿鮮鮑菇  
黑松露海鮮長通粉  
蒜香海皇炒飯  
瑤柱金菇伊麵

**甜品**

朱古力撻  
法式雜錦蛋糕  
迷你泡芙  
藍莓芝士餅  
芒果鮮奶布甸  
意大利芝士蛋糕  
班蘭海棉蛋糕  
葡式燕窩蛋撻  
新鮮生果盤

**Carving**

Roasted U.S. Beef Rib-Eye  
Red Wine Gravy  
Black Pepper Gravy

**Hot Dishes**

Roasted Suckling Pig in Portuguese Style  
Steamed Fresh Saba Garoupa  
Baked Oyster with Spinach and Bacon  
Roasted Scallop  
Stir-Fried Garlic Prawns and Sliced Squids with Broccoli  
Roasted Rack of Lamb with Rosemary Gravy  
Deep-fried Crispy Chicken  
Braised Mushroom with Vegetable in Oyster Sauce  
Penne with Mixed Seafood in Black Truffle Sauce  
Fried Rice with Seafood and Garlic  
Braised E-fu Noodles with Enoki Mushroom & Conpoy

**Desserts**

Chocolate Tart  
French Pastries  
Mini Cream Puffs  
Blueberry Cheese Cake  
Mango Fresh Milk Pudding  
Tiramisu  
Pandan Sponge Cake  
Baked Portuguese Egg Tart with Bird's Nest  
Fresh Fruit Platter

敬送 3 小時無限量供應汽水、橙汁及啤酒

Complimentary 3 hours unlimited supply of soft drinks, chilled orange juice & house beer

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【2020 西式婚宴自助晚餐】

2020 Western Wedding Buffet Dinner Menu C

西式婚宴自助晚餐菜譜 C

Western Buffet Dinner Menu C

食物 3 小時內無限量供應 Unlimited serving of food for 3 hours

每位 HK\$988 per person

(最少 30 人惠顧 / Minimum 30 persons)

各款刺身

吞拿魚  
三文魚  
鯛魚  
甜蝦  
雜錦壽司

冷盤類

凍龍蝦  
亞拉斯加蟹腳  
藍青口  
深海中蝦  
北極翡翠螺  
煙三文魚配三文魚籽  
凍肉拼盆  
風乾火腿配沙樂美腸  
意式扒雜菜碟

沙律

凱撒沙律  
田園沙律  
蘋果合桃沙律  
大蝦鮮果沙律  
泰式海南雞沙律  
香芒牛油果蟹肉沙律  
水牛芝士珍珠茄沙律  
扒露笋芝士黑松露沙律

醬汁

黑醋汁  
千島汁  
蜜糖芥末汁

湯類

龍蝦湯  
竹筍雞蓉燴燕窩

SASHIMI

Tuna  
Salmon  
Snapper  
Amaebi  
Assorted Sushi

COLD DISHES

Chilled Lobster  
Alaska Snow Crab Leg  
Blue Mussels  
Deep Sea Medium Prawn  
Jewel Snail  
Smoked Salmon with Salmon Roe  
Assorted Cold Cut  
Parma Ham and Salami  
Grilled Zucchini and Mixed Bell Pepper  
with Balsamic

SALADS

Caesar Salad  
Garden Green Salad  
Apple and Walnut Salad  
Prawns Salad with Fresh Fruit  
Thai Style Hainanese Chicken Salad  
Avocado, Mango and Crabmeat Salad  
Cherry Tomato and Mozzarella Salad  
Grilled Asparagus with Truffle and Parmesan Salad

Dressing

Balsamic Vinaigrette  
Thousand Island  
Honey Mustard

Soup

Lobster Bisque  
Braised Birds Nest with Bamboo Piths and  
Minced Chicken



【2020 西式婚宴自助晚餐】

2020 Western Wedding Buffet Dinner Menu C

**燒烤**

燒有骨肉眼牛扒  
紅酒燒汁  
黑胡椒汁

**熱葷**

葡式燒乳豬  
清蒸大海星斑  
菠菜煙肉焗生蠔  
燒帆立貝  
西蘭花蝦球花姿片  
燒羊架  
富貴金沙雞  
蠔皇福祿鮮鮑菇  
美滿福建炒飯  
瑤柱金菇伊麵  
阿拉斯加蟹肉黑魚籽忌廉汁長通粉

**甜品**

朱古力撻  
法式雜錦蛋糕  
藍莓芝士餅  
芒果鮮奶布甸  
意大利芝士蛋糕  
班蘭海棉蛋糕  
椰汁西米燕窩  
燕窩法式燉蛋  
新鮮生果盤

**Carving**

Roasted Prime Rib Steak  
Red Wine Gravy  
Black Pepper Gravy

**Hot Dishes**

Roasted Suckling Pig in Portuguese Style  
Steamed Leopard Coral Garoupa  
Baked Oyster with Spinach and Bacon  
Roasted Scallop  
Stir-Fried Garlic Prawns with Broccoli  
Roasted Rack of Lamb with Rosemary Gravy  
Deep-fried Crispy Chicken with Garlic  
Braised Mushroom with Vegetable in Oyster Sauce  
Fried Rice with Shredded Conpoy, Mushroom and Meat  
Braised E-fu Noodles with Enoki Mushroom and Conpoy  
Penne with Alaska Crab Leg and Black Caviar in Cream Sauce

**Desserts**

Chocolate Tart  
French Pastries  
Blueberry Cheese Cake  
Mango Fresh Milk Pudding  
Tiramisu  
Pandan Sponge Cake  
Coconut Juice Sago with Bird's Nest  
Bird's Nest Crème Brulee  
Fresh Fruit Platter

敬送 3 小時無限量供應汽水、橙汁及啤酒

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