

Wedding Buffet Lunch

婚宴自助午餐

Soup 精美湯羹

Cream of Mushroom Flavored with Black Truffle
黑松露忌廉磨菇湯
Served with Bread Rolls and Butter
配各式餐飽及牛油

Appetizers 頭盆

Seafood Platter with
海鮮拼盆
(Shrimp, French Mussel, Canadian Whelk 凍蝦、法國青口、翡翠螺)

Salmon, Tilapia Sashimi
三文魚、鯛魚刺身

Japanese Appetizers
日式三小碟
(Seaweed, Spicy Sea Whelk, Sesame Baby Octopus
中華沙律、味附螺肉、芝麻八爪魚)

Smoked Salmon Platter
煙三文魚碟

Turkey Pastrami with Olives and Pickles
黑椒火雞煙片配醃菜

Thai Beef Green Papaya Salad
泰式牛肉青木瓜沙律

Egg and Potato Salad with Crab Roe
蟹籽薯仔蛋沙律

Mixed Lettuce Salad served with 4 kinds of Salad Dressing
空運什花生菜沙律配四式沙律汁
(Condiments: Crouton, Parmesan Cheese,
Black Olive, Shredded Onion & Bell-Pepper
麵包粒、巴爾瑪芝士、黑欖及洋蔥彩椒絲)

Carving 銀車燒烤

Roasted Gammon Ham
香草燒金門火腿

Hot Dishes 主菜

Mixed Vegetable Tempura
素菜天婦羅

Provençale Japanese Scallop
保雲酥日本扇貝

Beef Medallion with Mashed Potato and Gravy
鑊仔牛柳配薯蓉燒汁

Chicken Tandoori
天多利烤雞

Pork Fillet Piccata
煎焗豬柳比吉打

Sautéed Fish Fillet with Straw Mushroom and Celeries
芹香鮮菇魚球

Baked Broccoli with Cheese and Mashed Potato
芝士薯蓉焗西蘭花

Penne with Crab Meat and Cream Sauce
白汁蜆肉長通粉

Thai Red Curried Mixed Seafood Served with Steamed Rice
泰式紅咖喱海鮮配絲苗白飯

Dessert 甜品

Chocolate and Hazelnut Mousse in shooter glass
朱古力榛子慕絲杯

Strawberry Mille Feuille
草莓千層酥

Apple Strudel with Vanilla Custard
蘋果卷配雲呢拿吉士打

Panna Cotta
意大利奶凍

Mango and Pomelo Pudding
楊枝金露布甸

Black Forest Cake
黑森林蛋糕

Japanese Style Cheese Cake
日式芝士餅

Fresh Fruit Platter
鮮果拼盆

Sweet Soup with Red Bean, Lotus Seed & Lily Bulb
百合蓮子紅豆沙

Beverage 飲品

Coffee and Tea
咖啡及茶

每位港幣 **\$448** per person
(Subject to 10% service charge 另收加一服務費)

For reservation and enquiry, please contact our banquet team
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