

— Graduation Dinner Buffet —
謝師宴自助晚餐

APPETIZERS & SALAD 沙律及冷盤

Smoked fish platter 煙魚拼盤

New Zealand mussel 紐西蘭青口

Green sea whelk 翡翠螺

Tiger prawns on ice 冰鎮虎蝦

Parma ham and assorted cold cut with dried figs 風乾火腿及什肉腸拼盤

Sweet and sour beef salad in Vietnamese style 越式酸甜牛肉沙律

Pomelo salad with roasted peanut 金柚花生沙律

Cucumber salad with crab stick and crab roe 蟹籽蟹柳青瓜沙律

Garden green salad 田園沙律

Cherry tomato and sweet corn 車厘茄及粟米粒

Cucumber and red kidney bean 青瓜及紅腰豆

CARVING TROLLEY 烤車

Roasted rib eye steak 燒肉眼牛扒

SOUP 湯

Russian borsch 羅宋湯

HOT ENTRÉES 熱盤

Stir-fried green mussel with black bean sauce 豉椒炒青口

Curry chicken in Singaporean style 星洲咖喱雞

Tempura vegetables 雜菜天婦羅

Cordon bleu 豬柳哥頓寶

Roasted rack of lamb in Provencal style 燒香草羊架

Braised ox-tail with vegetables 雜菜燴牛尾

Deep-fried bean curd with garlic salt 蒜香脆豆腐

Braised mushroom with seasonal vegetables 鮮冬菇扒時蔬

Steamed garoupa with soy sauce 清蒸原條石斑魚

Fried rice with shrimp and spring onion 香蔥鮮蝦炒香苗

Spaghetti carbonara 芝士煙肉白菌汁燴意粉

DESSERTS 甜品

- Pandan cake 斑蘭蛋糕
Serradura 木糠蛋糕
Strawberry panna cotta 草莓意式奶凍
Sago pudding 西米布甸
Baked egg tarts with bird's nest 燕窩蛋撻
Crème brûlée 焦糖燉蛋
Marble cheese cake 雲石芝士蛋糕
Chocolate fountain 朱古力噴泉
MÖVENPICK Ice cream 雪糕杯
MÖVENPICK
Fresh fruit platter 鮮果拼盤

BERVAGES 飲品

- Coffee and tea 咖啡及紅茶

每位港幣 HK\$538 per person (Minimum 60 persons 六十位起)

All prices are subject to 10% service charge, prices are subject to change without prior notice

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