

Festive Dinner Buffet Menu 節日自助晚餐
1 January 2024

Caesar and Mesclun Salad Station

Romaine lettuce 羅馬生菜

Red oak leaf 紅橡葉、green oak leaf 綠橡葉、kale 羽衣甘藍、Iceberg lettuce 西生菜、
arugula 芝麻菜、carrot 甘筍、beetroot 紅菜頭

Dressings

French 法式醬汁、Italian 意大利汁、thousand Island 千島汁、vinaigrette 油醋汁、Caesar 凱撒汁

Condiments

Crispy bacon 脆煙肉、garlic crouton 蒜香包粒、pine nut 松子仁、black olive 黑水欖

Cold Selections

Norwegian smoked salmon 挪威煙三文魚

Salami 沙樂美腸

Roasted Australian sirloin with cajun 香辣烤澳洲西冷牛肉

Parma ham 西班牙火腿

Chorizo 辣肉腸

Seared tuna with pepper 黑椒吞拿魚

Goose liver mousse terrine 鵝肝慕絲醬

Classic shrimp cocktail in glass 蝦咯嗲杯

Cold Seafood Station

New Zealand green mussels 紐西蘭青口

Snow crab legs 雪花蟹腳

Black mussels 青口

Sea whelks 翡翠螺

Shrimps 海蝦

Lobsters 凍龍蝦

Condiments: Cocktail sauce, red vinaigrette, lemon wedge, lime wedge

配料: 咯嗲汁、紅酒醋、檸檬角、青檸檬角

Salad Station

Roasted ostrich fillets and chickpea salad 烤駝鳥肉鷹嘴豆沙律

Smoked salmon with Australian cream cheese salad rolls 澳洲忌廉芝士煙三文魚卷沙律

Baked New Zealand eggplant salad 紐西蘭焗茄子沙律

Mixed seafood and New Zealand kiwi salad 紐西蘭奇異果海鮮沙律

New Zealand garden salad 紐西蘭田園沙律

Mixed fruit salad with New Zealand gold kiwi 雜果沙律配紐西蘭金奇異果

Crumbed chicken with couscous salad 雞肉古斯米沙律

Cheese Selections

Assorted cheese platter 雜錦芝士拼盤

Emmental, Gruyere, Gouda, Brie, Caprice 埃文達芝士、瑞士芝士、高達芝士、布里芝士、卡布里絲芝士

Grapes, walnuts, dried fruits, crackers 葡萄、合桃、乾果、餅乾

Sushi and Sashimi Station

Assorted sashimi (a la minute) 即切魚生:

Tuna 吞拿魚、Salmon 三文魚、Octopus 八爪魚、Snapper 鯛魚、Herring roe 希靈魚魚子, Hokusai 北寄貝

Assorted sushi and maki rolls with pickles and pickled young ginger 日式壽司、飯卷配醃菜及子薑

Japanese delicacies 日式小食: Marinated sea whelk 味付螺肉、Octopus 芝麻八爪魚、

Sakura shrimp 櫻花蝦、Green seaweed 中華沙律

Chinese Hot Station

Steamed whole grouper 清蒸原條石斑

Steamed chicken with ginger and scallion 薑蔥霸王雞

Peking style pork chop 京都骨

Deep-fried shrimp with salted egg yolk 黃金蝦

Fried rice with seafood and dried scallop 海鮮瑤柱炒飯

Braised abalone with straw mushroom and vegetables 鮑魚鮮菇扒時蔬

Steamed Dim Sum

Chicken and mushroom dumplings 冬菇雞肉燒賣

Beef dumplings 牛肉燒賣

Shanghai style pork dumplings 上海小籠包

Mini crystal egg custard buns 迷你奶皇包

Soup of the Day

Chicken soup with Chinese mushroom and sea whelk 冬菇螺片煲雞湯

Chestnut cream soup 栗子忌廉湯 (v)

Noodles Station

Lobster laksa 龍蝦喇沙

Lobster, rice noodle, bean spout, boiled egg, cucumber Julienne, laksa leaf, fried fish slices, dried bean curd puff

龍蝦、河粉、銀芽、焗蛋、青瓜絲、喇沙葉、炸魚片、豆卜

Western Hot Station

Lobster thermidor 法式芝士焗龍蝦

Kinkawooka mussels in a creamy chardonnay semillon saffron garlic reduction with karkalla fennel

蒜香紅花白酒煮澳洲藍青口、海香草茴香

Baked barramundi with vegetables in foil 錫紙焗澳洲鱸魚拌時蔬

Slow-cooked wagyu beef cheeks in red wine 慢煮紅酒澳洲和牛牛臉頰

Roasted spring chicken with rosemary gravy 燒春雞伴迷迭香燒汁

Roasted marinated spare rib with barbeque sauce 燒排骨 BBQ 汁

Pandan leaf chicken 香蘭葉雞

Fried soft shell crab 炸軟殼蟹

Spinach tortellini with tomato cream sauce 意式莧菜雲吞配忌廉番茄汁

San Francisco seafood stew 美式燴海鮮

Carving Station

Roasted cracking pork belly with cinnamon and apple chutney 烤豬腩肉配肉桂和蘋果醬

Slow-roasted Australia grain fed tomahawk 慢烤澳洲穀飼牛鞍扒

Pineapple maple glazed gammon ham 菠蘿蜜糖火腿

Sauces 醬汁: pineapple chutney 菠蘿醬、gravy 燒汁、black pepper sauce 黑椒汁

Curry Station

Kashmiri beef rogan juice 印式傳統牛肉咖哩

Chicken makhani 印度奶油雞

Garki dal 印式扁豆咖哩 (v)

Indian basmati rice 印式孜然飯

Roti 印式酥油餅

Papadum 印式薄脆

Masala dosa with tomato chutney 瑪撒拉捲餅

Condiments: Mango chutney 芒果甜酸醬、Mint chutney 薄荷甜酸醬、Mixed pickles 雜錦酸菜

Outdoor Kitchen

Baked half-shell scallop with garlic and butter 蒜茸牛油焗扇貝

Tempura 雜錦天婦羅

Shrimp 蝦、sweet potato 番薯、pumpkin 南瓜、eggplant 茄子、lotus root 蓮藕片、
enoki mushroom 金菇、shiitake mushroom 日本菇

Dips 醬汁: turnip soy sauce 蘿蔔茸豉油、green tea salt 綠茶鹽

Pan-fried duck liver 煎鴨肝

Dips 醬汁: Caramel apple dip 焦糖蘋果醬

Hawaiian pizza 夏威夷薄餅

Poached vegetables 港式煮菜

Morning glory 通菜

Lettuce Chinese 唐生菜

Choy sum 菜心

Chinese kale 芥蘭

Indian lettuce 油麥菜

With preserved bean curd, oyster sauce, soy sauce, garlic oil 配: 腐乳、蠔油、豉油、香蒜油

Signature Charcoal Grill Station

Charcoal grilled chicken wings 炭燒雞翼

Charcoal grilled marinated vegetables with sweet corns 炭燒燴雜菜及粟米

Charcoal grilled Eel 炭燒鰻魚

Charcoal grilled assorted satay 炭燒雜錦沙嗲串

Charcoal grilled marinated sliced pork necks 炭燒豬頸肉

Charcoal grilled prawns 炭燒大蝦

Charcoal grilled lamb chops 炭烤羊排

Charcoal grilled assorted sausage 炭燒雜錦香腸

Charcoal grilled suckling pigs 炭燒乳豬

Dessert Station

- Assorted cookies 雜錦曲奇
Canelé 可麗露
Lamington 林明頓蛋糕
Assorted madeleines 雜錦貝殼牛油蛋糕
Chocolate brownies 朱古力布朗尼
Tiramisu 提拉米蘇
Black forest cake 黑森林蛋糕
Blood orange and strawberry mousse cake 血橙士多啤利慕絲蛋糕
Caramel mango cake 焦糖芒果蛋糕
Australian Louise sliced cake 澳洲路易斯蛋糕
Chocolate fudge cake 朱古力蛋糕
Strawberry watermelon jelly cake with rose cream 西瓜草莓啫喱蛋糕配玫瑰忌廉
Kiwi cheese cake 奇異果芝士蛋糕
Crepes with condiments 薄餅及配料
Belgium waffle with condiments 窩夫及配料
Mont Blanc ice cream cake 雪山蛋糕 (Serving time 供應時間: 8pm-8:30pm)
Mövenpick 瑞士雪糕

Kids' Corner

- Rainbow jelly with coconut flakes 椰絲彩虹啫喱糖
Cupcakes 杯子蛋糕
Assorted colorful donuts 雜錦七彩冬甩
Crunch puffs 泡芙
Rainbow cream cakes 彩虹忌廉蛋糕
Assorted candies 雜錦糖果

Bakery

- Assorted bread rolls 雜錦麵包

Seasonal Fruits

(V) Vegetarian dishes

Items are subject to stock availability. The restaurant reserves the right to offer alternative product of similar value.
菜式須視乎貨源供應情況而定，餐廳保留權利可以相似價格的同類貨品替代。