

## Chinese New Year Semi-buffet Dinner Menu

新春賀年半自助晚餐

30/1/2025 | 18:30 - 21:00

Soup of the Day 精選餐湯

### Appetiser and Salad 前菜及沙律

Green Mussel 紐西蘭青口, Fresh Shrimp 鮮蝦, Sea Whelk 黃金螺

Snow Crab Meat Salad with Avocado 蟹肉牛油果沙律

Grilled Calamari and Rocket Salad 扒鮮魷魚伴火箭菜

Buffalo Mozzarella and Tomato with Fresh Basil 蕃茄水牛芝士

Parma Ham and Melon, Italian Salami, Smoked Salmon

意大利風乾火腿伴蜜瓜, 沙樂美腸, 煙三文魚

Grilled Tuna Niçoise Salad 扒吞拿魚沙律

Wild Mushroom Salad 野菌沙律

Prawn and Cucumber Salad with Yogurt Dill Dressing 青瓜大蝦沙律配蒔蘿乳酪汁

Romaine 羅馬生菜, Lollo Rosso 紅葉生菜, Assorted Lettuces 雜錦沙律菜,

Mixed Bell Peppers 雜錦甜椒, Sweet Corn 粟米, Kidney Beans 紅腰豆

Cucumber 青瓜, Cherry Tomato 車厘茄

### Dressings and Condiments 汁醬及配料

Dressings: French 法式醬汁, Vinaigrette 油醋汁,

Thousand Island 千島汁, Caesar 凱撒汁

Garlic Croutons 蒜蓉麵飽粒,

Parmesan Cheese 巴馬臣芝士, Crispy Bacon 脆煙肉,

Onion Rings 洋葱圈, Olives 水欖, Capers 水瓜柳

### Cooking Station 即席烹調站

Abalone Lo Hei 鮑魚撈起

Assorted Chinese New Year Puddings 步步高升年糕

(Coconut Rice Pudding 椰汁年糕, Turnip Pudding 蘿蔔糕, Water Chestnut Pudding 馬

蹄糕, Osmanthus Pudding 桂花糕, Taro Pudding 芋頭糕)

**Choice of Main Course 自選主菜**

Spaghetti with Pan-fried Scallop and Crab Meat Tomato Concasse

意大利麵配帶子及蟹肉蕃茄汁

Or 或

Baked Herb-Crusted Sea Bass Fillet with Ratatouille and Vinaigrette

香草檸檬焗鱸魚柳伴意大利雜菜油醋汁

Or 或

Grilled Fresh Herb-Marinaded Lamb Chop with Rosemary Gravy

香草醃羊扒配迷迭香燒汁

Or 或

Char-grilled Premium Beef Striploin with Black Truffle Sauce

香烤牛西冷配黑松露牛肉汁

**Desserts 甜品**

Tiramisu 意大利芝士蛋糕

Blueberry Cheesecake 藍莓芝士蛋糕

Chocolate Mousse Cake 朱古力慕斯蛋糕

Green Tea Mousse Tart 綠茶慕斯撻

Mango Chiffon Cake 芒果雪芳蛋糕

Chestnut Mousse Cake 栗子慕斯蛋糕

Black Forest Gateau 黑森林蛋糕

Fresh Fruits Platter 鮮果拼盤