

謝師宴自助餐菜譜 I

Graduation Party Buffet Menu I

Cold Dishes and Salads

Smoked salmon
Smoked duck breast
Smoked turkey
Assorted cold cuts
German potato salad
Sweet corn, tomato and red pepper salad
Pineapple & chicken salad with curry mayo
Pumpkin, green bean and almond salad
Tuna nicoise salad
Ham and celery salad
Japanese style crab meat and cucumber salad

Salad Bar

Mesclun greens, cherry tomato, cucumber,
carrot, sweet corn, beet root,
kidney bean, chick pea, olives,
capers, bacon bits, crouton

Dressings

Thousand island, Italian vinaigrette,
honey truffle dressing, caesar dressing

Japanese Foods

Assorted sashimi <salmon, tuna, snapper >
Assorted sushi and sushi rolls

冷盆及沙律

煙三文魚
煙鴨胸
煙火雞
雜錦凍肉碟
德國馬鈴薯沙律
粟米番茄紅椒沙律
咖哩菠蘿烤雞沙律
南瓜邊豆杏仁沙律
吞拿魚沙律
火腿西芹沙律
日式蟹肉青瓜沙律

沙律吧

雜錦生菜、車厘茄、青瓜、
甘筍、粟米、紅菜頭、
紅腰豆、雞心豆、橄欖、
酸豆、碎煙肉、麵包粒

沙律汁

千島汁、意大利油醋汁、
蜜糖松露醬、凱撒沙律汁

日式食品

雜錦刺身 <三文魚、吞拿魚、鯛魚>
雜錦壽司及壽司卷

謝師宴自助餐菜譜 I

Graduation Party Buffet Menu I

Soup

Wild mushroom cream soup

Carving

Roasted sirloin

Garlic sauce, Red wine gravy

Hot Dishes

Thai style roasted chicken

Paella – Spanish seafood rice

BBQ pork rib

Steamed halibut with soy sauce and green onions

Thai style fried mussels with chili pesto

Braised mushroom with vegetables

Japanese style beef curry

Fried rice with eel in Japanese style

Tagliatella with zucchini and cherry tomato

Desserts

Chocolate mousse cake

Classic apple pie

Marble cheese cake

Tiramisu

Apple tatin éclair

Mango pudding

Caramel custard

Fresh fruit platter

Ice-cream cup

湯

野菌忌廉湯

烤肉車

燒西冷牛柳

配蒜茸汁、紅肉燒汁

熱盆

泰式燒雞

西班牙海鮮飯

烤燒豬肋排

蒸比目魚

泰式辣椒炒青口

鮮菇扒時蔬

日式咖喱牛肉

日式鰻魚炒飯

青瓜番茄意大利扁麵

甜品

朱古力慕斯蛋糕

經典蘋果批

雲石芝士蛋糕

意大利芝士餅

蘋果泡芙

芒果布甸

焦糖吉士

合時鮮果盆

雪糕杯

每位港幣三百九十八元正 HK\$398 per person

* 菜譜如有更改，恕不作另行通知 Menu is subject to change without prior notice *

謝師宴自助餐菜譜 II

Graduation Party Buffet Menu II

Cold Dishes and Salads

Smoked salmon
Salami
Smoked turkey
Prosciutto with melon
Chorizo sausage
Buendner beef
Greek salad with spiced feta
Green papaya and mango with tiger prawn salad in Thai style
Tuna and pasta salad
Russian egg salad with crab roe
Pasta chicken and bell pepper salad
Duck breast salad with asparagus and raspberry vinaigrette

Salad Bar

Mesclun greens, cherry tomato, cucumber,
carrot, sweet corn, beet root,
kidney bean, chick pea, olives,
capers, bacon bits, crouton

Dressings

Thousand island, Italian vinaigrette,
honey truffle dressing, caesar dressing

Seafood station

Fresh prawn, yabbies, blue mussel, sea whelk
Thai chili sauce, cocktail, red wine vinegar

Japanese Foods

Assorted sashimi <salmon, tuna, snapper >
Assorted sushi
Baby octopus and snail

冷盆及沙律

煙三文魚
沙樂美香腸
煙火雞
風乾肉火腿蜜瓜件
西班牙辣腸
凍燒牛肉
希臘芝士沙律
泰式青木瓜芒果虎蝦沙律
吞拿魚通粉沙律
俄羅斯雞蛋蟹籽沙律
雞肉意粉甜椒沙律
香醋鴨胸沙律蘆筍

沙律吧

雜錦生菜、車厘茄、青瓜、
甘筍、粟米、紅菜頭、
紅腰豆、雞心豆、橄欖、
酸豆、碎煙肉、麵包粒

沙律汁

千島汁、意大利油醋汁、
蜜糖松露醬、凱撒沙律汁

凍蝦、螯蝦、藍青口、海螺
泰式辣椒汁、雞尾酒汁、紅酒醋汁

日式食品

雜錦刺身 <三文魚、吞拿魚、鯛魚>
雜錦壽司
八爪魚及螺肉

謝師宴自助餐菜譜 II

Graduation Party Buffet Menu II

Soup

Seafood chowder

Carving

Roast rib by of beef

Garlic sauce, red wine gravy

Hot Dishes

Sautéed vegetables with garlic

Chicken yellow curry

Baked snail with potato mash in herbs butter sauce

Pan-fried salmon with saffron sauce

Pan-fried pork loin with apple mustard sauce

Braised mushroom with vegetables

Lamb cutlet with ratatouille and garlic sauce

Fried rice with mud crab & sea urchin

Penne with bacon and onion in cream sauce

Desserts

American cheese cake

Chocolate crème brûlée

Tiramisu

Mini fruit tart

Vanilla éclair

Chocolate - raspberry cheese cake

Caramel custard

Fresh fruit platter

Ice-cream cup

湯

周打海鮮湯

烤肉車

燒肉眼扒

配蒜茸汁、紅酒燒汁

熱盆

泰式香蒜炒雜菜

黃咖哩雞

焗田螺、薯仔配香草牛油汁

香煎三文魚配番紅花汁

香煎豬排伴蘋果芥末汁

鮮菇扒時蔬

羊排配燴雜菜蒜蓉汁

海膽蟹肉炒飯

煙肉洋葱忌廉汁通粉

甜品

美式芝士蛋糕

朱古力布丁

意大利芝士餅

迷你雜果撻

香草泡芙

朱古力覆盆子芝士蛋糕

焦糖吉士

合時鮮果盆

雪糕杯

每位港幣四百五十八元正 HK\$458 per person

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