

VALENTINE'S DAY SEMI-BUFFET DINNER
情人節半自助晚餐

SEAFOOD CORNER 冰鎮海鮮

Snow Crab Legs, Prawns, Sea Whelks and Clams
鱈場蟹腳、蝦、翡翠螺及蜆

Served with Lemons, Cocktail Sauce and Red Wine Shallot
配檸檬角、咯嗲汁及乾蔥紅酒醋汁

APPETISERS 頭盤

Smoked Salmon with Condiments
煙三文魚及佐料

Parma Ham with Sweet Melon
巴馬火腿伴蜜瓜

Grilled Mediterranean Vegetables and Roast Bell Peppers
扒地中海雜菜伴燒甜椒

Sous-vide Octopus with Smoked Paprika
慢煮八爪魚配煙燻甜紅椒粉

Green Mussels with Tomato Lemon Herb Salsa
青口配番茄檸檬香草莎莎

Classic Prawn Cocktail
經典雞尾酒蝦

SALAD 沙律

Assorted Mediterranean Seafood Salad
地中海什錦海鮮沙律

Japanese Potato Salad
和風薯仔沙律

Mediterranean Tuna Salad
地中海吞拿魚沙律

Caprese Salad
水牛芝士番茄沙律

Couscous Salad with Greek Olives
庫斯庫斯小米沙律配希臘橄欖

Mixed Garden Green Salad, Cherry Tomatoes and Sweet Corn
田園雜菜沙律、車厘茄及甜粟米

Caesar Dressing, French Dressing, Thousand Island Dressing and Italian Dressing
凱撒汁、法式醬汁、千島汁及意大利汁

SOUP 餐湯

Wild Mushroom Truffle Cream Soup
野菌松露忌廉湯

MAIN COURSE 主菜

Minced Shrimp Stuffed Baked Portobello Mushroom with Pesto Green Oil
香焗蝦膠釀大啡菇配意大利香草油

or 或

Teriyaki Cod Fish
照燒銀鳕魚

or 或

Grilled Lamb Chop with Mustard Gravy Sauce
燒羊扒配芥末燒汁

or 或

Surf and Turf – Grilled U.S. Beef Tenderloin with Tiger Prawn (Additional HK\$80)
海陸雙拼 – 烤美國牛柳和虎蝦 (另加港幣\$80)

SWEET TEMPTATION 甜品

Tiramisu
提拉米酥

Italian Lemon Meringue Tart
意式檸檬蛋白撻

Italian Panna Cotta
意式奶凍

Ricotta Cheesecake
瑞可培芝士餅

Grand Marnier Butter Cake
香橙牛油蛋糕

Pecan Pie
胡桃批

Fresh Fruit Platter
鮮果拼盤

Selection of Ice Cream
精選雪糕

Freshly Brewed Coffee or Tea
即磨咖啡或茗茶