

B U F F E T M E N U

C O L D D I S H

Iberico bellota ham
伊比利亞風乾火腿

Norwegian smoked salmon
挪威煙三文魚

antipasti platter
意式凍肉拼盤

S A L A D B A R

mixed salad
田園雜菜沙律

romaine lettuce
羅馬生菜芯

kidney bean
紅腰豆

cherry tomato
車厘番茄

bread crouton
脆麵包粒

sweet corn
甜粟米粒

crumbled bacon
乾煙肉碎

with: parmesan grated cheese · thousand island dressing · Caesar dressing · lemon vinaigrette
可配巴馬臣芝士粉 · 千島沙律汁 · 凱撒沙律汁 · 檸檬油醋汁

H O T D I S H

steamed sea grouper
清蒸大海斑

spaghetti neapolitan
拿破崙燴意粉

yuzu chicken
柚子雞球

truffle mixed mushrooms
黑松露炒雞菌

fried rice with crab roe and sakura shrimp
蟹籽櫻花蝦炒飯

stir-fired coral clams and scallops with broccoli
珊瑚蚌扒西蘭花

Thai green curry lamb
泰式青咖喱羊肉

S E A F O O D C O R N E R

Hokkaido scallop
北海道帆立貝

Pacific shrimp
太平洋凍海蝦

drunken abalone
醉鮑魚

jade sea whelk
紐西蘭翡翠螺

S O U P (choose one)

corn and fish maw soup *morel mushroom bisque*
粟米魚肚羹 羊肚菌蘑菇湯

fish maw, abalone & cordyceps flower chicken soup
(HK\$180/person)
花膠鮑魚蟲草花燉雞湯 (HK\$180/位)

C A R V I N G

roasted U.S. ribeye
燒美國牛肉眼

roasted Iberico pork
烤伊比利亞黑毛豬

D E S S E R T

brownie
布朗尼蛋糕

jelly cup
啫喱杯

macarons
馬卡龍

fruit platter
鮮果拼盤

marbled cheesecake
雲石芝士餅

sweet red bean soup
陳皮紅豆沙

*mango pudding /
sago pudding (not optional)*
芒果布甸 / 西米布甸 (不可選)

*baked cream and
cheese tart*
焗忌廉芝士撻

mousse cup / cotta (not optional)
慕絲杯 / 奶凍 (不可選)

A D D - O N

grilled Australian lamb chop \$5000/
香烤澳洲羊扒 50 persons

grilled Boston lobster \$300/pc

(garlic butter / cheese sauce)

燒波士頓龍蝦 (蒜茸牛油 / 芝士汁)