



Hotel ICON

2024 Graduation Western Buffet Dinner A

畢業聚餐西式自助晚餐A

APPETISER

前菜

Norwegian Smoked Salmon with Condiments and Honey Mustard Sauce

挪威煙三文魚

European Cured Meat Platter with Mixed Pickles

歐陸凍肉拼盤

Marinated Shrimp Cocktail with Brandy Dressing

鮮蝦咯嗲配白蘭地汁

Italian Parma Ham with Seasonal Melon

意大利火腿伴蜜瓜

Venetian Seafood Salad with Sundried Tomatoes and Bell Pepper

威尼斯海鮮沙律

Smoked Duck Breast with Rose Dressing

玫瑰煙鴨胸

Prawns and Fruits Salad

鮮蝦雜果沙律

Buffalo Mozzarella with Tomato

鮮茄水牛芝士

SALAD

沙律

Organic Mixed Lettuce

有機雜錦生菜

Curried Potato Salad

咖喱薯仔沙律

Fruit Salad with Shrimps

鮮蝦雜果沙律

Thai Style Papaya Salad

泰式木瓜沙律

Sweet Corn and Capsicum Salad

彩椒粟米沙律

Mediterranean Tuna Salad

吞拿魚沙律

17 Science Museum Road,
Tsim Sha Tsui East,
Kowloon, Hong Kong
香港九龍尖沙咀東部
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Hotel **ICON**

CONDIMENT AND DRESSING

沙律配料及醬汁

Crispy Bacon, Shaved Parmesan, Roasted Almond and Croutons

脆煙肉、芝士粉、杏仁及麵包粒

A selection of French, Honey Mustard, Caesar, Balsamic and Thousand Island Dressing

法汁、蜜糖芥末、凱撒汁、意大利甜醋及千島汁

SOUP

湯

Seafood Chowder

海鮮周打忌廉湯

HOT SELECTION

熱盤

Grilled Lamb Chop with Caramelized Thyme Jus 香草燒羊扒

Honey Glazed Barbecued Pork Ribs

蜜汁燒排骨

Roasted Beef Rib Eye with Mushroom Sauce

燒肉眼牛扒配蘑菇汁

Stir-fried Seafood and Broccoli with XO Sauce

XO醬西蘭花炒海鮮

Singaporean Chicken Curry with Steamed Rice

星洲咖喱雞配香苗

Thai Style Fried Rice with Pineapples and Shrimps

泰式鮮蝦菠蘿炒飯

Penne Pasta with Ham and Cheese

火腿芝士直通粉

Braised Seasonal Vegetables with Conpoy Sauce

瑤柱扒時蔬

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Hotel **ICON**

DESSERT

甜品

Seasonal Fruit Salad with Mixed Berries

鮮果雜莓沙律

Chocolate Cream Puff

朱古力忌廉泡芙

Mango Cheesecake

芒果芝士蛋糕

Mango Pana Cotta

芒果布甸奶凍

Chocolate Raspberry Gateau

朱古力紅桑子餅

Green Tea Chocolate Gateau

綠茶朱古力餅蛋糕

Black Forest Cake

黑森林蛋糕

Strawberry Olive Sponge Cake

士多啤梨欖油蛋糕

Price at HK\$728net per person

with free-flowing chilled orange juice for two hours

每位港幣728元 (已包括服務費)

以上菜單包括二小時無限添飲橙汁

This graduation dinner menu is valid for 2024 only. Hotel ICON reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability.

此菜單只適用於 2024 年之畢業聚餐。由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

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Hotel ICON

2023 Graduation Western Buffet Dinner B

畢業聚餐西式自助晚餐B

APPETISER

前菜

Norwegian Smoked Salmon with Condiments

挪威煙三文魚

Chilled Fresh Shrimps with Garlic Aioli and Cocktail Sauce

冰鎮鮮中蝦

Munich Liver Pâté served with Mixed Pickles

慕尼黑肝醬批

Galician Slices Octopus with Olive Oil and Lemon Jus

西班牙香檸八爪魚

Poached Chicken Wing with Hua Diao Wine

花雕醉雞翼

Seared Yellow Fin Tuna with Lime and Basil Sauce

香草吞拿魚柳

Assorted Cold Cut Meat Platter

雜錦凍肉拼盤

Marinated Shredded Chicken with Cucumber Sesame Dressing

麻醬手撕雞

SALAD

沙律

Caesar Salad with Dressing

凱撒沙律

Germany Potato Salad with Pickles

德國薯仔沙律

Quinoa and Avocado Salad

藜麥牛油果沙律

Thai Style Glass Noodle Salad with Shallots, Lime and Shrimps

泰式鮮蝦粉絲沙律

Greek Salad

希臘沙律

Roasted Bell Pepper and Corn Salad

彩椒粟米沙律

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脆煙肉、芝士粉、杏仁及麵包粒

A selection of French, Honey Mustard, Caesar, Balsamic and Thousand Island Dressing

法汁、蜜糖芥末、凱撒汁、意大利甜醋及千島汁

SOUP

湯

Boston Lobster Bisque

波士頓龍蝦湯

CARVING STATION

烤肉

Roasted Beef Rib Eye with Truffle Red Wine Sauce

燒肉眼牛扒配黑松露紅酒汁

HOT SELECTION

熱盤

Grilled Marinated Lamb Chop with Caramelised Garlic and Thyme Jus

蒜蓉香草燒羊扒

Portuguese Poached Pork Knuckle and Chorizo

葡式豬手配辣肉腸

Steamed Sea Bass Fillet served with Lobster Sauce

龍蝦汁伴鱸魚柳

Stir-fried Seafood with Asparagus and Walnut

鮮蘆筍合桃炒海鮮

Grilled Chicken Fillet in Teriyaki Sauce

日式燒汁雞扒

Stir-fried Sliced Duck with Pineapple and Bell Peppers

菠蘿彩椒炒鴨甫

Indian Mild Nutty Curry with Mixed Vegetables served with Steamed Rice

果仁咖喱雜菜配香苗

Fried Rice with Tomato Shrimp Sauce and Sweet Corn Pork Sauce

鴛鴦炒飯 (鮮蝦茄汁, 粟米肉粒)

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DESSERT

甜品

Seasonal Fruit Salad with Mixed Berries

鮮果雜莓沙律

Green Tea Mousse Cake Slices

綠茶忌廉餅

Chocolate Mousse Cake

朱古力慕絲蛋糕

Vanilla Crème Brûlée

雲呢拿忌廉布甸

Mango Cake Slices

芒果忌廉餅

Chocolate Cream Puff

朱古力忌廉泡芙

Lychee Jelly

荔枝啫喱

Strawberry Cream Cake

士多啤梨忌廉蛋糕

Price at HK\$838net per person

with free-flowing chilled orange juice for two hours

每位港幣838元 (已包括服務費)

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