



Hotel **ICON**

**Social Gathering Promotion January 2024 to March 2024 – Buffet Lunch Menu A**  
**2024 年 1 月至 2024 年 3 月社交宴會優惠 – 自助午餐菜單 I**

**APPETISER**

**前菜**

Smoked Salmon with Horseradish Cream

挪威煙三文魚

Parma Ham with Seasonal Melon

巴馬火腿伴蜜瓜

Marinated Seafood with Olive, Lemon and Bell Pepper

香檸海鮮沙律

Smoked Duck Breast with Rose Dressing

玫瑰鴨胸

Munich Liver Pâté served with Mixed Pickles

慕尼黑肝醬批

Spiced Bean Curd Sheet Roll with Pork Meat

五香腐皮卷

**SALAD**

**沙律**

Eggplant and Bell Pepper Salad

茄子甜椒沙律

Creamy Potato Salad

忌廉薯仔沙律

Seafood Salad with Herbs and Olives

香草海鮮沙律

Sweet Corn and Bell Pepper Salad

甜粟米彩椒沙律

Greek Salad

希臘沙律

Assorted Lettuce with Tomato  
and Cucumber

鮮茄青瓜雜菜沙律

**CONDIMENT AND DRESSING**

**沙律配料及汁醬**

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



Hotel **ICON**

## **SOUP**

### **湯**

Seafood Chowder

海鮮周打忌廉湯

## **CARVING STATION**

### **烤肉**

Roasted Pork Loin with Apple Sauce

燒豬扒配蘋果醬

## **HOT SELECTION**

### **熱葷**

Breaded Veal stuffed with Ham and Cheese

芝士火腿釀牛仔扒

Crispy-roasted Duck with Peach Sauce

蜜桃燒鴨

Seafood Mixed Grill, Sun-dried Tomato & Parsley Butter

鮮茄海鮮雜扒

Thai-style Green Curry Seafood served with Steamed Rice

青咖喱海鮮伴香苗

Braised Chicken with Shallot and Bacon with Red Wine Sauce

紅酒汁燴雞

Baked Vegetable Lasagna

焗雜菜千層麵

Stir-fried Sliced Pork with Bamboo Shoot, Bell Pepper and Chilli

彩椒回鍋肉

Fried Rice with Pineapple

菠蘿炒香苗

## **DESSERT**

### **甜品**

Caramel Custard

焦糖布甸

Green Tea Chocolate Gâteau

綠茶忌廉蛋糕

Mini Chocolate Éclair

迷你朱古力泡芙

Mango Cheesecake

芒果芝士蛋糕

Black Forest Cake

黑森林蛋糕



Hotel **ICON**

Mini Lemon Meringue Tart

迷你檸檬蛋白撻

Raisin Bread and Butter Pudding

牛油麵飽布甸

Fruit Platter with Mixed Berries

鮮果雜莓拼盤

**每位港幣838元 ( 已包括服務費 )**

**包括三小時無限添飲汽水、橙汁及精選啤酒**

**Priced at HK\$838net per person with free-flowing soft drinks, chilled orange juice and house beer for three hours**

此菜單只適用於2024年1月1日至2024年3月31日或之前之午宴。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**

**Social Gathering Promotion September 2023 to December 2023 – Buffet Lunch Menu B**  
**2024 年 1 月至 2024 年 3 月社交宴會優惠 – 自助午餐菜單 II**

**APPETISER AND SALAD**

**頭盤及沙律**

Barbecued Whole Suckling Pig

化皮乳豬全體

Scottish Smoked Salmon with Condiments

蘇格蘭煙三文魚

Air-dried Meat and French Duck Liver Terrine

風乾凍肉拼法國鴨肝批

Parma Ham and Honeydew Melon Rolls

意大利火腿蜜瓜卷

Drunken Chicken Wings

花彫醉雞翼

King Prawn and Fruit Salad

大蝦鮮果沙律

Tomato and Buffalo Mozzarella with Vinaigrette Dressing

香醋鮮茄水牛芝士

European Cheese Platter with Dried Fruit and Nuts

歐洲芝士拼盤伴乾果及果仁

Fresh Salad with Dressing

田園沙律及醬汁

**SEAFOOD ISLAND**

**精選海鮮**

Crab Leg

鮮甜長蟹腳

Cold Crab

凍蟹

Clam

凍蜆

Crayfish

迷你小龍蝦

Blue Mussel

西班牙青口

Cooked Fresh Shrimp

凍海蝦



Hotel **ICON**

### **SASHIMI BAR**

日式刺身

Amaebi

甘海老

Norwegian Salmon Fillet

挪威三文魚

Giant Octopus

八爪魚

Tuna

吞拿魚

### **SOUP**

湯

Braised Abalone Soup with Minced Pork and Black Fungus

鮑魚碗仔翅

Boston Lobster Bisque

波士頓龍蝦湯

Served with Bread Basket and Butter

伴鮮焗餐包及牛油

### **COOKING AND CARVING STATION**

明爐烹調及燒烤美食

Laksa Lemak

星洲喇沙

Seafood and Chicken Congee

生滾海鮮滑雞粥

Roasted Chateaubriand

明爐燒牛扒

Grilled Lamb Chop with Caramelised Thyme Jus

香草燒羊排

### **HOT SELECTION**

熱葷

Steamed Whole Garoupa with Coriander and Spring Onion

清蒸原條海上斑

Poached Pigeon with Supreme Soy Sauce

豉油皇浸乳鴿

Singaporean Chicken Curry

星洲咖喱雞

Crispy Crab Cake with Mustard Mayo

香脆蟹肉餅



Hotel **ICON**

Barbecued Pork Back Rib

美式燒排骨

Hainanese Chicken Rice

海南雞飯

Lasagna Bolognese

焗肉醬千層麵

Stir-fried Seafood with Broccoli

西蘭花炒海鮮

Tandoori Chicken Tikka

印式香辣燒雞

Italian Flatbread

意大利薄餅

Honey Glazed Sweet Potato and Sautéed Zucchini

玉桂甜薯及意大利青瓜

Fried Rice with Crab Meat, Salmon Roe and Salted Egg Yolk

黃金蟹肉炒絲苗

Deep Fried Fish Fillet with Thai Chilli Sauce

泰式香辣魚柳

## **DESSERT**

### **甜品**

Green Tea Panna Cotta

綠茶奶凍

Chocolate Raspberry Gâteau

朱古力紅桑子餅

White Wine Jelly

白酒啫喱

Durian Sliced Cheesecake

榴槤芝士餅

Durian Tartlet

榴槤忌廉撻

Chocolate Cream Puff

朱古力忌廉泡芙

Sliced Mango Cake

芒果忌廉餅

Sliced Green Tea Mousse Cake

綠茶忌廉餅

Lemon Meringue Tart

清甜檸檬撻

Raisin Bread and Butter Pudding

牛油麵包布甸



Hotel **ICON**

Mövenpick Ice Cream

瑞士Mövenpick雪糕

Seasonal Fruit Salad with Mixed Berries

鮮果雜莓沙律

**每位港幣1,038元 ( 已包括服務費 )**

**包括三小時無限添飲汽水、橙汁及精選啤酒**

**Priced at HK\$1,038net per person with free-flowing soft drinks, chilled orange juice and house beer for three hours**

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