

2026-2027 年西式自助晚餐 A

2026-2027 WESTERN WEDDING DINNER BUFFET MENU A

頭盤 APPETISERS

化皮乳豬全體 [P]
Barbecued Whole Suckling Pig [P]
蘇格蘭煙三文魚
Scottish Smoked Salmon
煙鴨胸配香芒醬 [D]
Smoked Duck Breast with Mango Salsa [D]
冰鎮鮮中蝦
Chilled Fresh Shrimps with Garlic Aioli and Cocktail Sauce
法式肝醬批 [N][P]
French Goose Liver Pâté with Mixed Pickles [N][P]
雜錦凍肉拼盤 [B][P]
Assorted Cold Cut and Meat Platter [B][P]

沙律 SALAD

香草雜菜沙律 [V]
Mixed Lettuce and Asian Herb Salad [V]
車厘茄沙律 [V]
Cherry Tomato Salad [V]
彩椒粟米沙律 [V]
Roasted Bell Pepper and Corn Salad [V]
吞拿魚雜菜沙律
Salad Nicoise with Seared Tuna
俄式三文魚籽沙律
Russian Style Salmon Roe Salad
鮮橙紅菜頭沙律 [V]
Beetroot and Orange Salad [V]

沙律配料及汁醬 CONDIMENT AND DRESSING

Crispy Bacon [P], Shaved Parmesan [D], Roasted Almond [N] and Croutons [D][V]
脆煙肉 [P]、芝士粉 [D]、杏仁 [N]及麵包粒 [D][V]
A selection of French [D], Honey Mustard [D], Caesar [D], Balsamic and Thousand Island Dressing [D][N]
法汁 [D]、蜜糖芥末 [D]、凱撒汁 [D]、意大利甜醋及千島汁 [D][N]



Hotel **ICON**
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湯 SOUP

波士頓蜆肉忌廉湯 [D]

Boston Clam Chowder [D]

配鮮焗餐包及牛油 [D]

Served with Bread Basket and Butter [D]

熱盤 HOT SELECTION

牛柳配野菌松露汁 [B]

Beef Tenderloin with Wild Mushrooms and Truffle Sauce [B]

明爐意式燒雞

Roasted Chicken with Rosemary and Garlic

蘋果牛油燒豬柳 [D][P]

Roasted Pork Loin with Apple Butter Sauce [D][P]

燒三文魚配蜆肉鮮蝦

Slow-roasted Salmon with Clams and Prawns

西蘭花炒斑球

Stir-fried Garoupa with Broccoli

雙菇彩椒牛柳條 [B]

Stir-fried Beef Strips with Twin Mushrooms and Bell Peppers [B]

印式鮮茄咖喱雞配香苗 [N]

Indian Style Chicken and Tomato Curry served with Steamed Rice [N]

海鮮蟹籽黃金炒飯 [D]

Fried Rice with Seafood, Crab Roe and Salted Egg Yolk [D]

北菇竹筍扒時蔬 [V]

Braised Seasonal Vegetables with Bamboo Pith and Shiitake Mushrooms [V]

甜品 DESSERTS

鮮果雜莓沙律 [V]

Seasonal Fruit Salad with Mixed Berries [V]

白酒啫喱

White Wine Jelly

芒果芝士蛋糕 [D]

Mango Cheesecake Slices [D]

朱古力忌廉泡芙 [D]

Chocolate Cream Puff [D]

美式芝士蛋糕 [D]

American Cheesecake Slices [D]

蘋果金寶 [D][N]

Apple Crumble with Vanilla Custard [D][N]

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朱古力茉莉蛋糕 [D]

Chocolate Jasmine Tea Cake Slices [D]

綠茶朱古力餅 [D]

Green Tea Chocolate Gateau Slices [D]

士多啤梨忌廉蛋糕 [D]

Strawberry Cream Cake Slices [D]

B – Contain Beef 含牛肉

N – Contain Nuts 含乾果

V – Vegetarian 素菜

D – Contain Dairy Products 含奶製品

P – Contain Pork 含豬肉

From Now to 31 August 2027 由即日起至2027年8月31日	From 1 September 2027 to 31 December 2027 由2027年9月1日至2027年12月31日
每位港幣1,788元 Priced at HK\$1,788 per person	每位港幣1,838元 Priced at HK\$1,838 per person

以上菜單包括四小時無限量供應汽水、橙汁及精選啤酒

with free-flowing soft drinks, chilled orange juice and house beer for 4 hours

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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2026-2027 WESTERN WEDDING DINNER BUFFET MENU B

前菜及沙律 APPETISERS AND SALAD

蘇格蘭煙三文魚

Scottish Smoked Salmon with Condiments

風乾凍肉拼法國鴨肝批 [B][N][P]

Air Dried Meat and French Duck Liver Terrine [B][N][P]

意大利火腿配蜜瓜及松露蜜糖

Parma Ham with Rock Melon and Truffles Honey

水晶肴肉 [P]

Zhenjiang Pork [P]

大蝦鮮果沙律 [D]

King Prawn and Fruit Salad [D]

香醋鮮茄水牛芝士 [D][V]

Tomato and Buffalo Mozzarella with Vinaigrette Dressing [D][V]

歐美芝士拼盤配乾果及堅果 [D][N]

European Cheese Platter with Dried Fruit and Nuts [D][N]

新鮮沙律及醬汁

Fresh Salad with Dressing

特式海鮮精選 SEAFOOD ISLAND

鮮甜長蟹腳

Crab Leg

麵包蟹

Brown Crab

凍蜆

Clam

迷你小龍蝦

Crayfish

西班牙藍青口

Blue Mussel

鮮甜凍海蝦

Cooked Fresh Shrimp

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日式魚生刺身 **SASHIMI BAR**

甘海老

Amaebi

挪威三文魚

Norwegian Salmon Fillet

爽甜八爪魚

Giant Octopus

吞拿魚柳

Tuna Fillet

北寄貝

Hokkigai

湯 **SOUP**

雪耳椰子燉雞湯

Chicken Soup with Fresh Coconut and White Fungus

香草蟹肉濃湯 [D]

Green Crab Bisque with Chervil and Brandy [D]

明爐烹調及燒烤美食 **LIVE COOKING AND CARVING STATION**

星洲喇沙 [D][N]

Singaporean Laksa [D][N]

生滾海鮮滑雞粥

Seafood and Chicken Congee

香草燒乳豬 [P]

Herb-roasted Suckling Pig with Apple Port Wine Sauce [P]

香草燒羊排

Grilled Lamb Chop with Caramelized Thyme Jus

熱盤 **HOT SELECTION**

清蒸原條海上斑

Steamed Whole Garoupa with Coriander and Spring Onion

豉油皇浸乳鴿

Poached Pigeon with Sweet Soy Sauce

星洲咖喱雞 [D][N]

Singaporean Chicken Curry [D][N]

香脆蟹肉餅 [D]

Crispy Crab Cake with Mustard Mayo [D]

美式燒排骨 [P]

Barbecued Pork Back Rib [P]

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海南雞飯

Hainanese Chicken Rice

焗肉醬千層麵 [B][P]

Lasagna Bolognese [B][P]

西蘭花炒海鮮

Stir-fried Seafood with Broccoli

印度香辣燒雞

Tandoori Chicken Tikka

意大利薄餅 [D]

Italian Flatbread [D]

玉桂甜薯及意大利青瓜 [V]

Honey Glazed Sweet Potato and Sautéed Zucchini [V]

黃金蟹肉三文魚籽炒絲苗 [D]

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

韓汁牛仔骨 [B]

Korean Barbecued Beef Short Rib [B]

泰式香辣魚柳 [D][N]

Deep-fried Fish Fillet with Thai Chilli Sauce [D][N]

甜品 **DESSERTS**

綠茶忌廉布甸 [D]

Green Tea Mousse Pudding [D]

朱古力紅桑子餅 [D][N]

Chocolate Raspberry Gateau Slices [D][N]

白酒啫喱

White Wine Jelly

榴槤芝士餅 [D]

Durian Cheesecake Slices [D]

榴槤忌廉撻 [D]

Durian Tartlet [D]

朱古力忌廉泡芙 [D]

Chocolate Cream Puff [D]

芒果忌廉餅 [D]

Mango Cake Slices [D]

綠茶忌廉餅 [D]

Green Tea Mousse Cake Slices [D]

清甜檸檬撻 [D]

Lemon Meringue Tart [D]

牛油麵包布甸 [D]

Raisin Bread and Butter Pudding [D]

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Häagen-Dazs 雪糕 [D]

Häagen-Dazs Ice Cream [D]

鮮果雜莓沙律 [V]

Seasonal Fruit Salad with Mixed Berries [V]

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