

2026-2027 年西式婚禮自助午餐宴菜譜 A

2026-2027 WESTERN WEDDING LUNCH BUFFET MENU A

頭盤 APPETISERS

香草燒乳豬 [P]

Roasted Whole Suckling Pig with Stuffing and Herb Jus [P]

挪威煙三文魚配辣根醬

Smoked Salmon with Horseradish Cream

意大利巴馬火腿伴蜜瓜 [P]

San Daniele Parma Ham with Melon [P]

意式海鮮沙律

Italian Seafood Salad with Sun-dried Tomatoes and Olive Oil

自家製法式砵酒肝醬批 [N][P]

Homemade Liver Pâté with Port Wine Jelly [N][P]

雜錦凍肉拼盤 [B][P]

Assorted Cold Cut and Air-dried Meat Platter [B][P]

沙律 SALAD

有機雜菜沙律 [V]

Organic Mixed Lettuce and Vegetable Salad [V]

泰式青木瓜沙律 [N]

Thai Style Green Papaya Salad with Shallot,
Lime and Dried Shrimps [N]

彩椒粟米沙律 [V]

Roasted Bell Pepper and Sweet Corn Salad [V]

吞拿魚雜菜沙律

Salad Nicoise with Seared Tuna

三文魚籽沙律

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

脆煙肉 [P]、芝士粉 [D]、杏仁 [N]及蒜香麵包粒 [D][V]

Crispy Bacon [P], Shaved Parmesan [D], Roasted Almond [N] and Garlic Croutons [D][V]

法汁 [D]、蜜糖芥末 [D]、凱撒汁 [D]、意大利甜醋及千島汁 [D][N]

A selection of French [D], Honey Mustard [D], Caesar [D], Balsamic and Thousand Island Dressing [D][N]

湯 SOUPS

海鮮周打忌廉湯 [D]

Seafood Chowder [D]

配鮮焗餐包及牛油 [D]

Served with Bread Basket and Butter [D]

熱盤 HOT SELECTIONS

香草燒羊扒

Grilled Lamb Chop with Caramelised Thyme Jus

蘑菇燒春雞

Roasted Spring Chicken and Wild Mushrooms

龍脷魚柳伴蜆肉青口 [D]

Simmered Sole Fillet with Clams and Mussels [D]

西蘭花炒海鮮

Stir-fried Seafood with Broccoli

燒西冷扒配蘑菇汁 [B]

Roasted Beef Sirloin with Wild Mushroom Sauce [B]

印式鮮茄咖喱雞伴香苗 [N]

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

瑤柱雜菌炆讚岐烏冬

Braised Sanuki Udon with Conpoys, Mushrooms and Oyster Sauce

北菇竹筍扒時蔬 [V]

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

甜品 DESSERTS

白酒啫喱

White Wine Jelly

芒果芝士蛋糕 [D]

Mango Cheesecake Slices [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]

朱古力忌廉泡芙 [D]

Chocolate Cream Puff [D]

朱古力茉莉蛋糕 [D]

Chocolate Jasmine Tea Cake Slices [D]

綠茶慕絲蛋糕 [D]
Green Tea Mousse Cake 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 October 2026 由即日起至2026年10月31日	From 1 November 2026 to 28 February 2027 由2026年11月1日至2027年2月28日
每位港幣908元 HK\$908net per person	每位港幣1,048元 HK\$1,048net per person
From 1 March 2027 to 31 August 2027 由2027年3月1日至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1,128元 HK\$1,128net per person	每位港幣1,178元 HK\$1,178net per person

以上菜單已包括三小時任飲汽水、橙汁及精選啤酒
with free-flowing soft drinks, chilled orange juice and house beer for 3 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。

Hotel ICON reserves the right to alter the above menu's price and items due to unforeseeable market price fluctuations and availability.

以上價錢已包括加一服務費 The above price is inclusive of 10% service charge

此優惠套餐不可與其他推廣一同使用 The above promotion menu is not valid in conjunction with any other hotel prevailing promotions

供應時間為兩小時 Maximum Serving Time of buffet is 2 hours

2026-2027 年西式婚禮自助午宴菜譜 B
2026-2027 WESTERN WEDDING LUNCH BUFFET MENU B

前菜 APPETISERS

香草燒乳豬 [P]
Roasted Whole Suckling Pig with Stuffing and Herb Jus [P]
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]
意大利巴馬火腿蜜瓜卷 [P]
Parma Ham and Honeydew Melon Rolls [P]
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

湯 SOUPS

鮑魚碗仔翅 [P]
Braised Abalone Soup with Pork Meat and Black Fungus [P]
波士頓龍蝦湯 [D]
Boston Lobster Bisque [D]
配鮮焗餐包及牛油 [D]
Served with Bread Basket and Butter [D]

特色海鮮精選 COLD SEAFOOD STATION

日式魚生刺身 SASHIMI BAR

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
明爐燒牛扒 [B]
Roasted Chateaubriand Steak [B]

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]
海南雞飯
Hainanese Chicken Rice
焗肉醬千層麵 [B][D]
Lasagna Bolognese [B][D]
西蘭花炒海鮮
Stir-fried Seafood with Broccoli
印式香辣燒雞
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]
泰式香辣魚柳 [D][N]
Deep-fried Fish Fillet with Thai Chilli Sauce [D][N]

甜品 DESSERTS

綠茶奶凍 [D]
Green Tea Panna Cotta [D]
朱古力紅桑子餅 [D]
Chocolate Raspberry Gateau Slices [D]
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]
 檸檬蛋白撻 [D]
 Lemon Meringue Tart [D]
 葡萄乾牛油麵包布甸 [D]
 Bread and Butter Pudding with Raisins [D]
 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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From 1 March 2027 to 31 August 2027 由2027年3月1日至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1,358元 HK\$1,358net per person	每位港幣1,408元 HK\$1,408net per person

以上菜單已包括三小時任飲汽水、橙汁及精選啤酒
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