

Meeting Package Buffet Lunch Menu A

APPETISER

前菜

Marinated Salmon Gravlax with Lemon and Capers

香草三文魚

Buffalo Mozzarella with Tomato

鮮茄水牛芝士

Papaya Mint Salsa Shrimp Cocktail

鮮蝦木瓜咯嗲

Assorted Cold Cut Meat Platter

雜錦凍肉拼盤

Homemade Liver Pâté with Port Wine Jelly

自製法式砵酒肝醬批

Thai Style Spicy Glass Noodle Salad with Seafood

泰式海鮮粉絲沙律

SALAD

沙律

Organic Mixed Lettuce

有機雜錦生菜

Sweet Corn and Pepper Salad

粟米彩椒沙律

Marinated Mushrooms Salad with Balsamic

蒜子黑醋蘑菇沙律

Potato Salad with Crab Meat

蟹肉薯仔沙律

Smoked Duck Breast Salad

煙鴨胸沙律

Mixed Beans with Olives

橄欖雜豆沙律



CONDIMENT AND DRESSING

沙律配料及汁醬

Crispy Bacon, Shaved Parmesan and Croutons

脆煙肉、芝士粉及麵包粒

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

Dried Scallop And Shredded Chicken Soup

鷄絲瑶柱羹

Served with Bread Basket and Butter

配鮮焗餐包及牛油

HOT ENTRÉE

熱盤

Braised Chicken with Shallot and Bacon with Red Wine Sauce

紅酒汁燴雞

Pan-fried Sole Fillet with Capers and Lemon Butter Sauce

香煎龍脷魚柳配檸檬牛油汁

Slow Cooked Pork Loin with Apple Sauce

慢煮豬柳配蘋果醬

Grilled Beef Medallion with Mushroom Sauce

燒牛柳扒配蘑菇醬

Spicy Lamb Curry with Steamed Rice

印度羊肉咖喱配香苗

Braised Seasonal Vegetables with Chinese Mushroom

北菇扒時蔬

Ham and Cheese Spaghetti with Cream Sauce

火腿芝士忌廉汁意粉



DESSERT

甜品

Chocolate Raspberry Gateau 朱古力紅桑子餅 Grand Marnier Chocolate Mousse 君度橙酒朱古力慕絲 Chocolate Truffle Cakes 香濃朱古力餅 Mixed Berries Tarts 雜莓撻 Mango Cheesecakes 芒果芝士蛋糕 Fruit Platter with Mixed Berries 鲜果雜莓拼盤

Coffee or Tea 咖啡或茶



Meeting Package Buffet Lunch Menu B

APPETISER

前菜

Smoked Salmon with Honey Mustard Dressing

蜜糖芥末煙三文魚

Assorted Cold Cut Meat Platter

雜錦凍肉拼盤

Sichuan Sliced Pork and Cucumber with Chilli Garlic Sauce

川式蒜泥白肉

Thai Style Pomelo and Shrimp Salad with Sweet Basil

泰式柚子鮮蝦沙律

Munich Liver Pâté served with Mixed Pickles

慕尼黑肝醬批

Grilled Eggplants and Mozzarella Rolls

水牛芝士鮮茄碟

SALAD

沙律

Assorted Lettuce with Herbs

香草雜錦生菜

Roasted Baby Potato Salad with Mustard Dressing

芥末薯仔沙律

Tomato and Feta Cheese Salad

鮮茄希臘芝士沙律

Sweet Corn and Pepper Salad

粟米彩椒沙律

Cucumber and Sesame Seeds Salad

京式青瓜沙律

Chicken Waldorf Salad

華都夫雞肉沙律



CONDIMENT AND DRESSING

沙律配料及汁醬

Crispy Bacon, Shaved Parmesanand Croutons

脆煙肉、芝士粉及麵包粒

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

Blue Crab Bisque

蟹肉忌廉濃湯

Sweet Corn Soup with Seafood

海皇粟米羹

Served with Bread Basket and Butter

配鮮焗餐包及牛油

HOT ENTRÉE

熱盤

Grilled Marinated Chicken

日式燒雞扒

Poached Pork Knuckles and Sausages with Cabbages

德國豬手拼香腸

Steamed Sea Bass Fillet served with Seafood Sauce

海鮮汁伴鱸魚柳

Diced Beef Tenderlion With Honey Black Pepper Sauce

黑椒蜜糖牛柳粒

Baked Lamb Leg with Thyme Sauce

燒羊脾肉配百里香汁

Indian Nutty Vegetables Curry served with Steamed Rice

印度咖喱菜花配香苗

Cabonara With Black Truffle

黑松露卡邦尼意粉

17 Science Museum Road, Tsim Sha Tsui East, Kowloon, Hong Kong 香港九龍尖沙咀東部 科學館道17號



DESSERT

甜品

Chocolate Banana Cakes 朱古力香蕉蛋糕 Baked Sour Cream Cheesecake 酸忌廉芝士蛋糕 Mango Pudding 芒果布甸 Strawberry Olive Sponge Cakes 士多啤梨欖油蛋糕 Lemon Meringue Tarts 清甜檸檬撻檸檬蛋白撻 Fruit Platter with Mixed Berries 鲜果雜莓拼盤

Coffee or Tea 咖啡或茶



Meeting Package Buffet Lunch Menu C

APPETISER

前菜

Smoked Salmon with Horseradish Cream

挪威煙三文魚

Seared Tuna Loin with Tomato and Olive Salsa

吞拿魚柳配鮮茄橄欖醬

Parma Ham and Honeydew Melon Rolls

意大利火腿蜜瓜卷

Classic Terrine with Pickled Cucumber

法式凍肉批

Grilled Asparagus and Baby Carrots with Balsamic Vinaigrette

炭燒蘆荀紅蘿蔔

Avocado Mousse and Crab Meat Tarts

牛油果蟹肉撻

SALAD

沙律

Iceberg and Romaine Lettuce

西生菜及羅馬生菜

Potato Salad with Crab Meat

蟹肉薯仔沙律

Sweet Corn and Pepper Salad

粟米彩椒沙律

Cucumber with Garlic and Sesame

涼伴青瓜

Thai Style Glass Noodle Salad with Shrimps

泰式鮮蝦粉絲沙律

Beetroot and Orange

鮮橙甜菜



CONDIMENT AND DRESSING

沙律配料及汁醬

Crispy Bacon, Shaved Parmesan, and Croutons

脆煙肉、芝士粉及麵包粒

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

Clam Chowder Cream Soup 蜆肉忌廉湯 Diced Winter Melon and Pork Soup 冬瓜肉粒瑤柱湯 Served with Bread Basket and Butter

配鮮焗餐包及牛油

HOT ENTRÉE

熱盤

Grilled Halibut with Italian Tomato Sauce

焼比目魚配意式蕃茄醬

Barbecue Pork Back Rib

美式燒排骨

Roasted Marinated Chicken with Wild Mushrooms Sauce

意式燒雞配蘑菇汁

Baked Lamb Leg with Thyme Sauce

燒羊脾肉配百里香汁

Indian Style Fish and Tomato Curry served with Steamed Rice

印式鮮茄咖喱魚柳配香苗

Ratatouille with Parmesan Cheese

法式燴雜菜

Seafood Fried Rice with Egg Yolk and Salmon Roe

金沙海旱炒飯



DESSERT

甜品

原reen Tea Mousse Cakes 線茶忌廉蛋糕 Chocolate Ganache Tarts 香濃朱古力撻 Mango Cheese Mousse 芒果芝士慕絲 Vanilla Crème Brûlée 雲呢拿忌廉布甸 Strawberry Cream Puff 士多啤梨忌廉泡芙 Fruit Platter with Mixed Berries 鮮果雜莓拼盤

Coffee or Tea 咖啡或茶