

# Meeting Package Buffet Lunch Menu A

#### **APPETISER**

前菜

Marinated Salmon with Honey Mustard Dressing

香草三文魚

Mozzarella and with Tomatoes, Basil and Balsamic Vinaigrette

鮮茄水牛芝士

Papaya Mint Salsa Shrimp Cocktail

鮮蝦木瓜咯嗲

Homemade Liver Pâté with Port Wine Jelly

自製法式砵酒肝醬批

Seared Beef Carpaccio with Cheese and Basil Mayonnaise

意式生牛肉薄片

Thai Style Spicy Glass Noodle Salad with Seafood

泰式海鮮粉絲沙律

#### **SALAD**

沙律

**Assorted Lettuce** 

雜錦牛菜

**Sweet Corn and Bell Peppers** 

粟米彩椒

**Marinated Mushrooms** 

蒜子甜醋蘑菇

**Herbed Cherry Tomatoes** 

香草車厘茄

Potato Salad with Chives

青蔥薯仔沙律

Mixed Beans with Olives

橄欖雜豆

## **CONDIMENT AND DRESSING**

沙律配料及汁醬

Crispy Bacon, Shaved Parmesan, Roasted Almond and Garlic Croutons

脆煙肉、芝士粉、杏仁及蒜香麵包粒

A selection of French, Caesar, Italian Dressing and Thousand Island Dressings

法汁、凱撒汁、意大利汁及千島汁



### **SOUP**

湯

Seafood Chowder 海鮮周打忌廉湯 Minced Beef and Tofu Soup with Coriander 西湖牛肉羹 Served with Bread Basket, Butter and Dip

# **HOT ENTRÉE**

## 熱盤

Braised Chicken with Shallot and Bacon with Red Wine Sauce 紅酒汁燴雞

Pan-fried Sole Fillet with Lemon, Capers and Brown Butter 法式香檸煎魚柳

Wiener Schnitzel, Veal Cutlet with Lemon, Capers and Anchovies 維也納牛仔吉列

Grilled Beef Medallion with Mushroom Sauce

蘑菇汁烤牛柳扒

Spicy Lamb Curry with Steamed Rice

印度羊肉咖喱配燒餅及絲苗

配鮮焗餐包、牛油及香草醬

Braised E-fu Noodles with Conpoy and Enoki Mushrooms

瑤柱金菇伊府麵

Ham and Cheese Spaghetti

火腿芝士意粉

## **DESSERT**

甜品

Chocolate Raspberry Gateau

朱古力紅桑子餅

**Grand Marnier Chocolate Mousse** 

香橙烈酒朱古力慕絲

**Chocolate Truffle Cakes** 

香濃朱古力餅

**Mixed Berries Tarts** 

雜莓撻

Mango Cheese Cakes

芒果芝十餅

Fruit Platter with Mixed Berries

鮮果雜莓拼盤

Coffee or Tea

咖啡或茶



# Meeting Package Buffet Lunch Menu B

#### **APPETISER**

前菜

Marinated Salmon Rolls with Honey Mustard Dressing

蜜糖芥末三文魚卷

Assorted Cold Cut and Air-dried 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

泰式柚子鲜蝦沙律

Munich Liver Pâté served with Mixed Pickles

慕尼黑肝醬批

Grilled Eggplants and Mozzarella Rolls

水牛芝士茄子卷

#### **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

Roasted Bell Peppers and Corn Salad

彩椒粟米沙律

Cucumber and Sesame Seeds Salad

京式青瓜沙律

Ham and Pesto Penne Salad

香草醬火腿直通粉沙律

# **CONDIMENT AND DRESSING**

沙律配料及汁醬

Crispy Bacon, Shaved Parmesan, Roasted Almond and Garlic Croutons

脆煙肉、芝士粉、杏仁及蒜香麵包粒

A selection of French, Caesar, Italian Dressing and Thousand Island Dressings

法汁、凱撒汁、意大利汁及千島汁



### **SOUP**

# 湯

Blue Crab Bisque with Chive Cream 蟹肉忌廉湯 Sweet Corn Soup with Seafood 海皇粟米羹 Served with Bread Basket, Butter and Dip 配鮮焗餐包、牛油及香草醬

### **HOT ENTRÉE**

## 熱盤

**Grilled Marinated Chicken** 

日式燒雞扒

Poached Pork Knuckles and Sausages with Cabbages and Potatoes

德國豬手拼香腸

Poached Sea Bass with Lobster Butter Sauce

鱸魚柳配龍蝦汁

Stir-fried Beef Strips with Garlic, Basil and Chilli

川椒牛柳條

Indian Nutty Curry with Cauliflower and Potatoes served with Steamed Rice

印度咖喱椰菜花薯仔果仁配香苗

Oven-baked Lasagna with Parmesan

焗肉醬千層麵

**Braised Seasonal Vegetables with Mushrooms** 

北菇扒時蔬

## **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 Oil Sponge Cakes

士多啤梨欖油蛋糕

**Lemon Meringue Tarts** 

檸檬蛋白撻

Fruit Platter with Mixed Berries

鮮果雜莓拼盤

Coffee or Tea

咖啡或茶



# Meeting Package Buffet Lunch Menu C

#### **APPETISER**

前菜

**Smoked Salmon Rolls with Capers** 

煙挪威三文魚卷

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

**Herbed Cherry Tomatoes** 

香草車厘茄

**Sweet Corn and Bell Peppers** 

粟米彩椒

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 Salad** 

鮮橙甜菜沙律

# **CONDIMENT AND DRESSING**

沙律配料及汁醬

Crispy Bacon, Shaved Parmesan, Roasted Almond and Garlic Croutons

脆煙肉、芝士粉、杏仁及蒜香麵包粒

A selection of French, Caesar, Italian Dressing and Thousand Island Dressings

法汁、凱撒汁、意大利汁及千島汁



### **SOUP**

湯

Boston Clam Chowder 波士頓蜆肉忌廉湯 Diced Winter Melon and Pork Soup 冬瓜肉粒瑤柱湯 Served with Bread Basket, Butter and Dip 配鮮焗餐包、牛油及香草醬

### **HOT ENTRÉE**

### 熱盤

Baked Fish Fillet with Artichoke and Tomato Sauce 鮮茄雅芝竹焗魚柳 American Style Barbecued Pork Spareribs 美式燒排骨

Roasted Marinated Chicken with Wild Mushrooms 意式蘑菇燒雞

Roasted Australian Lamb Loin with Ratatouille 燒澳洲羊扒

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 金沙海皇炒飯

## **DESSERT**

甜品

Green Tea Mousse Cakes 綠茶忌廉蛋糕 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