



Graduation Lunch Buffet 2023
謝師宴西式自助午餐 2023



C O L D S T A T I O N 冷盤

- Smoked Salmon 煙燻三文魚
- Continental Cold Cut Platter with Pickles 凍肉拼盤
- Potato Salad with Tuna 吞拿魚薯仔沙律
- Slow-cooked Chicken with Roasted Pumpkin & Kale, Honey Mustard Dressing
慢煮雞肉配烤南瓜, 羽衣甘藍及蜂蜜芥末醬
- Smoked Duck Breast, Apple & Celery Salad with Walnut
煙燻鴨胸配蘋果芹菜合桃沙律
- Selections of Green Salad with Condiments & Dressings 精選蔬菜沙律
- Chef Choices of Sushi & Maki Roll 廚師精選壽司及壽司卷
- Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

S O U P 湯

- Sweet Corn Chowder 粟米周打蜆湯
- Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

H O T S T A T I O N 熱盤

- Braised Beef Ribs with Red Wine Sauce 紅酒牛肋骨
- Pan-fried Sole Fillet with Dill Cream Sauce 香煎龍躉柳伴刁草忌廉汁
- Roasted Chicken Steak with Honey Mustard Gravy 蜜糖芥末燒雞扒
- Baked Mashed Potato with Cheese 芝士焗薯蓉
- Wok-fried Pork with Mushrooms & Scallion 香蔥豬肉炒蘑菇
- Pineapple & Chicken Fried Rice 菠蘿雞肉炒飯
- Braised E-fu Noodles with Shrimps 干燒蝦仁伊麵
- Wok-fried Seasonal Vegetables 炒時令蔬菜

D E S S E R T S 甜品

- Mango & Passion Fruit Cake 百香果芒果蛋糕
- New York Cheese Cake 紐約芝士蛋糕
- Yulan Panna Cotta 玉蘭意式奶凍
- Chocolate Brownie 朱古力布朗尼
- Fresh Fruit Platter 新鮮果盤
- Chef's Selection of Ice Cream 精選雪糕

Coffee & Tea

咖啡及茶

HK\$498/person
每位港幣 \$498