



Graduation Dinner Buffet 2023  
謝師宴西式自助晚餐 2023



Menu A

C O L D S T A T I O N 冷盤

- Chilled Shrimps & New Zealand Mussels 凍蝦及新西蘭青口  
Smoked Salmon 煙燻三文魚  
Continental Cold Cut Platter 凍肉拼盤  
Roasted Pork Neck Meat & Pineapple Salad 燒豬頸肉菠蘿沙律  
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 with Crab Meat 粟米蟹肉周打蜆湯  
Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

C A R V I N G S T A T I O N 烤肉

- Roasted Beef Sirloin with Herbs 烤香草西冷

H O T S T A T I O N 熱盤

- Braised Beef Fingers with Red Wine Sauce 紅酒牛腩腩  
Pan-fried Sole Fillet with Truffle Cream Sauce 香煎龍躉柳配忌廉松露汁  
Roasted Chicken Steak with Honey Mustard Gravy 蜜糖芥末燒雞扒  
Baked Mashed Potato with Cheese 芝士焗薯蓉  
Roasted Pork Ribs with Sweet & Sour Sauce 酸甜豬肋骨  
Minced Beef & Kimchi Fried Rice 韓式泡菜牛肉炒飯  
Spaghetti Bolognese 肉醬意粉  
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 Brownies 朱古力布朗尼  
Chef's Selection of Ice Cream 精選雪糕

Coffee & Tea

咖啡及茶

HK\$598/person

每位港幣 \$598



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Menu B

C O L D S T A T I O N 冷盤

- Chilled Shrimps, New Zealand Mussels & Mini Crayfish 凍蝦, 新西蘭青口及小龍蝦  
Smoked Salmon 煙燻三文魚  
Continental Cold Cut Platter 凍肉拼盤  
Parma Ham with Melon 巴馬火腿配蜜瓜  
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

- Creamy Pumpkin Soup with Crab Meat 忌廉南瓜蟹肉湯  
Served with Assorted Bread Rolls & Butter 配精選麵包及牛油

C A R V I N G S T A T I O N 烤肉

- Roasted Beef Sirloin with Herbs 烤香草西冷

H O T S T A T I O N 熱盤

- Braised Beef Cheek with Red Wine Sauce 紅酒燴牛面頰  
Pan-fried Barramundi with Truffle Cream Sauce 香煎鱸魚伴忌廉松露汁  
Roasted Spring Chicken with Honey Mustard Gravy 蜜糖芥末燒春雞  
Roasted New Potato with Bolognese & Cheese 芝士肉醬焗新薯  
Deep-fried Pork Ribs with Almond Flakes in Orange Glaze 香橙杏片豬肋骨  
Yeung Chow Fried Rice 揚州炒飯  
Braised E-fu Noodles with Mushrooms 干燒伊麵  
Braised Baby Cabbage 上湯娃娃菜

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 Fondant Cake 朱古力心太軟  
Assorted Mini Doughnuts 雜錦迷你冬甩  
Fresh Fruit Platter 新鮮果盤  
Chef's Selection of Ice Cream 精選雪糕

Coffee & Tea

咖啡及茶

HK\$798/person

每位港幣 \$798

All prices are listed in HKD and are subject to a 10% service charge. 所有價格均以港幣計算, 並需收 10% 服務費。  
Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date.  
菜單上提供的食材供應可能受季節性的影響, 菜式或會略有改動, 並於宴會一個月前確定。