

婚宴自助晚餐 Wedding Dinner Buffet Menu A



冷盤 COLD STATION

- 凍波士頓龍蝦
Chilled Boston Lobster
- 煙燻三文魚
Smoked Salmon
- 凍肉及芝士拼盤
Continental Cold Cut & Cheese Platter
- 卡布里沙律
Caprese Salad
- 吞拿魚薯仔雞蛋沙律
Tuna, Potato & Egg Salad
- 珍珠帶子木瓜柚子沙律
Baby Scallop & Papaya Salad with Yuzu Dressing
- 慢煮雞肉芒果菠蘿沙律
Slow Cooked Chicken Breast with Mango & Pineapple Salad
- 紫薯粟米沙律
Purple Sweet Potato, Baby Corn & Sweet Corn Salad
- 南瓜芥蘭頭沙律配紅火龍果乳酪汁
Roasted Pumpkin & Kohlrabi Salad & Red Dragon Dressing
- 廚師精選壽司
Chef Choices of Assorted Sushi
- 配子薑, 日式芥末醬及醬油
Served with Marinated Ginger, Wasabi & Soya Sauce

中式燒味 CHINESE BBQ STATION

- 叉燒
BBQ Pork
- 燒鴨
Roasted Duck

湯 SOUP

- 胡蘿蔔蕃薯忌廉濃湯
Carrot & Sweet Potato Cream Soup
- 配精選麵包及牛油
Served with Bread Rolls & Butter

烤肉 CARVING STATION

- 烤香草肉眼
Roasted Beef Ribeye with Herbs

熱盤 HOT STATION

- 燒汁和牛粒
Sauteed Wagyu Beef Cubes with Gravy Sauce
- 香煎鯛魚伴柚子醬油汁
Pan-fried Snapper with Yuzu Soy Dressing
- 烤雞扒伴照燒汁
Grilled Chicken with Teriyaki Sauce
- 美極炒蝦
Wok-fried Shrimps with Maggi Soy Sauce
- 白酒煮蜆
Sauteed Clams with White Wine
- 青咖喱青口
Sauteed Green Curry Mussels
- 燒烤醬豬肋骨
Roasted Pork Ribs with BBQ Sauce
- 桂花蜜雲腿娃娃菜
Braised Baby Cabbage with Preserved Ham & Osmanthus Honey
- 雅格炒飯
Arca Fried Rice
- 雜菌炒意大利粉
Stir-fried Spaghetti with Assorted Mushrooms

甜品 DESSERTS

- 百香果芝士蛋糕
Passion Fruit Cheese Cake
- 北海道紅豆芝士蛋糕
Hokkaido Red Bean Cheese Cake
- 朱古力布朗尼
Chocolate Brownies
- 瑪德蓮貝殼小蛋糕
Mini Madeleine
- 迷你椰撻
Mini Coconut Tart
- 迷你蘋果撻
Mini Apple Tart
- 鮮果盤 Fresh Fruit Platter
- 精選雪糕
Ice Cream Station

- 咖啡及茶
Coffee & Tea

每位港幣 \$808 另加一服務費
HK\$808 plus 10% service charge per person

*註Remarks: 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。
Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date