

婚宴自助晚餐 Wedding Dinner Buffet Menu B



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
- 巴馬火腿薯仔雞蛋沙律
Parma Ham, Potato & Egg Salad
- 卡布里沙律
Caprese Salad
- 烤豬頸肉芒果菠蘿沙律
Roasted Pork Neck Meat with Mango & Pineapple Salad
- 大蝦珍珠帶子柑橘木瓜沙律柚子汁
Prawns & Baby Scallop, Citrus & Papaya Salad with Yuzu Dressing
- 慢煮雞肉芋頭紫薯沙律配紅火龍果乳酪汁
Slow-cooked Chicken, Taro & Purple Potato Salad, Red Dragon Dressing
- 南瓜鷹嘴豆紅腰豆藜麥沙律配油醋汁
Pumpkin, Mixed Beans & Quinoa Salad with Honey Balsamic Dressing
- 烤芥蘭頭蘆筍沙律配甜紅椒醬
Roasted Kohlrabi & Asparagus Salad with Pimento Yogurt
- 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

- 松露蘑菇湯
Truffle & Mushroom 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
- 蒸比目魚伴薑蔥醬油汁
Steamed Halibut with Ginger Soy Dressing
- 烤雞扒伴蕃茄忌廉汁
Grilled Chicken with Tomato Cream Sauce
- 迷迭香烤羊排
Roasted Lamb Rack with Rosemary
- 白酒煮蜆
Sauteed Clams with White Wine
- 青咖喱青口
Sauteed Green Curry Mussels
- 美極炒蝦
Wok-fried Shrimps with Maggi Soy Sauce
- 金湯瑤柱娃娃菜
Braised Baby Cabbage with Pumpkin Bisque & Conpoy XO
- 海鮮炒飯
Egg Fried Rice with Assorted Seafood in XO Sauce
- 松露雜菌炒意大利粉
Stir-fried Spaghetti with Assorted Mushrooms & Truffle

甜品DESSERTS

- 日本芝麻芝士蛋糕
Japanese Sesame 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 \$908 另加一服務費
HK\$908 plus 10% service charge per person