

婚宴自助晚餐 Wedding Dinner Buffet Menu C



冷盤 COLD STATION

- 凍波士頓龍蝦, 長蟹腳
Chilled Boston Lobster & Snow Crab Legs
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
明太子櫻花蝦薯仔雞蛋沙律
Sakura Shrimp, Mentaiko, Potato & Egg Salad
大蝦珍珠帶子紅菜頭柑橘沙律柚子汁
Prawns & Baby Scallop, Beetroot & Citrus Salad with Yuzu Dressing
叉燒芒果菠蘿沙律
BBQ Char Siu with Mango & Pineapple Salad
煙雞胸煙鴨胸青木瓜沙律
Smoked Chicken & Duck Breast with Green Papaya Salad
日本南瓜芥蘭頭藜麥沙律配紅火龍果乳酪汁
Roasted Japanese Pumpkin & Kohlrabi Salad with Quinoa & Dragon Yogurt
芋頭紫薯粟米沙律
Taro, Purple Sweet Potato, Baby Corn & Sweet Corn Salad
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

- 燒腩仔
BBQ Pork Belly
燒鴨
Roasted Duck

湯 SOUP

- 蕃茄忌廉濃湯
Tomato Cream Soup
配精選麵包及牛油
Served with Bread Rolls & Butter

烤肉 CARVING STATION

- 香草烤特級肉眼
Roasted Beef Prime Ribeye with Herbs

熱盤 HOT STATION

- 和風燒汁和牛粒
Sauteed Wagyu Beef Cubes with Yakiniku Sauce
香煎三文魚伴柚子忌廉汁
Pan-fried Salmon with Yuzu Cream Sauce
烤雞扒伴蜂蜜芥末醬
Grilled Chicken with Honey-Mustard
迷迭香烤羊架
Grilled Lamb Rack Chop with Rosemary
桂花蜜桃甜酸豬肋骨
Roasted Pork Ribs with Osmanthus-Peach-Sour Sauce
海膽醬芝士焗青口
Baked Mussels with Cheese & Sea Urchin Sauce
青咖喱炒蜆及大蝦
Sauteed Green Curry Prawns & Clams
金湯竹筍瑤柱娃娃菜
Braised Baby Cabbage with Pumpkin Bisque, Bamboo Piths & Conpoy
鰻魚炒飯
Egg Fried Rice with Eel
松露野菌炒意大利粉
Stir-fried Spaghetti with Truffle Mushroom

甜品 DESSERTS

- 日本柚子芝士蛋糕
Japanese Yuzu Cheese Cake
北海道紅豆芝士蛋糕
Hokkaido Red Bean Cheese Cake
朱古力香蕉蛋糕
Chocolate Banana Cake
瑪德蓮貝殼小蛋糕
Mini Madeleine
迷你鬆餅
Mini Muffin
迷你椰撻
Mini Coconut Tart
鮮果盤
Fresh Fruit Platter
精選雪糕
Ice Cream Station

每位港幣 \$1,288 另加一服務費
HK\$1,288 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 prior 前確定。
Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date