

THE FOOD GALLERY

「珍饈百味」自助晚餐 "EPICUREAN FEAST" DINNER BUFFET

新鮮海鮮 CHILLED SEAFOOD COUNTER ON ROCK

每天5款海鮮輪流供應 5 Kinds of Seafood on Daily Rotation

新鮮活蠔、熟雪場蟹腳、熟麵包蟹、熟蝦、熟翡翠螺、熟紐西蘭青口

Live Oyster, Cooked Snow Crab Leg, Cooked Brown Crab,
Cooked Prawn, Cooked Whelk, Cooked N.Z. Green Mussel

醬汁及配料 Dressings & Condiments

乾蔥紅油醋、咯嚟汁、泰式辣汁、辣椒豉油、檸檬

Shallot Vinegar, Cocktail Sauce, Thai Chilli Sauce, Chilli Soy Sauce, Lemon Wedge

日式料理 JAPANESE STATION

帶子刺身、天使紅蝦、三文魚、油甘魚、鯛魚、希靈魚

Scallop Sashimi, Argentine Red Shrimp, Salmon, Hamachi, Red Snapper, Hokkai Nishin

各式手握壽司及漬物

Assorted Sushi & Japanese Pickles

迷你丼飯

Mini Donburi

自助沙律吧 SALAD & INGREDIENTS

九芽生菜、羅馬生菜、紅毛菜、火箭菜、紅橡葉菜、嫩菠菜、豆芽菜、車厘茄、青瓜、紅腰豆、粟米粒、鷹嘴豆、甘筍、西蘭花、燈籠椒、紅菜頭、粟米筍

Frisée, Romain Lettuce, Lollo Rosso, Rocket Leave, Red Oak Lettuce, Baby Spinach,

Bean Sprout, Cherry Tomato, Cucumber, Red Kidney Bean, Sweet Corn,

Chickpea, Carrot, Broccoli, Mixed Bell Peppers, Beetroot, Baby Corn

醬汁及配料 Dressings & Condiments

千島醬、橄欖油黑醋汁、凱撒醬、意大利油醋汁、法式沙律醬、芝士碎、麵包粒、

黑橄欖、青橄欖、杏仁片、珍珠洋蔥、煙肉、意大利油漬番茄、南瓜籽、榛子、葵花籽

Thousand Island Dressing, Olive Oil & Vinegar, Caesar Dressing, Italian Vinegar, French Dressing,

Parmesan Cheese, Crouton, Black Olive, Green Olive, Toasted Almond,

Pearl Onion, Bacon, Sundried Tomato, Pumpkin Seed, Hazelnut, Sunflower Seed

芝士拼盤 CHEESE BOARD STATION

每天3款芝士輪流供應 3 Kinds of Cheese on Daily Rotation

車打芝士、布里芝士、金文畢芝士、埃文達芝士、藍芝士、

梳打餅、加拿大餅、杏桃乾、葡萄乾

Cheddar Cheese, Brie Cheese, Camembert Cheese, Emmental Cheese, Gorgonzola,

Cream Cracker, Cracker Gala, Dried Apricot, Raisin

西式餐湯 WESTERN SOUP

每天1款中餐湯輪流供應 1 Kind of Chinese Soup on Daily Rotation

匈牙利牛肉湯 Beef Goulash Soup

烤椰菜花湯配煙肉 Roasted Cauliflower Soup with Bacon

扁豆煙肉湯 Bacon Lentil Soup

中式餐湯 CHINESE SOUP

每天1款中餐湯輪流供應 1 Kind of Chinese Soup on Daily Rotation

酸辣湯 Hot and Sour Soup

粟米豆腐羹 Sweet Corn Tofu Soup

All menu items are subject to change according to seasonality and availability.

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

A 10% service charge will be added to your bill.

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"EPICUREAN FEAST" DINNER BUFFET

冷盤開胃菜及沙律 COLD APPETISERS & SALAD

每天7款美食輪流供應 7 Kinds of Cuisine on Daily Rotation

烤奶油南瓜羽衣甘藍沙律 Roasted Butter Squash Kale Salad

辣椰菜花沙律 Spicy Cauliflower Salad

純素科布沙律 Vegan Cobb Salad

春季沙律 Spring Salad

香蒜青醬意大利粉沙律 Pesto Pasta Salad

車厘茄北非小米沙律 Cherry Tomato Couscous Salad

烤薄切意大利青瓜配煙燻三文魚 Grilled Zucchini Carpaccio with Smoked Salmon

薄切生牛肉沙律 Steak Carpaccio Salad

薄切青瓜牛油果伴薑汁醬油 Cucumber and Avocado Carpaccio with Soy Ginger Dressing

西班牙辣肉腸沙律配番薯 Chorizo Salad with Sweet Potato

巴馬火腿蜜瓜串 Parma Ham and Melon Skewer

椰菜花西蘭花火腿沙律 Cauliflower Broccoli Ham Salad

蘆筍蟹肉沙律 Asparagus and Crab Salad

忌廉西蘭花蟹肉沙律 Creamy Broccoli Crab Salad

經典蟹肉沙律 Classic Crab Salad

八爪魚沙律 Octopus Salad

泰式青瓜蝦沙律 Thai Cucumber Salad with Peanuts and Shrimp

亞洲風味雞肉沙律 Asian Chicken Salad

芝麻醬涼麵 Noodle Salad with Sesame Dressing

韓式青瓜沙律 Korean Cucumber Salad

中式蓮藕沙律 Chinese Lotus Root Salad

現煮烹飪站 LIVE COOKING STATION

每天3款輪流供應

每道佳餚於指定時段奉上，以鈴聲提示，讓您於自助餐盡享最新鮮的滋味。

3 Kinds of Cuisine on Daily Rotation

Each dish is unveiled at its designated time slot,
announced with the ring of a bell for you to enjoy fresh from the buffet.

金湯鮑魚海參扣花膠 Braised Abalone, Sea Cucumber, and Fish Maw in Golden Broth

香煎鴨肝、烤牛油多士配芒果莎莎 Seared Duck Liver, Mango Salsa, Brioche

烤乳豬卷 Roasted Suckling Pig Roll

鴻運乳豬 Roasted Suckling Pig

西班牙海鮮飯 Seafood Paella

東南亞美食及咖喱 SOUTHEAST ASIA & CURRY STATION

每天2款咖喱輪流供應 2 Kinds of Curry on Daily Rotation

馬薩拉羊肉 Masala Lamb

馬德拉斯扁豆 Madras Lentils

黑扁豆咖喱 Dal Makhani

牛油雞 Butter Chicken

青咖喱蔬菜 Green Curry Vegetables

紅咖喱雞 Red Curry Chicken

特色醬汁及配料 Signature Sauce & Condiments

白飯、印度薄脆、印度酥餅、印度汁醬 Steamed Rice, Papadum, Roti, Indian Dip

精選粵式燒味 ASSORTED SIU MEI

豉油雞 Soy Sauce Chicken

蜜餞叉燒 Barbecued Pork

脆皮燒腩仔 Roasted Pork Belly

燒鴨 Roasted Duck

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烤肉站 CARVING STATION

燒阿根廷肉眼牛排

Roasted Argentine Beef Rib Eye

BBQ Seafood Station

每天2款輪流供應 2 Kinds on Daily Rotation

燒蠔、扇貝、大頭蝦、大蝦 Oyster, Scallop, River Prawn, King Prawn

隨桌奉上 Item Served at the Table

波士頓龍蝦半隻配金蒜蔥油 Half Boston Live Lobster with Garlic Spring Onion Oil

西式熱食 WESTERN HOT ENTRÉES STATION

每天6款西式熱食輪流供應 6 Kinds of Entrée on Daily Rotation

烤鯧魚伴菠菜、日曬番茄乾及青橄欖醬 Roasted Pomfret with Spinach, Sun-Dried Tomato and Green Olive Sauce

香煎比目魚柳伴香檳醬 Pan-fried Halibut Fillet with Champagne Sauce

阿拉斯加狹鱈魚柳伴味噌醬 Alaska Pollock Fillet with Miso Sauce

佛羅倫斯忌廉菠菜嫩雞 Creamy Chicken Florentine

甜椒雞肉串 Chicken Yakitori with Bell Pepper

意式檸檬香煎雞配酸豆醬 Chicken Piccata with Caper Sauce

摩洛哥烤羊肩 Moroccan Roasted Lamb Shoulder

印度香料羊肉咖喱 Lamb Rogan Josh

羊排伴芥末及紅蔥醬 Lamb Cutlets with Mustard and Shallot Sauce

法式紅酒燉牛肉 Beef Bourguignon

牛肉牧羊人批 Beef Shepherd's Pie

牛肉餅 Beef Meatloaf

泰式烤豬肉串 Khao Neow Moo Ping

香茅豬肉串 Lemongrass Pork Skewer

烤梅花肉伴燒烤醬 Roasted Pork Collar Butt with Barbecue Sauce

忌廉蘑菇意大利粉 Creamy Mushroom Pasta

煙花女意粉 Spaghetti alla Puttanesca

蒜香蟹肉橄欖油意粉 Spaghetti Aglio e Olio with Crab Meat

中式熱食 CHINESE HOT ENTRÉES STATION

每天6款中式熱食輪流供應 6 Kinds of Entrée on Daily Rotation

豬腳薑 Pork Knuckle Ginger Vinegar Stew

辣酒煮花螺 Sea Snail in Spicy Wine Sauce

豉椒炒蜆 Stir-fried Clams with Black Beans and Pepper

炒青口 Stir-fried Mussels

黑椒牛仔骨 Black Pepper Beef Ribs

京蔥醬爆和牛粒 Stir-fried Wagyu Beef Cubes with Leek

脆皮炸豬手 Crispy Fried Pork Knuckle

鹽酥雞 Taiwanese Fried Chicken

臘味糯米飯 Chinese Sausage Sticky Rice

芋頭南瓜煲 Taro Pumpkin Casserole

蒸紅鮋 Steamed Red Snapper

松子魚 Sweet and Sour Fish with Pine Nuts

新春精選美食 Chinese New Year Specials

(2月17至22日限定 Available between 17 – 22 February)

「鮑梨撈得起」Abalone and Pear 'Lo Hei' (每桌奉送一份 One per table)

羊腩煲 Chinese Style Lamb Belly Stew

髮菜蠔豉炆冬菇 Braised Dried Oyster, Shiitake Mushroom, and Black Moss

南乳炆豬手 Pig Trotter with Fermented Red Beancurd

蒸沙巴龍躉 Steamed Grouper

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小食 SNACK

每天2款小食輪流供應 2 Kinds of Snacks on Daily Rotation

炸素春卷 Vegetable Spring Roll

烤雞翼 Roasted Chicken Wing

鷹嘴豆泥配皮塔餅 Hummus with Pita Bread

和牛漢堡扒配照燒醬 Wagyu Beef Burger with Teriyaki Sauce

香脆炸多春魚 Crispy Fried Capelin

烤田螺酥皮盒 Baked Escargot Vol-au-vent

粥品 CONGEE STATION

每天1款粥品輪流供應 1 Kind of Congee on Daily Rotation

方魚肉碎蠔仔粥 Congee with Oyster, Minced Pork and Dried Flounder

陳皮火鴨冬瓜粒湯飯 Winter Melon and Roasted Duck Soup with Rice

湯麵站 NOODLE STATION

魚皮餃、龍蝦丸、貢丸、墨魚丸、牛肉丸、潮州魚丸、

炸魚片、魚腐、豆腐卜、金菇、豬皮、枝竹、

新加坡肉骨茶湯、秘製酸辣湯、瀨粉、油麵、河粉、米線

Fish Dumpling, Lobster Ball, Pork & Mushroom Ball,

Cuttlefish Ball, Beef Ball, Teochew Fish Ball, Fish Cake,

Fish Curd, Tofu Puff, Enoki Mushroom, Pork Skin, Bean Curd Stick,

Bak Kut Teh Broth, Spicy Sour Broth, Lai Fun Rice Noodle,

Yellow Noodle, Flat Rice Noodle, Mixian Rice Noodle

精選甜點 DESSERT STATION

64%朱古力奶凍 64% Chocolate Panna Cotta

紅桑子64%朱古力蛋糕 Raspberry 64% Chocolate Cake

72%朱古力無麩質蛋糕 Gluten Free Flourless 72% Chocolate Cake

柚子朱古力蛋糕 Yuzu Chocolate Cake

雙重雜莓朱古力千層酥 Mixed Berries Double Dark Chocolate Mille-Feuille

38%牛奶朱古力巴巴杯 38% Milk Chocolate Baba Shot

朱古力麵包布甸 Chocolate Bread Pudding

Dulcey 熱情果蛋糕 Dulcey Passion Fruit Cake

芒果忌廉、椰果粒、新鮮芒果 Mango Cream, Coconut Jelly, Fresh Mango

100%特濃朱古力撻 100% Cocoa Tart

巴斯克芝士蛋糕 Basque Cheesecake

中式糕點 Chinese Pastry

佛羅倫斯法式焦糖杏仁脆餅 Florentine

法式椰子焦糖燉蛋 Coconut Crème Brûlée

傳統中式糖水 Traditional Chinese Sweet Soup

雪糕專區 Ice Cream Station

8種口味雪糕 Selection of 8 Ice Cream Flavours

即製甜品站 Live Dessert Station

法式可麗餅 Crêpe

按此立即預訂 Click to Book Now

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