

# **LUNCH**

## **麵檔 Noodle counter**

日式豬骨湯Tonkotsu soup, 烏冬Udon, 拉麵Ramen, 昆布Kombu (kelp), 鳴門卷Narutomaki (fish cake with swirl), 粟米Corn, 獅子狗魚蛋 Yakichikuwa, 油揚Aburaage (fried tofu pouch), 日式叉燒 Japanese-style char siu (braised pork), 大蝦 Prawn

即煮意粉Instant-cook pasta

## **鐵板燒Teppanyaki & Grilled Items**

雞串Chicken skewers (yakitori), 牛舌Beef tongue, 五花肉Pork belly , 雞翼Chicken wings

## **Snack**

唐揚炸雞及炸餃子Karaage fried chicken and Fried dumplings

韓式辣年糕Spicy Korean rice cakes (tteokbokki)

## **Cold Section**

中式冷盤 x 2 Chinese cold platter

西式沙律 x 2 Western-style salad (either two)

(鮮果蝦沙律Fresh prawn fruit salad, 烤南瓜沙律Roasted pumpkin salad, 三文魚中東米沙律 Salmon Middle Eastern rice salad, 日式薯仔沙律Potatoes salad “Japanese” Style)

田園沙律包括雜沙律菜, 西生菜, 青瓜。雞豆, 粟米粒, 青豆角 Garden salad (mixed greens, lettuce, cucumber, chickpeas, corn kernels, Green peas)

柚子醋Yuzu vinegar, 千島醬Thousand Island dressing , 法汁 French dressing Ceasar salad dressing

芝麻醬Sesame dressing, 意大利油醋Italian vinaigrette

冷豆腐Cold tofu

什錦壽司及刺身Assorted sushi and sashimi

凍海鮮Cold seafood 熟蜆cooked clams, 青口mussels, 熟蝦 cooked Shrimp

## **Soup**

中式燉湯Chinese double-boiled soup及 西式餐湯Western-style soup

## **Hot Dishes**

關東煮 Oden (Japanese hot pot)

照燒雞扒Teriyaki Chicken Steak

青咖喱鴨	Green Curry Duck
紅咖喱雞	Red Curry Chicken
黃咖喱雜菜	Yellow Curry Mixed Vegetables
芝士焗時蔬	Baked Vegetables with Cheese
紅酒燴牛肉	Beef Braised in Red Wine
清酒煮蜆	Clams Cooked in Sake
愛爾蘭羊肉	Irish Lamb Stew
豬腳羌	Traditional Braised Pork Knuckle
潮式炒飯或糯米飯	Chaozhou-style Fried Rice or Glutinous Rice
中式小炒	Chinese Stir-fry
豉汁蒸鱸魚	Steamed Threadfin Fish with Black Bean Sauce
百花釀豆腐	Tofu Stuffed with White Flower Mushrooms

## **Desserts**

精美切餅	Assorted Cut Cake
果凍及啫喱	Assorted Jellies
芝士餅	Cheese Cake
蘋果金寶	Apple Crumble
奶凍	Panna Cotta
新鮮生果	Fresh Fruit
牛奶公司雪糕	Dairy Farm Ice-cream

# **DINNER**

## **麵檔 Noodle counter**

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即煮意粉Instant-cook pasta

## **鐵板燒Teppanyaki & Grilled Items**

紐西蘭西冷New Zealand sirloin及威靈頓牛柳Beef Wellington 或 威靈頓三文魚Salmon Wellington

香草羊架Herb-crusted lamb rack, 大蝦 Prawns, 牛舌Beef tongue, 鱸魚Sea bass , 雞串 Chicken skewers

烤焗薯菜, 薯仔, 粟米, 甘筍, 西蘭花, 車厘茄, 南瓜

Roasted vegetables (potatoes, corn, carrots, broccoli, cherry tomatoes, pumpkin)

## **Snack**

韓式辣年糕Spicy Korean rice cakes (tteokbokki)

焗扇貝Baked shellfish及吉列炸蠔 Deep fried oysters

## **Cold Section**

凍肉及芝士盤Cold cuts and cheese platter

海鮮Seafood Platter。蟹腳Crab legs 翡翠螺Jade whelks熟蝦Cooked prawns 青口Mussels

中式冷盤x 2 Chinese cold platter

西式沙律x 4 Western-style salad (find below)

鮮果蝦沙律Fresh prawn fruit salad, 烤南瓜沙律Roasted pumpkin salad, 三文魚中東米沙律 Salmon Middle Eastern rice salad, 日式薯仔沙律Potatoes salad “Japanese” Style

田園沙律包括雜沙律菜, 西生菜, 青瓜。雞豆, 粟米粒, 青豆角 Garden salad (mixed greens, lettuce, cucumber, chickpeas, corn kernels, Green peas)

柚子醋Yuzu vinegar, 千島醬Thousand Island dressing , 法汁 French dressing Ceasar salad dressing

芝麻醬Sesame dressing, 意大利油醋Italian vinaigrette

## **Soup**

中式燉湯Chinese double-boiled soup及人蔘雞湯Ginseng chicken soup

## **Hot Dishes**

白酒忌廉汁藍青口Mussels in White Wine Cream Sauce

日式蟹粥 Japanese Crab Congee

青咖喱鴨 Green Curry Duck

紅咖喱雞 Red Curry Chicken

黃咖喱雜菜 Yellow Curry Mixed Vegetables

紅酒燴牛肉 Beef Braised in Red Wine

泰式豬頸肉 Thai-style Grilled Pork Neck

香檳忌廉焗斑塊 Baked Grouper with Champagne Cream Sauce

肉桂燉羊肉 Lamb Stew with Cinnamon

豬腳羌 Traditional Braised Pork Knuckle

潮式炒飯或糯米飯 Chaozhou-style Fried Rice or Glutinous Rice

中式小炒 Chinese Stir-fry

避風塘炒蝦或黃金蝦 Typhoon Shelter-style Fried Shrimp or Golden Shrimp

百花釀豆腐 Tofu Stuffed with White Flower Mushrooms

## **Desserts**

精美切餅 Assorted Cut Cake

果凍及啫喱 Assorted Jellies

芝士餅 Cheese Cake

蘋果金寶 Apple Crumble

奶凍 Panna Cotta

新鮮生果 Fresh Fruit

Movenpick Ice-cream