

DINNER

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

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