

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