CAFÉ MARCO BUFFET MENU HIGHLIGHTS

(November)

Lunch Highlights

- Chilled Seafood (5 kinds of cold seafood included Snow crab leg, lobster claw, Sea Snail)
- 4 Kinds of Sashimi
- Steamed fish
- Braised Pork Trotter in Chinese Vinegar
- Meat counter: Signature Roasted Porchetta, Roasted beef, lamb leg
- Pasta counter

(November)

Dinner Highlights

- 6 kinds of cold seafood included Lobster, Snow crab leg, Brown Crab
- 5 kinds of sashimi
- Steamed whole fish
- Braised Pork Trotter in Chinese Vinegar
- Chiu Chow Highlight:
- Pig Stomach Soup with White Pepper and salted vegetables
- Marinated duck
- Pan-fried oyster cake
- Meat counter: Signature Roasted Porchetta, Roasted beef, Rack of Lamb
- Pasta counter

(December)

Lunch Highlights

- 5 kinds of cold seafood included Snow crab leg, lobster claw, Sea Snail
- 4 Kinds of Sashimi
- Steamed fish
- Braised Pork Trotter in Chinese Vinegar
- Meat counter:
- Signature Roasted Porchetta, Roasted Turkey, Roasted beef, lamb leg
- Pasta counter

(December)

Dinner Highlights

- 6 kinds of cold seafood included Lobster, Snow crab leg, Brown Crab
- 5 kinds of sashimi
- Steamed whole fish
- Braised Pork Trotter in Chinese Vinegar
- Traditional Steamed Highlight:
- Steamed chicken with enoki mushrooms and wood ear fungus
- Steamed Shrimps with vermicelli
- Meat counter: Signature Roasted Porchetta, Roasted whole turkey, Rack of Lamb
- Pasta counter