



DINNER BUFFET MENU Apr-Jun 2026

Appetizer 頭盆

Assorted Cheese Platter 芝士拼盆
(Dried Apricot 杏脯乾, Nuts 堅果, Grape 葡萄, Cracker 餅乾)
Parma Ham with Honey Melon 巴馬火腿配蜜瓜
Salami Milano 意大利凍肉腸
Smoked Salmon with Traditional Condiments 煙三文魚

Salad Counter 沙律

Drunken Seafood with Kaiso Salad and Preserved Plum Sauce
醉海鮮配海藻沙律及話梅汁
Vietnamese Spring Rolls with Shrimp 越南米紙大蝦卷
Som Tum Thai 泰式木瓜沙律
Gado Gado 印尼沙律
Rojak 馬來西亞鮮果大蝦沙律
Spicy and Sour Boneless Chicken Feet Salad 酸辣無骨鳳爪沙律
Pomelo Salad with Mussels 酸甜柚子青口沙律
Seafood & Glass Vermicelli Salad Thai style 泰式海鮮粉絲沙律
Sweet and Sour Eggplant Salad Lao style 老撾甜酸茄子沙律
Daging Baker with Assam Dipping Sauce 馬來式燒牛肉沙律配羅望子醬

Hydroponics Salad 水耕菜

Butter Lettuce, Kale, Red Coral, Romaine, Rocket, Cherry Tomatoes
牛油生菜, 羽衣甘藍, 紅珊瑚生菜, 羅馬生菜, 火箭菜, 車厘茄

Dressing and Condiments 醬汁

Caesar 凱撒汁 French 法汁 Thousand Island 千島汁 Italian Vinegar 意大利油醋汁
Balsamic Vinegar 黑醋 Olive Oil 橄欖油 Red Wine Vinegar 紅酒醋
Thai Sauce 泰式汁 Cocktail Sauce 咯嗲汁 Honey Mustard Dressing 蜜糖芥末汁
Croutons 炸麵包粒 Onion 洋蔥碎 Parmesan Cheese 芝士粉

Seafood Counter 海鮮

Snow Crab Legs 雪場腳蟹 Brown Crab 麵包蟹
Fresh Prawn 凍蝦
Canadian Black Mussels 加拿大青口
Mantis Shrimp 瀨尿蝦 (Sat, Sun and PH)
Jade Whelk 翡翠螺
Spicy Tomato Sauce 辣茄汁 Lemon Wedge 檸檬角

Sushi and Sashimi Counter 魚生壽司吧

Shimaaji, Ama Ebi 深海池魚, 赤蝦
Hamachi, Octopus and Hokkigai Clam, 油甘魚, 八爪魚及北寄貝
Herring or Hokkaido Scallops 希靈魚, 北海道帶子
Selection of Sushi Rolls and Nigiri Sushi 各式壽司卷及手握壽司
壽司:(Sushi Ebi 壽司蝦, Ama Ebi 甜蝦, Yuba 腐皮, Halfbeak 針魚, Cuttlefish 墨魚)

Soba and Appetizers 冷麵及頭盆

Soba and Somen with Spring Onion and Kazami Nori 蕎麥麵及素麵配蔥花及切絲海苔
Katsuo Ninniku Miso Tsuk 蒜頭味噌
Konbu Edamame 昆布枝豆
Mentaiko Salad 明太子沙律
Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本豉油, Wasabi 芥辣

Soup 湯

Daily Western Soup 西式餐湯
(Rotate)
Thai Coconut Chicken Soup 泰式椰子雞湯
Tom Yum Goong 冬陰功湯
Bak Kut Teh 肉骨茶

Western Dishes 西式熱盆 (Rotate)

Nasi Goreng 印尼炒飯
Thai Grilled Pork Neck 泰式燒豬頸肉
Thai-Style Roasted Chicken with Fermented Red Bean Curd 泰式南腐燒雞
Thai Stir-fried Clams in Roast Chili Sauce 泰國辣椒膏炒蜆
Thai Braised Mullet with Lemon Glass in Soup 泰式明爐烏頭
Roast Pork Belly Chiang Mai Style 清邁脆皮燒豬腩
Vietnamese French Bread Sandwich with Wagyu Beef 越式和牛法包
Deep-fried Dough Stick Stuffed Cuttlefish Paste 越式墨魚油炸鬼
Barbecue Sambal Skate Wing 森巴醬燒魔鬼魚
Thai-Style Stir-Fried Vegetables with Soybean Paste 泰式豆醬炒雜菜

Chinese Dishes 中式熱盆 (Rotate)

Stir-Fried Beef with Fried Dough Stick and Water Chestnuts 鬼馬炒牛肉
Braised Fish Maw and Sliced Conch with Chickpea in Abalone Sauce 花膠鷹咀豆燴鮑汁螺片
Wok-fried Grouper with Vegetables 碧綠野菌炒班球
Singapore Style Black Pepper with Shrimp 星州胡椒炒大蝦
Wok-fried Crystal Shrimp with Caramelized Walnuts 鑊炒琥珀合桃炒蝦仁
Samba Sauce with Thai Basil and Stir-fried Crab 森巴醬金不換炒蟹

Live Station Counter

Vietnamese Seafood Curry and Chicken Curry 越南海鮮咖喱及雞咖喱 (Mon-Fri)
Shrimp 鮮蝦/Squid 魷魚/Clam 蜆/Mussel 青口 /Chicken Meat 雞肉
Coconut 椰漿/Lemon Grass 香茅/Shallot 干蔥/garlic 蒜片/Lemon leaf 檸檬葉絲
French Toast with Garlic 法國蒜蓉多士

Double-boiled Chicken Soup with Dry Whelk And Agaricus Blazei
姬松茸螺頭燉雞

Peking Duck 北京片皮鴨
(Spring Onion 蔥段, Seafood Sauce 乳豬醬, Pancake 麼麼)

Steamed Boston Lobster

清蒸波士頓龍蝦
(Cheese Sauce 芝士汁 Thai Lime Chili Sauce 泰式青辣椒檸汁)

Masala Dosa Station 印度煎捲餅 (Sat, Sun and PH)

Coconut Chutney 椰子酸辣醬
Potato Masala 薯仔咖喱
Tiffin Sambar 印度米餅桑巴湯
Masala Chai 印度香料奶茶

Indian Chef Special 精選咖喱菜式

Chicken Tikka Masala 香料烤雞咖喱
Aloo Gobi 印度薯仔及花椰菜
Naan, Garlic, Pappadam 印度烤餅薄脆
Served with Indian Pickles, Mango Chutney and Mint Raita
配印度醃菜, 芒果甜酸醬及薄荷乳酪酪

Chinese BBQ Station 燒味

BBQ Pork 叉燒
Soy Chicken 豉油雞

Carving 烤肉

Roast U.S.Prime Tomahawk 燒美國頂級斧頭牛扒 (Sat,Sun and PH)
Roast Marinade Beef Iron Steak 燒越式牛板腱扒
Belgium Olive Duroc Responsible Pork 比利時豬扒
Australian Lamb Rack Sansho Yaki 澳州羊排山椒燒
Black Pepper Sauce 黑椒汁/Gravy 燒汁

Vietnamese Noodle Station

Vietnamese Train Beef Soup 越南火車頭牛肉湯
Chicken Soup 雞湯

Rice Noodle 米粉/ Oil Noodles 油麵/ Rice Noodles 河粉
Beef Ball 牛丸/Slice Beef 肥牛/Raw Beef 生牛肉
White Fish Ball 白魚蛋/Fish Cake 炸魚片/Beef Ball 牛丸/
Bean curd Puff 豆卜/Mushroom 秀珍菇
Chili Pepper 指天椒/Coriander 芫茜/Fried Shallot 炸乾蔥/Spring Onion 青蔥
Fried Garlic 炸蒜頭 /Lime 青檸/chili 辣椒/Fish Sauce 魚露/Thai Basil 金不換
Onion Ring 洋蔥圈/ Mint Leaf 薄荷葉/Thai Lime Chili Sauce 泰式青辣椒檸檬汁
Bean Sprout 芽菜/Water Spinach 通菜/Chinese Lettuce 唐生菜/Baby Cabbage 娃娃菜

Desserts 甜品 (Rotate)

Mango Passion Fruit Mousse Cake 芒果熱情果慕絲蛋糕
Candied Pineapple and Coconut Mousse Cake 蜜餞菠蘿椰子慕絲蛋糕
Pandan Mango Cream Cake 斑斕芒果忌廉蛋糕
Salted Egg Cheesecake 鹹蛋芝士蛋糕
Key Lime Coconut Mousse Cake 青檸椰子慕絲蛋糕
Thai Milk Tea Mousse Cake 泰式奶茶慕絲蛋糕
Lychee Raspberry Mousse 荔枝紅桑子慕絲蛋糕
Opera 歌劇院
Pistachio Chocolate Cream Puff 開心果朱古力泡芙
Walnut Chocolate Brownie 核桃朱古力布朗尼
Rainbow Cake 彩虹蛋糕
Lemon Meringue Tart 檸檬蛋白撻
Strawberry Cheesecake 士多啤梨芝士蛋糕
Mango Vanilla Mille Feuille 芒果雲呢拿拿破崙
Malaysian Teh Tarik Panna Cotta 馬來西亞拉茶奶凍
Coconut Mango Sago Panna Cotta 椰子芒果西米奶凍
Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋
Mango Coconut Pomelo Sago Delight 楊枝甘露
Thai Assorted Coconut Cendol 泰式椰汁珍多冰

Live Station

Hong Kong Style Egg Puff 港式雞蛋仔

Hot Dessert

Thai Black Sticky Rice with Coconut Milk 椰汁黑糯米

Soya Bean Curd Pudding 豆腐花

Portuguese Egg Tart 葡撻

Fresh Fruits

Pineapple 菠蘿 Water Melon 西瓜

Hami Melon 哈密瓜

Häagen-Dazs Ice - Cream Counter

Chocolate/ Strawberry/ Vanilla

Ice Cream Bar

Kid's Buffet Table

Yuzu Honey Cake 柚子蜂蜜蛋糕

Raspberry Madeleine Cake 紅桑子瑪德琳蛋糕

Assorted Macarons 雜錦馬卡龍

Assorted Cookies 雜錦曲奇

Chocolate Donuts 朱古力冬甩

Assorted Chocolate 雜錦朱古力

Assorted Candy 雜錦糖果

The above menu items are served on a rotation basis and are subject to change due to seasonality and availability without prior notice.

以上菜式輪流供應，食物或會因應季節變化及食材供應而改變並不作事前通知。

If you have any concerns regarding food allergies or dietary restrictions, please alert our staff prior to serving yourself.

如果您對食物過敏或飲食限制有任何顧慮，請在用餐前告知我們的工作人員

Mar 2026