DINNER BUFFET MENU
Dec 2026- Mar 2027

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 (Rotation)

Nicoise salad with Salmon Roe and Crab Meat 尼哥斯三文魚籽蟹肉沙律

Stuffed Cucumber with Crab Meat 蟹肉釀青瓜

Japanese Wasabi Tako 芥末八爪魚

Fresh pineapple & Peach with Smoked Chicken Salad 菠蘿蜜桃煙雞沙律

Prawn and Mango with Avocado Salad 大蝦芒果牛油果沙律

Barley Greek Salad 希臘薏米沙律

Freshness Pomegranate and Peach Kale Salad 神石榴香桃羽衣甘藍沙律

Mediterranean Seafood Shrimps Salad 地中海大蝦沙拉

Italian Seafood Pasta Salad 義大利海鮮意粉沙律

Hydroponics Salad 水耕菜

Butter Lettuce 牛油生菜、 Kale 羽衣甘藍 、Red Coral 紅珊瑚生菜、 Romaine 羅馬生菜、

Cherry Tomatoes 雜色車厘茄、

Sweet Corn 粟米、Kidney Beans 紅腰豆、Chickpeas 雞豆 、Cucumber 青瓜、

Beetroot 紅菜頭、Carrot 甘荀

Cauliflower 椰菜花、 Broccoli 西蘭花

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 洋葱碎 Parmesan Cheese 芝士粉

Seafood Counter 海鮮

Blub Swimmer Crab 藍蟹 (SAT-SUN & PH)

Mantis Shrimp 瀨尿蝦

Snow Crab Legs 雪場腳蟹

Brown Crab 麵包蟹

Fresh Prawn 凍蝦

Canadian Black Mussels 加拿大青口

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 深海池魚

Ama Ebi 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 (壽司蝦, 甜蝦, 赤貝, 馬刀貝, 腐皮, 針魚, 墨魚)

Soba and Appetizers 冷麵及頭盆

Soba and Somen with Spring Onion and Kazami Nori 蕎麥麵及素麵配葱花及切絲海苔

Katsuo Ninniku Miso Tsuk 蒜頭味噌

Konbu Edamame 昆布枝豆 Mentaiko Salad 明太子沙律

Japanese Tofu Sesame Sauce 麻醬凍豆腐

Japanese Egg Salad 日式玉子燒

Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本豉油, Wasabi 芥辣

Soup 湯

Chinese Soup 中式湯

Western Soup 西式湯

Western Dishes 西式熱盆 (Rotation)

Seafood Thermidor 法式芝士焗海鮮

Korean Crab Soy Sauce Rice 韓式醬油蟹飯

Cajun Shrimp with Garlic Butter Sauce 美式香草牛油大蝦

Braised Beef Cheeks with Orange 香橙燴牛面頰

Grilled Greek Calamari 希臘烤魷魚

American Platter 美式拼盆 (Rotation)

Fried Potato Wedges 炸薯角 Fried Chicken Nuggets 炸雞件

Crispy Fish Skin 炸魚皮 Nachos 墨西哥粟米片

Cheese Sausage 芝士腸、Chicken Wing 雞翼、Fish Cake 泰式魚餅

Chicken Soft Bone 雞軟骨串, Fried Mozzarella Cheese 炸芝士

Tomato Salsa 番茄沙沙醬, Sour Cream 酸忌廉, Guacamole 牛油梨醬

Chinese Dishes 中式熱盆 (Rotation)

Pepper, Ginger and Scallion Crab 胡椒薑蔥蟹

Hua Diao Drunken Shrimp 花雕醉蝦

Wok-fried XO Garoupa with Celery and Honey Beans XO 醬炒西芹斑球

Braised Fish Maw Pork Knuckle with Chickpea in Abalone Sauce 花膠鷹咀豆燴鮑汁豬手

Salted Egg Yolk Fried Chicken 鹹蛋黃炒雞球

Lotus Leaf with Seafood Sticky Rice 荷葉海鮮糯米飯 (SAT-SUN & PH)

Japanese Miso Crab Meat

日本味噌釀蟹蓋 (甲羅燒) (SAT-SUN & PH)

(Spring Onion 青蔥, Crab Roe 蟹籽, Turnip 大根)

BBQ Station 燒味

BBQ Pork 叉燒

Soy Chicken 豉油雞

Peking Duck 北京片皮鴨

(Spring Onion 洋蔥, Seafood Sauce 海鮮醬, Pancake 麼麼皮)

Indian Chef Special 精選咖喱菜式 (Rotation)

Vegetable Khorma 印度忌廉雜菜咖喱

Lamb Rogenjose 印度羊肉咖喱

Naan, Garlic, Pappadam 印度烤餅薄脆

Served with Indian Pickles, Mango Chutney and Raita

配印度醃菜, 芒果甜酸醬及乳酪

Carving 烤肉

Roast Flat Iron Steak 燒牛板腱

Cumin Garlic Lamb Chop 小茴香燒羊排

Seasonal Vegetable with Herbs and Butter 香草牛油炒時菜

New Potato with Thyme and Garlic Cloves 香草蒜頭燒新薯仔

Black Pepper Sauce 黑椒汁/Gravy 燒汁

Live Station Counter

Double Boiled Dried Blaze Mushroom with Lotus Seed and Lean Meat Soup
姬松蓮子燉瘦肉湯

Steamed Boston Lobster 清蒸波士頓龍蝦
(泰式青咖哩汁/泰式紅咖哩汁/泰式黃咖哩汁)

Dim Sum Station

Crab Meat Xiao Long Bao
(Steamed Crab Meat Dumpling) 蟹粉小籠包

Mee Udang Station 檳城蝦湯麵

Prawn Mee Soup 蝦湯
Chicken Soup 雞湯

Rice Vermicelli 米粉/ Oil Noodles 油麵/Spinach Noodles 菠菜麵
shredded Chicken 雞絲 Bean Curd Puff 豆卜 Salted Pork Fillet 咸豬柳
Shrimp 鮮蝦/ Fish Ball 魚蛋/Fish Cake 炸魚片/Pork Ball 貢丸/Eggs 雞蛋
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Chili Pepper 指天椒/Coriander 芫茜/Fried Shallot 炸乾蔥/Spring Onion 青蔥
Fried Garlic 炸蒜頭
Green Brassica 小唐菜 / Morning Glory 通菜/Baby Cabbage 娃娃菜 Beansprout 銀芽

Desserts 甜品

Caramel Hazelnut Chocolate Cake 焦糖榛子朱古力蛋糕
Mango Passion Fruit Mousse Cake 芒果熱情果慕絲蛋糕
Okinawa Brown Sugar Purple Sweet Potato Mont Blanc 沖繩黑糖紫薯蒙布朗
Mango Oolong tea Tart with Vanilla Custard 芒果烏龍茶雲呢拿撻
Pineapple Sage Pear Mousse Cake 菠蘿香梨慕絲蛋糕
Salted Egg Cheesecake 鹹蛋芝士蛋糕
Opera Cake 歌劇院蛋糕
Japanese Cheesecake 日式芝士蛋糕
Pistachio Chocolate Cream Puff 開心果朱古力泡芙
Walnut Chocolate Brownie 核桃朱古力布朗尼
Lemon Meringue Tart 檸檬蛋白撻
Blueberry Cheesecake 藍莓芝士餅
Coconut Mango Sago Panna Cotta 椰子芒果西米奶凍

Mango Vanilla Mille-Feuille 芒果雲呢拿拿破崙

Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋

Raindrop Cake 水信玄餅

Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋

Mango Coconut Pomelo Sago Delight 楊枝甘露

Live Station

Hong Kong Style Egg Puff 港式雞蛋仔

Hot Dessert

Deep Fried Sesame Ball 芝麻蓮蓉煎堆

Tofu Pudding 豆腐花

Crab Meat Quiche Lorraine 蟹肉羅蘭士撻

Fresh Fruits

Pineapple 菠蘿, Watermelon 西瓜

Hami Melon 哈密瓜

Häagen-Dazs Ice Cream Counter

Chocolate/ Strawberry/ Vanilla
Ice Cream Bar

Kid's Buffet Table

Strawberry Mousse Cake 士多啤梨慕斯蛋糕

Normandy Dark Chocolate Tart 法國黑朱古力撻

Assorted Macarons 雜錦馬卡龍

Madeleines 馬德蓮貝殼蛋糕

Assorted Cookies 雜錦曲奇

Chocolate Donuts 朱古力冬甩

Banana Cake 香蕉蛋糕

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 host 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。

Dec 2026