

# MARINA Kitchen

## DINNER BUFFET MENU JAN - FEB

### Appetizer 頭盆

Smoked Salmon 煙三文魚

Salami Milano 沙樂美腸

Prosciutto Ham 意大利風乾火腿

### **(Rotate)**

Foie gras mousse with Orange Jelly 鴨肝醬配橙味啫喱

Marinated Pork Ear with Jelly Fish and Fish Maw in Sesame Oil 麻油海蜇花膠豬耳

Glass Noodles with Minced Pork Thai style 泰式肉碎粉絲沙律

Roast Beef Salad with Mustard Dressing 燒牛肉沙律配特製蜜糖芥末汁

Japanese Eggplant with Daikon Oroshi 日式辣椒蘿蔔蓉燒茄子

Hiroshima Abalone Kabayaki 蒲燒廣島鮑魚

Poached Chicken with Garlic Sesame Dressing 蒜茸麻醬手撕雞

Tamarind Roasted Vegetables 羅望子醬燒蔬菜

Tropical Fruit Salad with Shrimp 鮮蝦雜果沙律

### Salad Counter 沙律

Mesclun Mixed Salad 法式沙律/Lollo Rossa 紅葉生菜/  
Butter Lettuce 牛油生菜/ Frisee 龍鬚菜,

Cucumber 青瓜, Cherry Tomato 車厘蕃茄, Broccoli 西蘭花  
Sweet corn 粟米, Carrot 甘筍

### Dressing and Condiments 醬汁

Caesar 凱撒汁 French 法汁 Thousand Island 千島汁 Italian 意大利油醋汁

Balsamic Vinegar 黑醋 Olive oil 橄欖油

Croutons 多士粒 Onion 洋葱碎 Parmesan Cheese 芝士粉, Garlic Chips 香蒜脆

### Seafood Counter 海鮮

Snow Crab Legs 雪花長腳蟹

Brown Crab 麵包蟹

Fresh Prawn 鮮蝦

Jade Whelk 翡翠螺 / Green Mussel 青口/Clam 大蜆

Spicy Tomato Sauce 辣茄汁 Lemon Wedge 檸檬角

**Japanese Soba and Appetizer 日式前菜**

**(Rotate)**

**Oyster with Korean Chili Paste 韓國辣椒醬伴蠔**

Katsuo Ninniku Miso Tsuk 蒜頭味噌

Konbu Edamame 昆布枝豆

Mentaiko Salad 明太子沙律

**Cold Soba 冷麵**

Soba and Kishimen with Spring Onion and Kazami Nori

蕎麥麵及名古屋河粉配蔥花及切絲海苔

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

**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

Crab Stick Salad, California Selection of Sushi Rolls and Nigiri Sushi 各式壽司卷及手握壽司

蟹柳沙律卷, 加洲卷, 青瓜卷

Roast Ika Tentacles with Tare, Inari

鮮蝦, 汁燒魷魚鬚, 田舍壽司

**Hot line 1 熱盆**

Sichuan Spicy Roasted Fish 四川麻辣烤魚

Stir-fried Pork Spare Ribs with Honey and Balsamic Vinegar 蜜餞黑醋金沙骨

Braised Sliced Whelk and Abalone with Mushroom 蠔皇螺片花膠扣金錢

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

**Hot line 2 熱盆**

Pan-Fried Grouper Fillet with Clam and Herb Cream sauce 法式煎石斑魚配刁草蜆肉忌廉汁

Stir-fried Mushroom and Assorted Vegetables Thai Style 泰式香菇炒雜菜

Braised Beef Cheeks in Korean Style 韓式燴牛面頰

Thai Style Roasted Chicken with Preserved Red Bean Curd 泰式南乳燒雞

Korean Style Ablone & Imitation Shark Fin Claypot Rice 韓式鮑魚素翅蒸飯

Sauteed Prawns, Scallop, Musscle with Thai Basil 泰式金不換炒海鮮

Pasta with Abalone, Spinch, Chilli and Garlic 蒜香辣椒鮑魚菠菜意大利粉

**Deep Fried Cooking Station 炸物**

Shiso Fried Oyster with Crab Roe Mayo

日式酥炸生蠔伴蟹子沙律醬

Prawn and Scallop 鮮蝦及帶子天婦羅

(select 3 items to serve below)

Honey Bean 蜜糖豆, Zucchini 意大利青瓜

Sweet Potato 番薯 Eggplant 茄子 Pumpkin 日本南瓜 Okra 秋葵

Shiitake Mushroom 鮮冬菇 Pumpkin 南瓜

### **Sauce and Condiments 醬汁**

Tempura Sauce 天婦羅汁 Grated Turnip 蘿蔔茸 Grated Ginger 薑茸

### **Indian Chef Special 精選咖喱菜式**

Chicken Masala with Mint Raita 印度牛油咖喱雞配薄荷乳酪

Palak Paneer (Cheese) 菠菜芝士咖喱

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 Station 即切烤肉**

Grilled US Prime Beef Rib Eye Steak 扒美國牛肉眼

Roast Lamb Rack with Herb 香草燒羊架

Braised Brussels Sprout with Pancetta and Onion 煙肉洋葱燴椰菜仔

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 現場烹調**

#### **The Pot-au-Feu (French Hotpot) 法式一品窩**

Abalone 鮑魚	Fish Maw 花膠
Beef Cheeks 牛面夾	Minced Beef Ball 牛肉丸
Shrimp 蝦	Mushroom 鮮冬菇
Okra 秋葵	Potato 薯仔
Carrot 紅蘿蔔	Broccoli 西蘭花
Lobster Sauce 龍蝦汁	Kale 芥蘭頭

### **Live Station Counter**

Double Boiled Chinese Soup 中式燉湯

Buddha Jumps Over The Wall 佛跳牆

Steamed Abalone with Black Beans Sauce 豉汁蒸鮮鮑魚

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/Singapore Black Pepper Sauce 星州黑椒汁

### **Barbecue Station 特色燒味**

Chinese Barbecue Pork 叉燒

Soy Sauce Chicken 玫瑰油雞

## Noodle Station 湯麵

### Japanese Shio Ramen 日式拉麵

Ramen 日本拉麵	Chicken 雞肉
Soft Cooked Egg 溏心蛋	Naruto Maki 鳴門卷
Bamboo shoot 冬筍漬	Long Onion 京蔥
Nori 紫菜	Shun-giku 春菊
Himalayan Salt 喜馬拉雅山粉紅岩鹽	

Snow Crab Stick 雪場蟹棒	Shrimp 蝦
Clam 蜆	Black Mussel 青口
Squid 鮮魷魚	Bean Curd 豆腐
Enoki Mushroom 金菇	Shitaki Mushroom 鮮冬菇
Spinach 菠菜	Long Onion 京蔥
Cabbage 大白菜	Chinese Parsley 芫茜
Kimchi 泡菜	Spring onion 蔥花
Chicken Soup 雞湯	Wafu Spare Ribs and Black Garlic, Daikon Soup 日式排骨白蘿蔔黑蒜湯
Ramen 日本拉麵	Udon 烏冬
Crispy Garlic 炸蒜粒	Shichimi 七味粉
Crispy Shallot 炸乾蔥	Roast Sesame Seed 芝麻

### Dessert

Salted Egg Cheesecake 鹹蛋芝士蛋糕  
Chestnut Vanilla Cream Cake 栗子雲尼拿蛋糕  
Oolong Tea Chocolate Mousse Cake 烏龍茶朱古力慕斯蛋糕  
Black Sesame Red Bean Mousse Cake 黑芝麻紅豆慕斯蛋糕  
Orange Praline Chocolate Mousse Cake 橙榛子朱古力慕絲蛋糕  
Strawberry Cheesecake 士多啤梨芝士餅  
Opera 歌劇院蛋糕  
French Lemon Tart with Meringue 檸檬蛋白撻  
Raspberry Pistachio Mousse Cake 紅桑子開心果慕絲蛋糕  
Walnut Chocolate Brownie 核桃朱古力布朗尼  
Lemon Moist Loft Cake 檸檬蛋糕  
Hokkaido 3.6 Milk Panna Cotta 北海道 3.6 牛奶奶凍  
Tiramisu 意大利芝士蛋糕  
Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋  
Japanese Tokachi Red Beans with Warabi Mochi 日本十勝紅豆配抹茶蕨餅  
Mango Coconut Pomelo Sago Delight 楊枝甘露  
Raindrop Cake 水信玄餅

### **Live Station**

Hong Kong Style Egg Puff 港式雞蛋仔

### **Hot Dessert**

Almond Tea with Egg White 蛋白杏仁茶

Deep Fried Sesame Ball 芝麻蓮蓉煎堆

Soya Bean Curd Pudding 豆腐花

Portuguese Egg Tart 葡撻

### **Fresh Fruits**

Pineapple 菠蘿 Water Melon 西瓜 Honey Dew Melon 蜜瓜

Hami Melon 哈密瓜

### **Häagen-Dazs Ice - Cream Counter**

Chocolate/ Strawberry/ Vanilla

Ice Cream Bar

### **Kid's Table**

Yuzu Honey Cake 柚子蜂蜜蛋糕

Banana Cake 香蕉蛋糕

Japanese Madeleines 日式馬德蓮小熊蛋糕

Assorted Macarons 雜錦馬卡龍

Strawberry Cream Puff 士多啤梨泡芙

Assorted cookie 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。