



DINNER BUFFET MENU Jul-Sep 2026

Appetizer 頭盆

Assorted Cheese Platter 芝士拼盆
(Cheddar Cheese, Emmental Cheese, Feta Cheese)
車打芝士, 瑞士芝士, 希臘芝士
(Dried Apricot 杏脯乾, Nuts 堅果, Grape 葡萄, Cracker 餅乾)
Prosciutto Ham 意大利風乾火腿
Salami Milano 意大利凍肉腸
Smoked Salmon with Traditional Condiments 煙三文魚

Salad Counter 沙律

Tamako and Shrimp Tofu 鮮蝦玉子豆腐
Mediterranean Roast Vegetables 地中海燒蔬菜
Okinawa Purple Sweet Potato Salad 沖繩紫薯仔沙律
Tropical Fruit Salad 雜果沙律
Kumamoto Soy Sauce Eggplants 熊本醬油辣茄子
Jeju Kimchi & Seafood Salad 濟州泡菜海鮮沙律
Eggplant Salad with Korean Bean Paste Dressing 韓式麵醬茄子沙律
Poached pork Belly with Korean Chili Dripping Sauce 韓國辣醬白肉
Korean Sashimi with Garlic Chilli Sauce 韓式魚生片配蒜蓉辣椒汁
Hiroshima Wasabi Tako 廣島芥辣八爪魚
Japanese Seaweed Salad 中華沙律
Korean-style Young Ginger Avocado Quinoa Salad 子薑牛油果藜麥沙律
Cold Tofu with Sesame Sauce 芝麻醬豆腐

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 Sesame Dressing 芝麻汁 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
Green Mussels 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
Toro Small Roll 拖羅小卷 (Sat- Sun & PH)
Selection of Sushi Rolls and Nigiri Sushi 各式壽司卷及手握壽司
Sushi 壽司:(Sushi Ebi 壽司蝦, Ama Ebi 甜蝦, Yuba 腐皮, Halfbeak 針魚, Cuttlefish 墨魚)
Nigiri Sushi 手握壽司: Roast Salmon or Salmon, Shrimp or Akagai, Inari
火炙三文魚或三文魚, 鮮蝦或赤貝, 田舍壽司

Soba and Appetizers 冷麵及頭盆

Jaengban Guksu 韓式冷麵
Somen 日式素麵
Garnishes 配料
Cucumber, Carrot, Oba, Jade Sprout, Egg, Spring Onion, Nori, Tempura Flakes
青瓜, 甘荀, 大葉, 翡翠苗, 蛋, 蔥花, 紫菜, 天婦羅簿脆
Korean Cold Noodle Sauce 韓式冷麵汁
Japanese Cold Noodle Soup 日式冷麵湯
Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本豉油, Wasabi 芥辣

Soup 湯

Ginseng Chicken 人參雞湯
Okinawa Seafood Miso Soup 沖繩海鮮味噌湯

Western Dishes 西式熱盆

Chawanmushi with Foie Gras 日式鵝肝蒸蛋 (Sat- Sun & PH)
Scallop Okonomiyaki 帆立貝大阪燒
Japanese Eel fried rice 日式鰻魚炒飯
Bulgogi Glaze Squid 韓式醬燒魷魚
Smoked Duck Breast Fruit and Honey 香煎煙鴨胸配石榴籽及蜜糖
Roast Pork Loin with Orange and Olive 香煎豬柳配黑橄欖橙汁
Maeun Dwaengi Galbijim 韓式辛辣醬焗排骨
Braised Beef Short Ribs in Korean Style 韓式燴牛肋骨
Shinshu Miso Hamachi and Shark 信州味噌油甘魚鮫

Chinese Dishes 中式熱盆

Sand Ginger Chicken 沙薑雞

Typhoon Shelter Stir-fried Seafood Medley 避風塘炒海鮮雜錦

Korean Rice Cake with Baby Cabbage in Fish Stock 魚湯浸娃娃菜及韓式米糕

Stir-fried Scallops and Squid with Wild Mushrooms in Sauce 燒汁野菌炒帆立貝花魷魚

Wild Mushroom and Egg Tofu 野菌燒玉子豆腐

Black Pork with Perilla Leaves and Scallions 紫蘇葉京蔥燒黑豚肉

Korean Kimchi Fried Beef Rice 韓式泡菜牛鬆炒飯

Stir-fried Black Beef with Fresh Burdock and Bean Curd 鮮牛蒡肉豆炒黑牛肉

Live Station Counter

Steamed Fish Maw and Filled Bun with Japanese Soy Sauce 日式醬油花膠上湯包

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 Miso Sauce 信州味噌汁)

Carving 烤肉

Roast Escalope of Wagyu Beef 網燒特選和牛 **(Sat, Sun and PH)**

Australian Lamb Chop Sansho Yaki 澳洲羊排山椒燒

Teriyaki US Prime Beef Rib Eye Steak 照燒美國牛肉眼

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)

Teppanyaki Station Japanese & Korean 鐵板燒 (Rotation)

Korean Braised Beef Ribs 韓國醬燒牛仔骨

Nagoya Style Roast Chicken Wings 名古屋燒雞翼

Bulgogi Glaze Squid 韓式醬燒魷魚

OX Tone 牛舌

Crispy Cheese Sausage 芝士腸

Baked Mussels with Salted Egg Sauce 鹹蛋黃醬芝士焗青口

Roast Pork Belly Skewer 燒豬腩串

Okra 秋葵 Sweet Corn 粟米 Pineapple 菠蘿 Onion Ring 洋蔥圈

Korean Sweet Chili Sauce 韓國甜辣醬

Agemono 炸物

Soft Shell Crab 軟殼蟹

Kanami Stick 皇帝蟹柳 **(Sat, Sun and PH)**

Tempura 日式天婦羅

Prawn 海老 Silver Sillago 沙錐魚 Eggplant 茄子
Okinawa Sweet Potato 沖繩蕃薯 Pumpkin 日本南瓜
Shiitake Mushroom 日本冬菇 Agedashi Tofu 日式炸豆腐 Okra 秋葵
(Tempura Sauce 天婦羅汁 Grated Turnip 蘿蔔茸)

Indian Curry 印度咖喱

Chicken Makhanwala 雞咖喱
Vegetables Curry 雜菜咖喱
Pappadam, Naan, Paratha 印式薄脆, 烤餅及油酥餅
Mango Chutney, Indian Pickled, Mint Raita 芒果醬, 酸菜, 薄荷乳酪醬

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

Nabemono 鍋物

Sabu Sabu with Wagyu Beef 特選日式牛肉火鍋
Korean Kimchi Beef Jjigae 韓式泡菜牛肉鍋
Beef 牛肉 Yaki Tofu 燒豆腐
Shanghai Cabbage 大白菜 Spinach 菠菜
Enoki Mushroom 金菇 Shiitake Mushroom 冬菇
Long Onion 長葱 Shun-giku 春菊
Kuzukiri 葛絲 Dashi 木魚湯
Shichimi 七味粉 Sesame Sauce 火鍋麻醬
Kimchi 泡菜 Gochujang 韓國辣醬

Noodle Station 湯麵

Vegetables 蔬菜

Chinese Lettuce 唐生菜	Spinach 菠菜
Baby Cabbage 娃娃菜	Leaf Lettuce 油麥菜
Kau Choy 韮菜	Brassica 小唐菜
Shitake Mushroom 鮮冬菇	Oyster Mushroom 秀珍菇
Enoki Mushroom 金菇	White Turnip 蘿蔔

Noodle 麵

Flat Rice Noodle 河粉	Egg Noodle 生麵
Thick Egg Noodle 粗麵	Oil Noodle 油麵
Instant Noodle 即食麵	Thick Rice Vermicelli 米線
Silver Pin Noodle 銀針粉	Udon 烏冬
Spinach Noodle 菠菜麵	Sesame Noodle 芝麻麵

Garnishes 配料

Fish Ball 魚蛋	Fish Cake 魚片
Beef Ball 牛肉丸	Pork Ball 豬肉丸
Cuttle Fish Ball 墨魚丸	Chikuwa 竹輪卷
Crab Stick 蟹柳	Sausage 香腸
Bean Curd Puff 豆卜	Deep-fried Bean Curd Ball 生根

Sauce and Condiments 汁醬

Shanghai Chili Sauce 豆瓣醬	Chili Sauce 辣椒醬
Chili Oil 辣椒油	Sesame Oil 麻油
Red Vinegar 浙醋	Soya Sauce 豉油
Crispy Garlic 炸蒜粒	Crispy Shallot 炸乾蔥
Sesame 芝麻	Spring onion 蔥花
Bird Chili 指天椒	Preserved Vegetables 冬菜

Soup 湯底

Japanese Soy Milk Soup 日式豆乳濃湯	Kimchi Stew 韓式泡菜湯
Miso Soup 味噌湯	Seafood Miso Soup 海鮮味噌湯

Desserts 甜品

Japan Yamagata White Peach Jasmine Mousse Cake 日本山形縣白桃茉莉花慕斯蛋糕

Uji Matcha Tokachi Red Bean Mousse Cake 宇治抹茶十勝紅豆慕絲蛋糕

Japanese Hojicha Black Sesame White Chocolate Mousse Cake

日式焙茶黑芝麻白朱古力慕斯蛋糕

Okinawa Brown Sugar Purple Potato Cream Cake 沖繩黑糖紫薯忌廉蛋糕

Salted Egg Cheesecake 鹹蛋芝士蛋糕

Korean Passion Fruit Mango Mousse Cake 韓國百香果芒果慕絲蛋糕

Korean Strawberry Cream Puff 韓國士多啤梨泡芙

Green Tea Opera 綠茶歌劇院

Walnut Chocolate Brownie 核桃朱古力布朗尼
Japanese Cheesecake 日式芝士蛋糕
Lemon Meringue Tart 檸檬蛋白撻
Blueberry Cheesecake 藍莓芝士餅
Mango Vanilla Mille Feuile 芒果雲呢拿拿破崙
Sakura Raindrop Cake 櫻花水信玄餅
Tokachi Red Beans With Warabi Mochi 日本十勝紅豆配抹茶蕨餅
Japanese Sweet Dumplings 日本花見糰子
Coconut Mango Sago Panna Cotta 椰子芒果西米奶凍
Hokkaido 3.6 Milk Panna Cotta 北海道 3.6 牛奶奶凍
Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋

Live Station

Hong Kong Style Egg Puff 港式雞蛋仔

Hot Dessert

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

Korean Yuzu Honey Cake 韓國柚子蜂蜜蛋糕
Banana Cake Roll 香蕉蛋糕
Madeleines 馬德蓮小熊蛋糕
Double Chocolate Ganache 雙重朱古力撻
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。