DINNER BUFFET MENU (JULY-AUGUST)

檔 Noodle counter

Taiwanese beef noodle紅燒牛肉麵

Beef shank牛展, bean curd puff豆腐卜, turnip白蘿蔔, pickled腌菜, bean sprout豆芽,

即煮意粉Live cooking station -spaghetti bolognaise 意大利肉醬面

Parmesan帕馬臣芝士, chili flake辣椒碎

上湯蟹肉素翅灌湯餃

Crab Meat Vegan Shark Fin Dumpling in superior soup – ONE serving per guest

Snack

台灣鹽酥雞Taiwanese Fried Chicken

台式古早味蛋餅Traditional Taiwanese Egg Crepe

Cold Section

凍肉及芝士盤Cold cuts and cheese platter

海鮮Seafood Platter。蟹腳Crab legs 翡翠螺Jade whelks熟蝦Cooked prawns 青口Mussels

中式冷盤x 2 Chinese cold platter

西式沙律x 4 Western-style salad (find below)

什錦壽司及刺身Assorted sushi and sashimi

滷味拼盤Taiwanese Braised Cold Dish

鮮果蝦沙律Fresh prawn fruit salad，烤南瓜沙律Roasted pumpkin salad，三文魚中東米沙律Salmon Middle Eastern rice salad，日式薯仔沙律Potatoes salad in Japanese Style

田園沙律包括雜沙律菜，西生菜，青瓜。雞豆，粟米粒，青豆角 Garden salad (mixed greens, lettuce, cucumber, chickpeas, corn kernels, Green peas)

柚子醋Yuzu vinegar，千島醬Thousand Island dressing ，法汁 French dressing Ceasar salad dressing

芝麻醬Sesame dressing，意大利油醋Italian vinaigrette

Soup

中式燉湯Chinese double-boiled soup及 忌廉蘑菇湯Mushroom cream soup

Hot Dishes

參巴醬炒蝦Prawn sambal, Kaffir Lime

夏威夷烤雞Huli huli chicken

巴東牛肉beef rendang

印式烤羊肉Tandoori lamb

台式鹵肉Taiwanese minced pork

白酒忌廉汁藍青口Mussels in White Wine Cream Sauce

紅酒燴牛尾Braised Ox tail

台式香腸Taiwanese sausage

芝士香草焗龍脷柳Baked sole fillet with cheese and herbs

三杯雞 Three-Cup Chicken

豬腳羔　　Traditional Braised Pork Knuckle

金蒜椒鹽魷魚 Deep fried squid with salt & pepper

XO醬炒四寶蔬 Wok fried Assorted vegetables in xo sauce

菠蘿雞絲炒飯 Chicken & pineapple fried rice

辣酒煮螺 Spicy whelks in shaoxing wine

茉莉香米Steamed jasmine Rice

Desserts

精美切餅 Assorted Cut Cake

果凍及啫喱　Assorted Jellies

馬拉糕 Cantonese sponge cake

蘋果金寶Apple Crumble

鳳梨酥Pineapple cake

芋圓红豆沙Taro and Sweet Potato Balls with red bean

豆腐花Tofu Pudding

新鮮生果 Fresh Fruit

Movenpick Ice-cream