



CRAB & PRAWN DELIGHT FEAST
DINNER BUFFET
OCT-DEC

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 Honeydew Melon 巴馬火腿配蜜瓜
Smoked Salmon 煙三文魚
Salami Milano 意大利凍肉腸

SALAD COUNTER 沙律

(Rotation)

Nicoise Salad with Tuna 尼哥斯吞拿魚沙律
Yumi Stuffed Cucumber with Crab Meat 蟹肉釀青瓜
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
Japanese Wasabi Tako 芥辣八爪魚
Potato Salad with Prawns 大蝦薯仔沙律
Barley Greek Salad 希臘薏米沙律
Freshness Pomegranate, Peach Kale Salad 神石榴香桃羽衣甘藍沙律
Mediterranean Seafood Shrimps Salad 地中大蝦仁沙拉
Sea Grapes Salad with Yuzu Dressing 海葡萄沙律柚子醬
Italian Seafood Pasta Salad 意大利海鮮意粉沙律
Mildly Spicy Crab Meat Salad in Cucumber Rings 微辣蟹肉釀青瓜
Creamy Dill Potato Salad 香滑刁草薯仔沙律
Pomelo & Grapefruits Crab Meat Salad 雙柚蟹肉沙律

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 CONDIMENT 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

Blub Swimmer Crab 藍蟹 (SAT SUN, PH)
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
Herring 希靈魚, Hamachi 油甘魚, Hokkaido Scallops 北海道帶子
Octopus 八爪魚 / Hokkigai Clam 北寄貝
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 蕎麥麵及素麵配蔥花及紫菜
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

Chinese Soup 中式湯
Western Soup 西式湯

WESTERN DISHES 西式熱盆

(Rotation)

Spanish Garlic Prawns & Barramundi 西班牙香蒜蝦拼盲鱈魚
Creamy Garlic Prawns& Barramundi 忌廉蒜蓉大蝦拼盲鱈魚
Saikyo Miso Yaki Barramundi 西京燒盲鱈魚
Baked Seafood With Lemon and Feta 檸檬希臘芝士焗海鮮
Seafood Thermidor 法式芝士焗海鮮
Spicy New Orleans Shrimp 新奧爾良辣味蝦
Cajun Shrimp with Garlic Butter Sauce 美式香草牛油大蝦
Citrus-Spiced Baby Octopus with Vegetable 橙香迷你八爪魚
Greek Olympia Calamari 希臘奧林匹克魷魚
Calamari Fra Diavolo 魔鬼魷魚圈
Thai Style Roasted Chicken With Preserved Red Bean Curd 泰式南乳燒雞
Stuffed Seafood Lemon Garlic Butter Roaster Chicken 香蒜檸檬牛燒油雞
Siamese Roast Duck with Southern Fermented Milk 暹羅南乳燒鴨
Braised Spare Ribs with Hawaiian Fruits 夏威夷鮮果燒排骨
Italia Crab Pizza 意大利蟹肉薄餅
Italia Crayfish Pizza 意大利蝦肉薄餅
Soft Shell Crab Pasta 軟殼蟹米型意粉
Mentaiko and Crab Meat Pasta 明太子蟹肉意粉
Korean Crab Soy Sauce Rice 韓式醬油蟹飯

Tempura Station 天婦羅

Prawn 海老 Silver Sillago 沙錐魚 Noodlefish 白飯魚 Soft Shell Crab 軟殼蟹
Okinawa Sweet Potato 沖繩紫蕃薯
Pumpkin 日本南瓜 Okra 秋葵 Eggplant 茄子 Shiitake Mushroom 日本冬菇
Tempura Sauce 天婦羅汁 Grated Turnip 蘿蔔茸 Grated Ginger 薑茸

CHINESE DISHES 中式熱盆

(Rotation)

Kung Pao Prawns 宮保海蝦
Salted Egg Yolk Fried Shrimp 鹹蛋黃炒蝦
Pepper, Ginger and Scallion Shrimp 胡椒薑蔥蝦
Pepper, Ginger and Scallion Crab 胡椒薑蔥蟹
Stir-fried Crab with Ginger and Spring Onion 薑蔥炒蟹
Wok-fried Garoupa and Celery and Honey Beans with XO Sauce XO 醬炒西芹斑球
Stir-fried Mussels with Sambal Sauce and Thai Basil 森巴醬香葉炒青口
Braised Fish Maw Pork Knuckle with Chickpea in Abalone Sauce 花膠鷹咀豆燴鮑汁豬手
Sauteed Beef Short Ribs with Satay Sauce 沙爹牛仔骨
Cordyceps Flower Chicken Soup with Mustard Greens 蟲草花雞湯浸大芥菜
Pepper pork ribs and mustard greens 胡椒排骨大芥菜
Salted Egg Yolk Fried Chicken 鹹蛋黃炒雞球

Kung Pao Chicken 宮保雞丁
Lotus Leaf with Seafood Sticky Rice 荷葉海鮮糯米飯

Steamed Lobster 清蒸龍蝦

Cheese Sauce 芝士汁 /Soy Sauce with Chilli 辣椒豉油/
(Thai Green Curry Sauce 泰式青咖喱汁/hai Red Curry Sauce 泰式紅咖喱汁/
Thai Yellow Curry Sauce 泰式黃咖喱汁(Rotation)

INDIAN CHEF SPECIAL 精選咖喱菜式

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 Beef Rib Eye 燒美國肉眼牛扒

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

Peking Duck 北京片皮鴨

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

DIM SUM STATION

Crab Roe Xiao Long Bao 蟹粉小籠包

Shrimp Dumpling 蝦餃

CHINESE BBQ STATION 燒味

BBQ Pork 叉燒

Soy Chicken 豉油雞

Japanese Miso Crab Meat

日本味噌釀蟹蓋 (甲羅燒) (SAT SUN, PH)

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

THAI BBQ COOKING STATION 泰式燒烤

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

Chicken Soft Bone 雞軟骨串

Pork Neck 豬頸肉、Pork Satay 豬肉沙爹串、Prawn 大蝦 Caplin 多春魚 Tomato 蕃茄, Red

Onion 紅洋蔥、Sweet Corn 粟米、Pineapple 菠蘿, Okra 秋葵

(Thai Satay Sauce 沙爹汁、Mayonnaise 沙律醬、BBQ Sauce 烤肉醬、Garlic Salt 蒜鹽、

Sea Salt 海鹽、Tomato Ketchup 蕃茄汁、Mustard 芥末)

Thai Noodle Station

Kuai Tiao Ruea (Boat Noodles Soup) 船麵湯

Chicken Soup 雞湯

Rice Vermicelli 米粉/ Oil Noodles 油麵

Fresh Beef Slices 肥牛/ shredded Chicken 雞絲 Deep-fried Pork Skin 泰式炸豬皮

Shrimp 鮮蝦/ Fish Ball 魚蛋/ Fish Cake 炸魚片/ Pork Ball 貢丸/ Eggs 雞蛋

Chili Pepper 指天椒/ Coriander 芫茜/ Fried Shallot 炸乾蔥/ Spring Onion 青蔥

Fried Garlic 炸蒜頭/ Fish Sauce 魚露

Green Brassica 小唐菜 / Morning Glory 通菜/ Baby Cabbage 娃娃菜

DESSERT 甜品

Caramel Hazelnut Chocolate Cake 焦糖榛子朱古力蛋糕 (Poon Choi 盆菜造型)

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

Normandy Dark Chocolate Tart 法國黑朱古力撻 (Abalone 鮑魚造型)

Salted Egg Cheesecake 鹹蛋芝士蛋糕

Opera 歌劇院蛋糕

Japanese Cheesecake 日式芝士蛋糕 (Scallops 帶子造型)

Strawberry Cream Puff 士多啤梨泡芙

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

Tiramisu 意大利芝士蛋糕

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

Tofu Pudding 豆腐花

Portuguese Egg Tart 葡撻

Deep Fried Sesame Ball 芝麻蓮蓉煎堆

Fresh Fruits

Pineapple 菠蘿 Watermelon 西瓜 Hami Melon 哈密瓜

Ice-Cream Counter

Chocolate/ Strawberry/ Vanilla/ Mango

Panna Cotta/ Maple Walnut

Ice Cream Bar

Kid's Table

Raspberry Madeleine Cake 紅桑子瑪德琳蛋糕

Assorted Macarons 雜錦馬卡龍

Rainbow Cheesecake 彩虹蛋糕

Assorted Cookie 雜錦曲奇

Chocolate Donuts 朱古力冬甩

Assorted Chocolates 雜錦朱古力

Assorted Candies 雜錦糖果

Please note that all buffet items are subject to change due to availability and seasonality

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。