



DINNER BUFFET MENU Oct – Nov 2026

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)

Hiroshima Wasabi Tako 廣島芥辣八爪魚
Japanese Seaweed Salad 中華沙律
Cold Tofu with Sesame Sauce 芝麻醬豆腐
Chorizo Ham with Biscuits 風花辣香腸火腿配餅乾 (恐怖的小丑)
Dates with Cream Cheese 椰棗配忌廉芝士 (可以吃的蟲)
Russian Salad with Shrimp 俄羅斯大蝦薯仔沙律
Healthy Quinoa Salad 健康藜麥沙拉
Cold Jellyfish Salad 涼拌海蜇
Seafood Salad with Cucumber 酸辣黃瓜菠蘿拌海鮮
Wenchang Chicken and Mango Salad 文昌雞芒果沙拉
Sweet and Spicy Pork Cracklings 甜辣豬油渣
Roast Duck Salad 烤鴨沙拉
Amazing Okra 撈汁秋葵

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 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 咯嘜汁 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

Snow Crab Legs 雪場腳蟹

Brown Crab 麵包蟹

Fresh Prawn 凍蝦

Canadian Black Mussels 加拿大青口

Clam 大蜆 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

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

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

Soup 湯

Coconut Wenchang Chicken Soup 椰子文昌雞湯

Pumpkin Seafood Cream Soup 南瓜海鮮忌廉湯

Western Dishes 西式熱盆 (Rotation)

Roast Baby Pork Leg with Sweet Sour Sauce 豬串骨配甜酸汁 (暴力鐵鎚)

Copa Ham Pepperoni Herbs Tomato Sauce Cream Orzo

意式庫珀火腿臘腸配番茄汁 (古怪浮沙池)

Sendai Stir-fried Beef Tongue 仙台爆炒牛舌

Golden Pineapple Karaage Fried Chicken with Salad Dressing 沙律醬金菠蘿唐揚炸雞

Villa Ahumada Burrito with Pork 墨西哥豬肉餡餅 (炸豬皮)

Smoked Salmon Vegetable Cauliflower Rice 煙三文魚椰菜花飯

Chinese Dishes 中式熱盆 (Rotation)

Hainan Menu A

Steamed Crab with Minced Meat Hainan Style 海南粉肉蒸膏蟹

Braised Din Gan Calf Beef 紅燜定安小黃牛

Ya Zhou Sour Fish Soup 崖州酸湯魚

Vegetarian Stew 海南齋菜煲

Ding An Black-Pork Zongzi 定安黑豬肉糰

Dan Zhou Fried Shrimp Cake 儋州炸蝦餅

Hainan Menu B

Stewed Chicken with Pork Stomach and Betel Flower 檳榔花豬肚煲雞

Braised Dong Shan Goat with Wild Betel Leaves 撈葉燜東山羊

Wenchang "Family Fortune" Assorted Delicacy 文昌全家福

Stir-Fried Four-Angled Beans 清炒四角豆

Fermented bean curd seafood fried rice 腐乳海鮮炒飯

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

BBQ Station 燒味

BBQ Pork 叉燒

Soy Chicken 豉油雞

Indian Chef Special 精選咖喱菜式 (Rotation)

Vegetable Khorma 印度忌廉雜菜咖喱

Beef Rendang 巴東牛肉

Roti Canai served with Curry Sauce 印度煎餅配咖喱汁

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

Action Station (Rotation)

Traditional Baked Oysters with Egg in a Clay Ramekin 古法盅仔雞蛋焗蠔

Claypot Golden Crab Meat Udon 煲仔黃金蟹肉烏冬麵

Claypot Pan-Fried Rice Noodle Rolls with Golden Crab Meat 煲仔黃金蟹肉煎腸粉

Savory Rice with Oysters 蠔仔撈飯

Tempura Station 炸物

Dan Zhou Fried Shrimp Cake 儋州炸蝦餅

Kanimi Stick 皇帝蟹柳

Nine-belly fish 九肚魚

Okinawa Sweet Potato 沖繩蕃薯

Pumpkin 日本南瓜

Sauce and Condiments 醬汁

Tempura Sauce 天婦羅汁 Grated Turnip 蘿蔔茸

Carving 烤肉

Roast Beef Iron Steak 燒美國牛板腱扒

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-Stewed Conch Soup with Ficus Hirta

五指毛桃燉螺頭湯

Peking Duck 北京片皮鴨

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

Steamed Boston Lobster 清蒸波士頓龍蝦

Cheese Sauce 芝士汁 Thai Curry Sauce 泰國咖哩汁

Chinese Noodle 中式湯麵

Wanning Hou An Noodles 萬寧後安粉

Seafood Fermented Rice Noodle Soup with Pickled Grains 海鮮糟粕醋粉

Noodle Station 湯麵

Chicken Soup 雞湯

Sanya Fresh Fish Soup 三亞鮮魚湯

Pork Belly 豬腩片	Fish Cake 魚片
White Fish Ball 白魚蛋	Pork Ball 豬肉丸
Shrimp Wonton 鮮蝦露吞	Bean Curd Sheet 腐皮
Beef Ball 牛肉丸	Fish Bean Curd 魚腐
Bean Curd Puff 豆卜	Boiled Egg 烩蛋

Lunch Meat 午餐肉	Pork Cartilage 豬軟骨
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Vegetables 蔬菜

Sweet Corn 粟米	Green Brassica 小棠菜
Turnip 蘿蔔	Kau Choy 韮菜
Baby Cabbage 娃娃菜	Mushroom 鮮冬菇/秀珍菇
Bean Sprout 豆芽	

Noodle 粉麵

Oil Noodle 油麵	Egg Noodle 生麵
Glass Noodle 粉絲	Rice Vermicelli 米粉/米線

Sauce 汁醬

Sichuan Chili Sauce 四川麻辣醬	Chili Sauce 辣椒醬
Chili Oil 辣椒油	Sesame Oil 麻油
Red Vinegar 浙醋	Soya Sauce 豉油
	Fish Sauce 魚露

Desserts 甜品

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

Halloween Raspberry Lychee Mousse Cake 萬聖節紅桑子荔枝慕絲蛋糕

Korean Strawberry Honey Cream cake 韓國士多啤梨蜜糖忌廉蛋糕

Salted Egg Cheesecake 鹹蛋芝士蛋糕

Green Tea Opera 綠茶歌劇院

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

Walnut Chocolate Brownie 核桃朱古力布朗尼

Sea Salt Caramel Hazelnut Cake 海鹽焦糖榛子蛋糕

Black Sesame Cream Puff 黑芝麻忌廉泡芙

Chocolate Mousse Cake 朱古力慕絲蛋糕

Halloween Pumpkin Tart 萬聖節南瓜撻

Blueberry Cheesecake 藍莓芝士餅

Mango Vanilla Mille Feuille 芒果雲呢拿拿破崙

Sakura Raindrop Cake 櫻花水信玄餅

Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋

Halloween Lime Jelly Delight 萬聖節青檸骷髏骨頭啫喱
Hainan Pandan Thousand-layer Cake 海南斑斕千層糕
Hainan Coconut Pandan Panna Cotta 海南斑斕牛奶奶凍

Live Station

Hong Kong Style Egg Puff 港式雞蛋仔
Hainan Coconut Sweet Soup 海南椰汁清補涼

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

Yuzu Honey Cake 柚子蜂蜜蛋糕
Raspberry Madeleine Cake 紅桑子瑪德琳蛋糕
Halloween Marshmallow with Chocolate Dip 萬聖節棉花糖配朱古力脆皮
Pumpkin Meringue 南瓜法式蛋白
Assorted Macarons 雜錦馬卡龍
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。

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