



LUNCH BUFFET MENU Apr-Jun 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)
Salami Milano 意大利凍肉腸
Smoked Salmon with Traditional Condiments 煙三文魚

Salad Counter 沙律

Vietnamese Spring Rolls with Shrimp 越南米紙大蝦卷
Som Tum Thai 泰式木瓜沙律
Rojak 馬來西亞鮮果大蝦沙律
Potatoes Salad with Shrimps 雙蝦薯仔沙律
Pomelo Salad with Mussels 酸甜柚子青口沙律
Daging Baker with Assam Dipping Sauce 馬來式燒牛肉沙律配羅望子醬

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 咯嗲汁 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 (Sat, Sun and PH)
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

Ama Ebi 赤蝦 Octopus 八爪魚 Tilapia 鯛魚
Herring 希靈魚 Hamachi 油甘魚,
Selection of Sushi Rolls and Nigiri Sushi 各式壽司卷及手握壽司
壽司:(Sushi Ebi 壽司蝦, Ama Ebi 甜蝦, Yuba 腐皮, Halfbeak 針魚, Cuttlefish 墨魚

Soba and Appetizers 冷麵及頭盆

Soba, Somen with Spring Onion and Kazami Nori 蕎麥麵, 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

Daily Western Soup 西式餐湯
Chinese Soup 中式湯

Western Dishes 西式熱盆 (Rotate)

Pizza of the Day 是日精選薄餅
Tortilla of the day 是日精選墨西哥餅
Thai-Style Roasted Chicken with Fermented Red Bean Curd 泰式南乳燒雞
Roast Pork Fillets with Orange and Dried Raisins Sauce 燒豬柳配香橙提子汁
Barbecue sambal Skate Wing 森巴醬燒魔鬼魚
Thai-Style Stir-Fried Vegetables with Soybean Paste 泰式豆醬炒雜菜

Chinese Dishes 中式熱盆 (Rotate)

Stir-Fried Beef with Fried Dough Stick and Water Chestnuts 鬼馬炒牛肉
Braised Pork Belly With Chickpea In Abalone Sauce 鷹咀豆燴鮑汁豬腩肉
Stir-fried Salted pork with Green Stem Cauliflower 鹹肉炒福花
Fried Garlic Steamed Halibut in Soy Sauce 金蒜清蒸比目魚
Braised E-Fu Noodle with Enoki Mushroom and Conpoy 金菇瑤柱炆伊麵

Live Station Counter

Steamed Seafood and Pork Dumpling with Snow Swallow in Super Soup 雪燕灌湯餃

Shrimp Dumpling 蝦餃

Pork Dumpling 燒賣

Steamed Red Bean Pate Bun 熊貓豆沙包

Daily Porridge 是日精選粥品 ((Rotation))

Beef Congee with Sweet Corn 粟米牛肉粥	Chicken Congee with Mushroom 滑菇雞肉粥
Pork Congee with Quinoa 藜麥豬肉粥	Pork Congee with Preserved Egg 皮蛋瘦肉粥
Seafood Congee 海鮮粥	Chicken Congee 雞粥
Sliced Fish Congee 魚片粥	Oyster Congee 蠔仔粥
Spring Onion 蔥花	Coriander 芫茜
Fried Peanut 炸花生	Crispy Chips 薄脆
Preserved Cabbage 冬菜	Pork Floss 肉鬆

Indian Chef Special 精選咖喱菜式

Chicken Tikka Masala 香料烤雞咖喱

Vegetable Khorma 印度忌廉雜菜咖喱

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

Roast Duck 燒鴨

Carving 烤肉

Roast Beef Iron Steak 燒美國牛板腱扒 (Sat,Sun and PH)

Belgium Olive Duroc Responsible Pork 比利時豬扒

Roast Lamb Leg 燒羊腿

Seasonal Vegetables 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

Vietnamese Noodle Station

Vietnamese Train Beef Soup 越南火車頭牛肉湯

Chicken Soup 雞湯

Rice Noodle 米粉/ Oil Noodles 油麵/ Rice Noodles 河粉

Beef Ball 牛丸/Slice Beef 肥牛/Raw Beef 生牛肉

White Fish Ball 白魚蛋/Fish Cake 炸魚片/Beef Ball 牛丸/

Bean curd Puff 豆卜/Mushroom 秀珍菇

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

Fried Garlic 炸蒜頭/Lime 青檸/chili 辣椒/Fish Sauce 魚露/Thai Basil 金不換

Onion Ring 洋蔥圈/ Mint Leaf 薄荷葉/Thai Lime Chili Sauce 泰式青辣椒檸檬汁

Bean Sprout 芽菜/Water Spinach 通菜/Chinese Lettuce 唐生菜/Baby Cabbage 娃娃菜

Desserts 甜品 (Rotate)

Mango Passion Fruit Mousse Cake 芒果熱情果慕絲蛋糕

Candied Pineapple and Coconut Mousse Cake 蜜餞菠蘿椰子慕絲蛋糕

Pandan Mango Cream Cake 斑斕芒果忌廉蛋糕

Key Lime Coconut Mousse Cake 青檸椰子慕絲蛋糕

Thai Milk Tea Mousse Cake 泰式奶茶慕絲蛋糕

Lychee Raspberry Mousse 荔枝紅桑子慕絲蛋糕

Opera 歌劇院

Pistachio Chocolate Cream Puff 開心果朱古力泡芙

Walnut Chocolate Brownie 核桃朱古力布朗尼

Rainbow Cake 彩虹蛋糕

Lemon Meringue Tart 檸檬蛋白撻

Strawberry Cheesecake 士多啤梨芝士蛋糕

Mango Vanilla Mille Feuille 芒果雲呢拿拿破崙

Malaysian Teh Tarik Panna Cotta 馬來西亞拉茶奶凍

Coconut Mango Sago Panna Cotta 椰子芒果西米奶凍

Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋

Mango Coconut Pomelo Sago Delight 楊枝甘露

Thai Assorted Coconut Cendol 泰式椰汁珍多冰

Live Station

Hong Kong Style Egg Puff 港式雞蛋仔

Hot Dessert

Thai Black Sticky Rice with Coconut Milk 椰汁黑糯米

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

Kid's Buffet Table

Yuzu Honey Cake 柚子蜂蜜蛋糕
Raspberry Madeleine Cake 紅桑子瑪德琳蛋糕
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

Mar 2026