



Chinese New Year Lunch Buffet

16-19 Feb 2026

年廿九至初三

Lo Hei-Raw Fish and Jelly Fish Salad 海蜆魚生撈起

APPETIZER 頭盆

Smoked Salmon and Condiments 煙三文魚

Salami Milano 沙樂美腸

Assorted Cold Cut 意大利凍肉腸

Caesar Salad 凱撒沙律

Foie Gras Mousse with Mango Jelly 鴨肝醬配芒果啫喱

Marinated Pork Ear with Jelly Fish in Sesame Oil 麻油海蜆豬耳

Shrimp & Cannellini Bean Salad Italian Style 意式白豆鮮蝦沙律

Black Truffles Smoked Turkey Potatoes Salad 黑松露煙火雞薯仔沙律

Fresh Seafood Salad Greek Style 希臘海鮮沙律

SALAD COUNTER 沙律

Mesclun Mixed Salad 法式沙律 / Lollo Rossa 紅葉生菜 / Butter Lettuce 牛油生菜

Frisee 蟹瓜菜

Cucumber 青瓜 Cherry Tomato 車厘蕃茄 Broccoli 西蘭花

Sweet Corn 粟米 Carrot 甘筍

DRESSING AND CONDIMENTS 醬汁

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

Croutons 炸麵包粒 Onion 洋葱碎 Parmesan Cheese 芝士粉

Garlic Chips 香蒜脆 Lemon Wedge 檸檬角

SEAFOOD COUNTER 海鮮

Snow Crab Legs 雪花長腳蟹 Brown Crab 麵包蟹

Fresh Prawn 鮮蝦

Jade Whelk 翡翠螺 / Green Mussel 青口 / Clam 大蜆

Spicy Tomato Sauce 辣茄汁 Lemon Wedge 檸檬角

JAPANESE SOBA AND APPETIZER 日式前菜

Katsuo Ninniku Miso Tsuk 蒜頭味噌
Konbu Edamame 昆布枝豆
Mentaiko Salad 明太子沙律
Soba and Kishimen with Spring Onion and Kazami Nori
蕎麥麵及名古屋河粉配蔥花及切絲海苔
Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本豉油, Wasabi 芥辣

SUSHI AND SASHIMI COUNTER 魚生壽司吧

Shimaaji, Ama Ebi 深海池魚, 赤蝦
Hamachi, Octopus and Hokkigai Clam 油甘魚, 八爪魚及北寄貝
Herring 希靈魚 Hokkaido Scallops 北海道帶子
Crab Stick Salad 蟹柳沙律卷 California 加州卷
Selection of Sushi Rolls and Nigiri Sushi 各式壽司卷及手握壽司
Roast Ika Tentacles with Tare, Inari
鮮蝦, 汁燒魷魚鬚, 田舍壽司

HOT DISHES 熱盆

Golden Garlic Pork Ribs 金沙蒜香骨
Steamed Whole Fish with Ginger and Spring Onion 年年有餘 (清蒸比目魚)
Braised Pork Trotter and Sea Moss with Abalone Sauce 橫財就手 (髮菜鮑汁豬手)
Stir-fried Shrimp and Honey Beans and Celery with Cashewnuts
嘻哈大笑 (蜜豆西芹腰果蝦仁)
Fried Rice with Mushroom and Preserved Meat 冬菇臘味炒飯
Deep-fried Steamed Bun with Teriyaki 黃金磚頭 (饅頭)
Deep-fried Glutinous Rice Cake, Turrip Cake 脆炸年糕、蘿蔔糕
Roast chicken with Fermented Bean Curd 南乳燒雞
Seafood with Champagne Cream Sauce 香檳忌廉汁燴海鮮
Braised Beef Cheeks in Korean Style 韓式燴牛面頰
Baked Salmon with Yuzu Mustard Sauce 柚子芥末醬焗三文魚

SELECTED CURRY DISHES 精選咖喱菜式

Tandoori Chicken with Mint Raita 印度烤雞配薄荷乳酪
Palak Paneer (Cheese) 菠菜芝士咖喱
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 Iron Steak 燒牛板腱
New Orleans Roasted Chicken 新奧爾良燒雞
Belgium Olive Duroc Responsible Pork 比利時豬扒
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

DAILY PORRIDGE 是日精選粥品 ((ROTATE))

Sliced Fish Congee 魚片粥	Vegetables Congee 雜菜粥
Spring Onion 蔥花	Coriander 芫茜
Fried Peanut 炸花生	Crispy Chips 薄脆
Preserved Cabbage 冬菜	Pork Floss 肉鬆

DIM SUM STATION

Shrimp Dumpling 蝦餃

Pork Dumpling 燒賣

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

CHINESE BBQ STATION 燒味

BBQ Pork 叉燒

Roast Duck 燒鴨

NOODLE STATION

Yunnan Rice Vermicelli 雲南米線

Chicken Soup 雞湯

Rice Vermicelli 米線 / Oil Noodles 油麵 / Glass Noodles 粉絲

Pork Belly 豬腩片 / shredded Chicken 雞絲 / Shrimp Wonton 雲吞

White Fish Ball 白魚蛋 / Fish Cake 炸魚片 / Beef Ball 牛丸 / Bean Curd Sheet 腐皮

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

Szechuan Chili Sauce 四川辣椒醬 / Chili Oil 辣椒油 / Red Vinegar 浙醋 / Fish sauce 魚露

Fried Garlic 炸蒜頭 / Preserved Vegetables 冬菜 /

Bean Sprout 芽菜 Green Brassica 小唐菜 / Chinese Lettuce 唐生菜

Baby Cabbage 娃娃菜

DESSERT

White Peach Mousse Cake 白桃慕絲蛋糕

Mandarin Orange Apricot Mousse Cake 橘子杏桃慕斯蛋糕

Oolong Tea Chocolate Mousse Cake 烏龍茶朱古力慕斯蛋糕

Jasmine Yuzu Profiterole 茉莉花柚子忌廉泡芙

Black Sesame Red Bean Mousse Cake 黑芝麻紅豆慕斯蛋糕

Osmanthus Jelly with Wolfberries 養生杞子桂花糕

Chinese Red Bean Coconut Pudding 中式椰汁紅豆糕

Black Sesame Roll 中式黑芝麻卷

Strawberry Honey Cream Cake 士多啤梨蜜糖忌廉蛋糕

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

Strawberry Cheesecake 士多啤梨芝士餅

Opera 歌劇院蛋糕

French Lemon Tart with Meringue 檸檬蛋白撻
Walnut Chocolate Brownie 核桃朱古力布朗尼
Japanese Sesame Panna Cotta 日本黑芝麻奶凍
Tiramisu 意大利芝士蛋糕
Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋
Japan Tokachi Red Beans with Warabi Mochi 日本十勝紅豆配抹茶蕨餅
Raindrop Cake 水信玄餅

LIVE STATION

Hong Kong Style Egg Puff 港式雞蛋仔

HOT DESSERT

Almond Tea with Egg White 蛋白杏仁茶
Soya Bean Curd Pudding 豆腐花
Portuguese Egg Tart 葡撻

FRESH FRUITS

Pineapple 菠蘿 Water Melon 西瓜 Honey Dew Melon 蜜瓜
Hami Melon 哈密瓜

HÄAGEN-DAZS ICE - CREAM COUNTER

Chocolate/ Strawberry/ Vanilla

KID'S TABLE

Yuzu Honey Cake 柚子蜂蜜蛋糕
Banana Cake 香蕉蛋糕
Strawberry Cream Puff 士多啤梨泡芙
Chinese assorted cookie 中式雜錦曲奇
Chocolate Donuts 朱古力冬用
Assorted Candy 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。