



LUNCH BUFFET MENU
Jul-Sep
2026

Appetizer 頭盆

Smoked Salmon 煙三文魚
Prosciutto Ham 意大利風乾火腿
Salami 沙樂美腸
Cheddar Cheese, Emmental Cheese, Feta Cheese
車打芝士, 瑞士芝士, 希臘芝士
(Dried Apricot 杏脯乾, Nuts 堅果, Grape 葡萄, Cracker 餅乾)

Salad Counter 沙律

Mediterranean Roast Vegetables 地中海燒蔬菜
Okinawa Purple Sweet Potatoes Salad 沖繩紫薯仔沙律
Tropical Fruit Salad 雜果沙律
Eggplant Salad with Korean Bean Paste Dressing 韓式麵醬茄子沙律
Poached Pork Belly with Korean chili Dripping Sauce 韓國辣醬白肉
Hiroshima Wasabi Tako 廣島芥辣八爪魚
Japanese seaweed salad 中華沙律
Korean-style Young Ginger Avocado Quinoa Salad 子薑牛油果藜麥沙律
Cold Tofu with Sesame Sauce 芝麻醬豆腐

Hydroponics Salad 水耕菜

Butter Lettuce 牛油生菜/Red Coral 紅珊瑚生菜/
Romaine 羅馬菜/Cherry Tomatoes 雜色車厘茄

Dressing and Condiments 醬汁

Caesar 凱撒汁 Sesame Dressing 芝麻汁 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 咯嚙汁 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

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 OR Tortilla of the day 是日精選墨西哥餅
Volcano Cheese Dumplings 火山芝士餃子
Okinawa style Simmere Baby Mackerel with Ginger Apple Sauce 沖繩醬油薑汁煮鯖魚
Smoke Duck Breast with Japanese Pickle Plum Sauce 燒煙鴨胸配日本紅莓醬
Braised Beef Short Ribs in Korean Style 韓式燴牛肋骨

Chinese Dishes 中式熱盆 (Rotate)

Kaempferid Galanga Chicken 沙薑雞
Korean Rice Cake with Baby Cabbage in Fish Stock 魚湯浸娃娃菜及韓式米糕
Cordyceps Militaris and Peel Steamd Halibut 蟲草花果皮蒸比目魚
Black pork with perilla leaves and scallions 紫蘇葉京蔥燒黑豚肉
Japanese Eel Fried Rice 日式鰻魚炒飯

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

Japanese Noodle Station

Miso Soup 味噌湯

Chicken Soup 雞湯

Vegetables 蔬菜

Chinese Lettuce 唐生菜	Spinach 菠菜
Baby Cabbage 娃娃菜	Leaf Lettuce 油麥菜
Kau Choy 韮菜	Brassica 小唐菜
Shitake Mushroom 鮮冬菇	Oyster Mushroom 秀珍菇
Enoki Mushroom 金菇	White Turnip 蘿蔔

Noodle

Ho Fa 河粉	Egg Noodle 生麵
Thick Egg Noodle 粗麵	Oil Noodle 油麵
Instant Noodle 即食麵	Thick Rice Vermicelli 米線
Silver Pin Noodle 銀針粉	Udon 烏冬
Spinach Noodle 菠菜麵	Sesame Noodle 芝麻麵

Garnishes 配料

Fish Ball 魚蛋	Fish Cake 魚片
Beef Ball 牛肉丸	Pork Ball 豬肉丸
Cuttle Fish Ball 墨魚丸	Chikuwa 竹輪卷
Crab Stick 蟹柳	Sausage 香腸
Beancurd Puff 豆卜	Deep Fried bean Curd Ball 生根

Sauce and Condiments 汁醬

Shanghai Chili Sauce 豆瓣醬	Chili Sauce 辣椒醬
Chili Oil 辣椒油	Sesame Oil 麻油
Red Vinegar 浙醋	Soya Sauce 豉油
Crispy Garlic 炸蒜粒	Crispy Shallot 炸乾蔥
Sesame 芝麻	Spring onion 蔥花
Bird Chili 指天椒	Preserved Vegetables 冬菜

Desserts 甜品

Japan Yamagata White Peach Jasmine Mousse Cake 日本山形縣白桃茉莉花慕斯蛋糕

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

Japanese Hojicha Black Sesame White Chocolate Mousse Cake

日式焙茶黑芝麻白朱古力慕斯蛋糕

Okinawa Brown Sugar Purple Potato Cream Cake 沖繩黑糖紫薯忌廉蛋糕

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

Opera 歌劇院

Walnut Chocolate Brownie 核桃朱古力布朗尼

Japanese Cheesecake 日式芝士蛋糕

Lemon Meringue Tart 檸檬蛋白撻

Blueberry Cheesecake 藍莓芝士餅

Sakura Raindrop Cake 櫻花水信玄餅

Tokachi Red Beans With Warabi Mochi 日本十勝紅豆配抹茶蕨餅

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

Live Station

Hong Kong Style Egg Puff 港式雞蛋仔

Hot Dessert

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

Korean Yuzu Honey Cake 韓國柚子蜂蜜蛋糕

Banana Cake 香蕉蛋糕

Assorted Macarons 雜錦馬卡龍

Assorted Cookies 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

Jul 2026