

MARINA Kitchen

JUL-SEP 2025

LUNCH

APPETIZERS 頭盆

Assorted Cheese Platter 芝士拼盆
(Dried Apricot 杏脯乾, Nuts 堅果, Grape 葡萄, Cracker 餅乾)
Smoked Salmon 煙三文魚
Salami Milano 意大利凍肉腸

SALAD COUNTER 沙律 (Rotation)

Jeju kimchi & Seafood salad 濟洲泡菜海鮮沙律
Shredded Chicken & Korean Glass Noodles Salad 韓式粉絲雞絲沙律
Tottori Matsuba Crab & Cucumber Salad 鳥取市松葉蟹，青瓜沙律
Hokkaido Irish Clobber Potatoes Salad 北海道男爵薯仔沙律
Kyoto Tofu & Nori Salad with Yuzu Dressing 京都豆腐，海苔沙律配柚子醋汁
Hiroshima Wasabi Tako 廣島芥辣八爪魚
Japanese Seaweed Salad 中華沙律
Chuka Tsubu Gai 日式味付螺肉
Korean-style Young Ginger Avocado Quinoa Salad 子薑牛油果藜麥沙律

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 甘筍
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, Herring 希靈魚, Hamachi 油甘魚

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, 素鮑魚)

Rotation

Korean-style Seaweed and Grilled Meat Rice Roll 韓式紫菜燒肉飯卷

Korean-style Cheese Kimchi Pork Crab Stick and Egg Seaweed Roll

韓式芝士泡菜豚肉蟹柳蛋絲紫菜卷

Korean-style Glass Noodle Seaweed Roll 韓式粉絲紫菜卷

Korean-style Sesame Spinach Ginger Grilled Chicken Rice Roll

韓式芝麻菠菜子薑燒雞飯卷

Korean-style Vegetables Rice Roll 韓式素菜反卷

Hand-Rolled Sushi Lobster Salad / Mentaiko Salad 手卷 (龍蝦沙律/明太子沙律)

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)

Hokkaido Seafood Pizza 北海道海鮮薄餅

Seafood Okonomiyaki 海鮮大阪燒

Jeju Island Grilled Chicken 濟州島燒雞

Karaage Fried Chicken 唐揚炸雞

Baked Salmon with Teriyaki Sauce 日式照燒汁焗三文魚

Japanese Style Teriyaki Sauce Baked Blind 日式照燒汁焗盲曹

Braised Beef Ribs with Ginseng Chicken Soup 鮮人參燉牛排骨

Braised Pork Ribs with Ginseng Chicken Soup 鮮人參燉豬排骨
Meat Balls with Seaweed and Korean Barbecue Sauce & Mashed Potato
紫菜肉丸配韓式燒烤醬薯蓉
Korean-style Stir-fried Rice Cake 韓式炒年糕

CHINESE DISHES 中式熱盆 (Rotation)

Japanese Sea Urchin Fried Rice 日式海膽醬炒飯
Fried Rice with Sakura Shrimp and Pearl Scallops 櫻花蝦珍珠貝炒飯
Bitter Melon Beef with Fish Sauce 魚露苦瓜牛肉
Fried Beef with Fresh Burdock and French Beans 鮮牛蒡肉豆炒牛肉
Braised Pork Knuckle with in Abalone Sauce 鮑汁燴豬手
Okinawa Kurobuta kakuni 沖繩風味豚角煮
Korean Braised Wagyu Ox-tail Casserole 韓式炆和牛尾
Korean Honey Chili Sauce Fried Chicken 韓式蜜糖辣醬炸雞
Steamed Halibut with Sakura Shrimp 櫻花蝦蒸比目魚
Stir-Fried Scallops with Mushroom 燒汁野菌炒帆立貝
Chinese Creamed Cabbage with Ginseng Chicken Soup 人參雞湯浸娃娃菜
Braised Tamago Tofu with Mushrooms 野菌燒玉子豆腐

DIM SUM STATION

Shrimp Dumpling 蝦餃
Pork Dumpling 燒賣
BBQ Pork Bun 叉燒包
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
Hainanese Chicken 海南雞

INDIAN CHEF SPECIAL 精選咖喱菜式 (Rotation)

Vegetable Korma 印度忌廉雜菜咖喱
Beef Randang 巴東牛肉
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
Roti Canai served with Curry Sauce 印度煎餅配咖喱汁

CARVING 烤肉

Roast Sirloin Steak 燒西冷 (Sat-Sun and PH)

Roast Lamb Shoulder 小茴香燒羊肩肉

Belgium Olive Duroc Responsible Pork 比利時豬扒

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

Noodle Station 湯麵 (Rotation)

Japanese Shio Ramen 日式拉麵

<u>Chicken Soup 雞湯</u>	豬骨湯
Chinese Parsley 芫茜	Naruto Maki 鳴門卷
Bamboo shoot 冬笋漬	Long Onion 京葱
Nori 紫菜	Shun-giku 春菊
Himalayan Salt 喜馬拉雅山粉紅岩鹽	Shichimi 七味粉 Spring onion 蔥花

Snow Crab Stick 雪場蟹棒	Shrimp 蝦
Clam 蜆	Black Mussel 青口
Squid 鮮魷魚	Bean Curd 豆腐
Enoki Mushroom 金菇	Shitaki Mushroom 鮮冬菇
Naruto Maki 鳴門卷	Kimchi 泡菜
Soft Cooked Egg 溏心蛋	Chicken 雞肉
Ramen 日本拉麵	Udon 烏冬

Desserts 甜品

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

Sakura White Peach Oolong Mousse Cake 櫻花白桃烏龍慕絲蛋糕

Korean Strawberry honey cream cake 韓國士多啤梨蜜糖忌廉蛋糕

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

Pralin Chocolate Mousse 榛子朱古力慕絲蛋糕

Japanese Cheesecake 日式芝士蛋糕

Lemon Meringue Tart 檸檬蛋白撻

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

Mango Coconut Pomelo sago Delight 楊枝甘露
Tiramisu 意大利芝士蛋糕

Live Station

Hong Kong Style Egg Puff 港式雞蛋仔

Hot Dessert

Tofu Pudding 豆腐花

Portuguese Egg Tart 葡撻

Fresh Fruits

Pineapple/Watermelon/Honeydew Melon/ Hami Melon

Ice-Cream Counter

Chocolate/ Strawberry/ Vanilla/ Mango

Panna Cotta/ Maple Walnut

Ice Cream Bar

Kid's Table

Korean Yuzu Honey Cake 韓國柚子蜂蜜蛋糕

Madeleines 馬德蓮蛋糕

Double Chocolate Ganache 雙重朱古力撻

Assorted cookie 雜錦曲奇

Chocolate Donuts 朱古力冬甩

Assorted Candy 雜錦糖果

JUL 2025

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。