



**CRAB & PRAWN DELIGHT FEAST
LUNCH BUFFET
OCT-DEC**

APPETIZER 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)

Nicoise salad with Tuna 尼哥斯吞拿魚沙律
Cucumber with Crab Meat 蟹肉釀青瓜
Fresh Pineapple and Peach with Smoked Chicken Salad 菠蘿蜜桃煙雞沙律
Prawn and Mango with Avocado Salad 大蝦芒果牛油果沙律
Japanese Wasabi Tako 芥辣八爪魚
Barley Greek Salad 希臘薏米沙律
Italian Seafood Pasta Salad 意式海鮮意大利粉沙律
Potato Salad with Prawns 大蝦薯仔沙律
Freshness Pomegranate, Peach Kale Salad 石榴香桃羽衣甘藍沙律
Mediterranean Seafood Shrimps Salad 地中大蝦仁沙拉
Sea Grapes Salad with Yuzu Dressing 海葡萄沙律柚子醬
Italian Seafood Pasta Salad 義大利海鮮意粉沙律
Mildly Spicy Crab Meat Salad in Cucumber Rings 微辣蟹肉釀青瓜
Creamy Dill Potato Salad 香滑刁草薯仔沙律
Pomelo & Grapefruits Crab Meat Salad 雙柚蟹肉沙律

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(壽司蝦, 甜蝦, 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紫菜
Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本豉油, Wasabi 芥辣
Katsuo Ninniku Miso Tsuk 蒜頭味噌
Konbu Edamame 昆布枝豆
Mentaiko Salad 明太子沙律

SOUP 湯

Chinese Soup 中式湯
Western Soup 西式湯

WESTERN DISHES 西式熱盆

(Rotation)

Pizza of the Day 是日精選薄餅
Baked Mackerel Fish with Sesame Sauce 芝麻醬烤青魚
Saikyo Miso Yaki Baked Mackerel Fish 西京燒青魚
Spanish Garlic Barramundi 西班牙香蒜盲鰮魚
Creamy Garlic Barramundi 忌廉蒜蓉盲鰮魚
Saikyo Miso Yaki Barramundi 西京燒盲鰮魚

Thai Style Roast Chicken with Fermented Red Bean Curd 泰式南乳燒雞
Stuffed Seafood Lemon Garlic Butter Roaster Chicken 香蒜檸檬牛燒油雞
Siamese Roast Duck with Southern Fermented Milk 暹羅南乳燒鴨
Braised Spare Ribs with Hawaiian Fruits 夏威夷鮮果燒排骨
Mentaiko and Crab Meat Pasta 明太子蟹肉意粉
Cajun Herbs Chicken Pasta 美式香草雞肉意粉
Mentaiko and Gammon Ham Pasta 明太子火腿意粉
Mentaiko and Seafood Pasta 明太子海鮮意粉
Thai-style Minced Pork Fried Rice with Thai Basil 泰式香葉肉碎炒飯

CHINESE DISHES 中式熱盆

(Rotation)

Braised Pork Knuckle With Chickpea In Abalone Sauce 鷹咀豆燴鮑汁豬手
Golden Pineapple Sweet and Sour Pork 金菠蘿咕嚕肉
Stir-Fried Pork Wild Mushrooms and Vegetable 野菌玉豆炒豚肉
Stir-Fried Pork With Vegetables in XO Sauce XO 醬爆野菜豚肉
Stir-Fried Pork With Satay and Wild Mushrooms 沙嗲野菌炒豚肉
Pepper Pork Ribs and Mustard Greens 胡椒排骨大芥菜
Sauteed Beef Short Ribs with Satay Sauce 沙爹牛仔骨
Sauteed Chicken Wild Mushroom 沙嗲雜菌炒雞柳
Cordyceps Flower Chicken Soup with Mustard Greens 蟲草花雞湯浸大芥菜
Wok-fried Vegetable and Nuts 香芹炒素丁
Braised Bean Curd with Vegetables 紅燒豆腐
Kung Pao Prawns 宮保海蝦
Stir-fried Mussels with Sambal Sauce and Thai Basil 森巴醬香葉炒青口
Stir-fried Clam with Sambal Sauce and Thai Basil 森巴醬香葉炒大蜆
Steamd Halibut in Soy Sauce 清蒸比目魚
Braised E-Fu Noodle with Enoki Mushroom and Conpoy 金菇瑤柱炆伊麵
Seafood Fried Rice with Curry 咖哩海鮮炒飯
Seafood Fried Rice with Egg White 蛋白海鮮炒飯
Yangzhou Fried Rice 揚州炒飯
Fujian Fried Rice with Seafood 福建海鮮炒飯

INDIAN CHEF SPECIAL 精選咖喱菜式

Vegetable Khorma 印度忌廉雜菜咖喱
Lamb Rogenjose 印度羊肉咖喱
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 Sirloin Steak 燒西冷 (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

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

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

CHINESE BBQ STATION 燒味

BBQ Pork 叉燒

Roast Duck 燒鴨

Thai Noodle Station

Kuai Tiao Ruea (Boat Noodles Soup) 船麵湯

Chicken Soup 雞湯

Rice Vermicelli 米粉/ Oil Noodles 油麵

Fresh Beef Slices 肥牛/ shredded Chicken 雞絲 Deep-fried Pork Skin 泰式炸豬皮

Shrimp 鮮蝦/ Fish Ball 魚蛋/Fish Cake 炸魚片/Pork Ball 貢丸/Eggs 雞蛋

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

Fried Garlic 炸蒜頭/Fish Sauce 魚露

Green Brassica 小唐菜 / Morning Glory 通菜/Baby Cabbage 娃娃菜

DESSERT 甜品

Caramel Hazelnut Chocolate Cake 焦糖榛子朱古力蛋糕
Mango Passion Fruit Mousse Cake 芒果熱情果慕絲蛋糕
Okinawa Brown Sugar Purple Sweet Potato Mont Blanc 沖繩黑糖紫薯蒙布朗
Normandy Dark Chocolate Tart 法國黑朱古力撻
Opera 歌劇院蛋糕
Strawberry Cream Puff 士多啤梨泡芙
Walnut Chocolate Brownie 核桃朱古力布朗尼
Lemon Meringue Tart 檸檬蛋白撻
Blueberry Cheesecake 藍莓芝士餅
Tiramisu 意大利芝士蛋糕
Mango Vanilla Mille Feuille 芒果雲呢拿拿破崙
Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋
Raindrop Cake 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

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 菠蘿 Watermelon 西瓜 Hami Melon 哈密瓜

Ice-Cream Counter

Chocolate/ Strawberry/ Vanilla/ Mango
Panna Cotta/ Maple Walnut

Kid's Table

Raspberry Madeleine Cake 紅桑子瑪德琳蛋糕
Rainbow Cheesecake 彩虹蛋糕
Assorted Cookies 雜錦曲奇
Assorted Chocolates 雜錦朱古力
Assorted Candies 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。