



LUNCH BUFFET MENU

Oct- Nov
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

Hiroshima Wasabi Tako 廣島芥辣八爪魚

Japanese seaweed salad 中華沙律

Cold Tofu with Sesame Sauce 芝麻醬豆腐

Russian Salad with shrimp 俄羅斯大蝦薯仔沙律

Wenchang Chicken and Mango Salad 文昌雞芒果沙律

Sweet and Spicy Pork Cracklings 甜辣豬油渣

Amazing Okra 撈汁秋葵

Roast Duck Salad 烤鴨沙律

Healthy Quinoa Salad 健康藜麥沙拉

Cold Jellyfish Salad 涼拌海蜇

Seafood Salad with Cucumber 酸辣青瓜菠蘿海鮮沙律

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 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 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

BBQ Baby Back Ribs 燒烤醬燒豬仔骨

Golden Pineapple Karaage Fried Chicken with Salad Dressing 沙律醬金菠蘿唐揚炸雞

Italian cheese chicken with tomato sauce 意式芝士包雞配番茄醬

Okinawa Teriyaki Chicken 沖繩照燒雞

Smoke Salmon Vegetable Cauliflower Orzo 煙三文魚椰菜花米型意粉

Salmon Vegetable Cauliflower Orzo 三文魚椰菜花飯米型意粉

Stir-fried Mussels with Salted Egg Yolk Sauce and Mashed Potatoes

鹹蛋黃醬炒青口配薯蓉

Chinese Dishes 中式熱盆 (Rotate)

Steamed Fresh Fish with Soy Sauce 清蒸海斑

Vegetarian Stew 海南齋菜煲

Fermented Bean Curd Seafood Fried Rice 腐乳海鮮炒飯

Yazhou Pickled Cabbage Stir-Fried Beef 崖州酸菜炒牛肉

Stir-Fried Black Pork Neck with Bell Pepper 三色胡椒炒豬頸肉

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

Daily Steam Bun 每日蒸包

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 葱花	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

Beef Randang 巴東牛肉

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

Noodle Station

Sanya Fresh Fish Soup 三亞鮮魚湯 / Chicken Soup 雞湯

Pork Belly 豬腩片	Lunch Meat 午餐肉
White Fish Ball 白魚蛋	Pork Ball 豬肉丸
Shrimp Wonton 鮮蝦露吞	Bean Curd Sheet 腐皮
Beef Ball 牛肉丸	Fish Bean Curd 魚腐
Bean Curd Puff 豆卜	Boiled Egg 烔蛋

Vegetables 蔬菜

Turnip 蘿蔔	Green Brassica 小棠菜
Baby Cabbage 娃娃菜	Kau Choy 茼菜
Bean Sprout 豆芽	Mushroom 鮮冬菇/秀珍菇

Noodles

	Egg Noodle 生麵
Oil Noodle 油麵	Rice Vermicelli 米粉/米線

Sauce 汁醬

	Chili Sauce 辣椒醬
Chili Oil 辣椒油	Sesame Oil 麻油
Red Vinegar 浙醋	Soya Sauce 豉油

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 班蘭芒果忌廉蛋糕

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 歌劇院蛋糕

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

Oct 2026