



DINNER BUFFET MENU Jan- Mar 2026

Appetizer 頭盆

Assorted Cheese Platter 芝士拼盆
(Dried Apricot 杏脯乾, Nuts 堅果, Grape 葡萄, Cracker 餅乾)
Parma Ham with Honey Melon 巴馬火腿配蜜瓜
Salami Milano 意大利凍肉腸
Smoked Salmon with Traditional Condiments 煙三文魚
Grilled Chicken with Honey-Mint Dressing 扒雞胸配蜜糖薄荷汁
Sardine with Lime and Capers 沙甸魚配青檸檬水瓜豆
Homarus Gammarus Salad with Caviar 法式龍蝦沙律配黑魚子
Tamako Tofu 鮮蝦玉子豆腐

Salad Counter 沙律

Drunken Seafood with Kaiso Salad and Preserved Plum Sauce
醉海鮮配海藻沙律及話梅汁
Hummus Served with Pita Bread 豆醬配中東麵飽
Caribbean Seafood Salad 加勒比海椰香鮮果沙律
Black Truffles Smoked Chicken Potato Salad 煙雞黑松露薯仔沙律
Mussels with Romesco Sauce 青口配焗羅馬甜椒蕃茄醬
Shrimp and Cannellini Bean Salad 意大利白豆鮮蝦沙律
Grilled Tuna with Citrus Gremolata 檸檬芫茜扒吞拿魚
Smoked Duck Breast with Valencia Orange 西班牙香橙煙鴨胸
Greek Baby Octopus Salad 希臘迷你八爪魚沙律

Hydroponics Salad 水耕菜

Butter Lettuce, Kale, Red Coral, Romaine, Rocket, Cherry Tomatoes
牛油生菜, 羽衣甘藍, 紅珊瑚生菜, 羅馬生菜, 火箭菜, 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 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

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 or Hokkaido Scallops 希靈魚, 北海道帶子

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)

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 Chinese Soup 中式老火湯

Daily Western Soup 西式老火湯

Western Dishes 西式熱盆((Rotate))

Korean chicken Congee 韓式雞粥 (Kimchi 泡菜/Seaweed 脆海苔)

Sicilian-style braised spring chicken 西西里燴春雞

Gratinated Eggplant Stuffed with Minced Beef and Mushroom 牛崧芝士焗茄子

Halibut with Fennel, Tomato and Olives 茴香菜, 蕃茄及橄欖焗比目魚

Braised Mussel in White Wine and Parsley Sauce 白酒茼蒿煮青口

Korean Kimchi Beef Jjigae 韓式泡菜牛肉鍋

Chinese Dishes 中式熱盆((Rotate))

Sizzling Stir-fried Frog Legs 油爆田雞髀

Soy Sauce Chive Blossom Baby Squid 豉油王韭菜花墨魚仔

Prawn with Tomato and Tamarind 羅望子茄汁大蝦

Chicken Casserole with Chanterelle and Ginger 黃油菌薑汁蒸雞

Wok-fried Abalone with Rice Rolls Gingert and Spring onion 薑蔥鮑魚炒腸粉 (Sat, Sun and PH)

Garlic Butter Baked Crab 蒜蓉牛油焗蟹 (Mon-Fri)

Braised Fish Maw and Pork Belly with Chickpea in Abalone Sauce 花膠鷹咀豆燴鮑汁豬腩肉

Indian Chef Special 精選咖喱菜式

Curry Masala Chicken 馬沙拿雞咖喱/Tandoori Fish 印度烤魚
Dal Makhani 牛油香料蘭度豆
Mint Raita 配薄荷乳酪
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

Live Station Counter

Double Boiled chicken soup with Dry Longan, Red Date and Lotus Seed
桂圓紅棗蓮子燉雞湯
Peking Duck 北京片皮鴨
(Spring Onion 蔥段, Seafood Sauce 乳豬醬, Pancake 麼麼)

Chinese BBQ Station 燒味

BBQ Pork 叉燒
Soy Chicken 豉油雞

Steamed Boston Lobster
清蒸波士頓龍蝦
Cheese Sauce 芝士汁 La Bouillabaisse Sauce 馬賽海鮮汁

Oden 關東煮 (Sat, Sun and PH)

Fish Ball 蟹肉球 Squid Ball 魷魚球 Shrimp Ball 蝦球 Kamabago 蒲鉾 (魚板)
Shitake Mushroom 鮮冬菇 Corn on the Cob 粟米 Chicken wings 雞翼
Beancurd 炸豆腐 Turnips 白蘿蔔
Naruto Maki 鳴門卷 Sausage 香腸 Egg 雞蛋 Chikuwa 竹輪卷 Konnyaku 木薯糕

Tempura Station 天婦羅

Shiso Fried Oyster with Crab Roe Mayo 日式酥炸生蠔伴蟹子沙律醬 (Sat, Sun and PH)
Prawn 海老 Silver Sillago 沙維魚 Okinawa Sweet Potato 沖繩紫蕃薯
Pumpkin 日本南瓜 Okra 秋葵 Eggplant 茄子 Shiitake Mushroom 日本冬菇
Enoki Mushroom 金菇
Tempura Sauce 天婦羅汁 Grated Turnip 蘿蔔茸 Grated Ginger 薑茸

Yakimono 日式燒物

Japanese BBQ Wagyu 日式煎和牛 Nagoya Style Roast Chicken Wings 名古屋燒雞翼
Hamachi 油甘魚鉸 ooebi Shioyaki 鹽燒大蝦 sazae Tsuboyaki 烤蜆螺 Jade Whelk 翡翠螺
Roast Pork Belly Skewer 燒豬腩串 Caplin 多春魚
Okra 秋葵 Pineapple 菠蘿 Sweet Corn 粟米 Onion Ring

Carving 烤肉

Roast U.S.Beef Tomahawk 燒美國安格斯斧頭扒 (Sat,Sun and PH)

Roast Beef Iron Steak 燒美國牛板腱扒

Belgium Olive Duroc Responsible Pork 比利時豬扒

Australian Lamb Rack Sansho Yaki 澳洲羊排山椒燒

Black Pepper Sauce 黑椒汁/Gravy 燒汁

Thai 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

Desserts 甜品

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

64% Dark Chocolate Sea Salt Hazelnut Mousse Cake 64%黑朱古力海鹽榛子慕絲蛋糕

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

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

Salted Egg Cheesecake 鹹蛋芝士蛋糕

Opera 歌劇院

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

Korean Strawberry Cream Puff 韓國士多啤梨泡芙

Walnut Chocolate Brownie 核桃朱古力布朗尼

Normandy Dark Chocolate Tart 法國黑朱古力撻

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

Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋

Hokkaido 3.6 Milk Panna Cotta 北海道 3.6 牛乳奶凍

Tiramisu 意大利芝士蛋糕

Raindrop Cake 水信玄餅

Japanese Sesame Panna Cotta 日本黑芝麻奶凍

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

Ice Cream Bar

Kid's Buffet Table

Banana Cake 香蕉蛋糕

Madeleines 馬德蓮蛋糕

Assorted Macarons 雜錦馬卡龍

Assorted cookie 雜錦曲奇

Chocolate Donuts 朱古力冬用

Assorted Chocolate 雜錦朱古力

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。

Jan 2026