



Father's Day Lunch 2025

A Complimentary Braised Sea Cucumber, Fish Maw with Duck Feet (鮑汁海參花膠扣鴨掌)
will be offered for every father patronization

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

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 甘荀
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
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)
Korean-style Seaweed and Grilled Meat Rice Roll 韓式紫菜燒肉飯卷 ROTATE
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 ROTATE
Korean-style Glass Noodle Seaweed Roll 韓式粉絲紫菜卷 ROTATE
Korean-style Sesame Spinach Ginger Grilled Chicken Rice Roll
韓式芝麻菠菜子薑燒雞飯卷 ROTATE

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

Truffle and Wild Mushroom Orzo 黑松露米形粉
Jeju Island Grilled Chicken 濟州島燒雞
Japanese Style Teriyaki Sauce Baked Blind 日式照燒汁焗盲曹
Braised Beef Shank in Korean Style 韓式燴牛展
Meat Balls with Seaweed and Korean Barbecue Sauce and Mashed Potato
紫菜肉丸配韓式燒烤醬 薯蓉
Stir-fried Japanese Vegetables 日式煙肉炒雜菜

CHINESE DISHES 中式熱盆 (Rotation)

Chinese Creamed Cabbage with Ginseng Chicken Soup 人蔘雞湯浸娃娃菜
Spicy Fried Rice Cake with Kimchi and Beef 泡菜牛肉炒年糕
Steamed Halibut with Dried Bonito Flakes 木魚花蒸比目魚
Braised Pork Knuckle with in Abalone Sauce 鮑汁燴豬手
Korean Honey Chili Sauce Fried Chicken 韓式蜜糖辣醬炸雞

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 Superior Soup 雪燕灌湯餃

CHINESE BBQ STATION 燒味

BBQ Pork 叉燒

BBQ Duck 燒鴨

INDIAN CHEF SPECIAL 精選咖喱菜式 (Rotation)

Vegetable Khorma 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

Daily Porridge 是日精選粥品 ((Rotate))

Sliced Fish Congee 魚片粥	Vegetables Congee 雜菜粥
Fried Peanut 炸花生	Crispy Chips 薄脆
Preserved Cabbage 冬菜	Pork Floss 肉鬆
Spring Onion 蔥花	Coriander 芫茜
Crispy Shallot 炸乾蔥	Roast Sesame Seed 芝麻

CARVING 烤肉

Roast Sirloin Steak 燒西冷

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

Japanese Shio Ramen 日式拉麵

Chicken Soup 雞湯

Japanese Pork Bone Soup 日式豚骨湯

Ramen 日本拉麵	Chicken 雞肉
Soft Cooked Egg 溏心蛋	Naruto Maki 鳴門卷
Bamboo shoot 冬筍漬	Long Onion 京蔥
Nori 紫菜	Shun-giku 春菊
Himalayan Salt 喜馬拉雅山粉紅岩鹽	Shichimi 七味粉

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
Spinach 菠菜	Long Onion 京蔥
Cabbage 大白菜	Chinese Parsley 芫茜
Kimchi 泡菜	Spring onion 蔥花
Chicken Soup 雞湯	Wafu Spare Ribs and Black Garlic, Daikon Soup 日式排骨白蘿蔔黑蒜湯
Ramen 日本拉麵	Udon 烏冬

DESSERTS

Uji Matcha Tokachi Red Bean Mousse Cake 宇治抹茶十勝紅豆慕絲蛋糕
 64% Dark Chocolate Sea Salt Hazelnut Mousse Cake 64%黑朱古力海鹽榛子慕絲蛋糕
 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
 Normandy Dark Chocolate Tart 法國黑朱古力撻
 Japanese Cheesecake 日式芝士蛋糕
 Lemon Meringue Tart 檸檬蛋白撻
 Blueberry Cheesecake 藍莓芝士餅
 Japanese Sesame Coconut Panna Cotta 日本黑芝麻椰子奶凍
 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/ Water Melon/ Honey Dew Melon
Hami Melon/ Whole Fruits

Ice-Cream Counter

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

Kid's Table

Korean Yuzu Honey Cake 韓國柚子蜂蜜蛋糕
Madeleines 馬德蓮蛋糕
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。