

CHINESE NEW YEAR BRUNCH BUFFET MENU

新春自助早午餐菜譜

Includes free-flow sparkling wine for adults 成人包括無限量供應氣泡酒

Includes free-flow soft drinks and chilled orange juice for kids 小童包括無限量供應各式汽水及橙汁

CHINESE NEW YEAR SPECIAL

Barbecued pork loin, braised abalone with black mushroom and shanghai pakchoi in clay pot (per adult) (P,S,G)
每位成人可享用迷你新春一品煲乙客 (燒腩肉、鮑魚、北菇、小棠菜)

SEAFOOD AND COLD SECTION

NZ Pacific oysters in half-shell on ice (S) 紐西蘭生蠔
King tiger prawns with cocktail sauce and lemon (S) 虎蝦配咯嗲汁及檸檬
Jade whelks (S) 翡翠螺
Lobster claws (S) 龍蝦鉗
Smoked salmon with traditional condiments (S) 煙燻三文魚配傳統配料
Parma ham with melon (P) 巴馬火腿伴哈密瓜
Assorted fruit yoghurt and Yakult (D, V) 雜果乳酪及益力多

JAPANESE COUNTER

Assorted sushi and maki rolls (G, S, D) 雜錦壽司及卷物
(Condiments: pickled ginger, kimchi, pickled daikon, pickled vegetables, wasabi, soy sauce
配料: 日式酸薑、韓式泡菜、黃蘿蔔、日式漬物、芥末、豉油)

SALAD

Caesar salad (P, S, G) 凱撒沙律
Assorted fresh garden green salad bar (V) 田園沙律
(Mesclun salad, cherry tomato, green house cucumber and sweet corn with homemade dressing) (N, D, G)
(沙律菜、車厘茄、溫室青瓜、甜粟米配自家製沙律醬汁)
Tomato and mozzarella (D) 意大利水牛芝士配番茄
Quinoa, chick pea, shitake mushroom and spinach salad (V) 菠菜伴藜麥、鷹嘴豆及香菇沙律

BAKERY SECTION

Assorted Danishes, croissants, muffins, sliced white and brown toast bread, sour dough (G, D)
雜錦丹麥酥、牛角包、鬆餅、白麵包及麥包、酸種麵包

SOUP

Cream of mushroom soup (V, D, G) 野菌忌廉湯
Assorted bread rolls (G, D) 雜錦麵包

V = Vegetarian 素食 / G = Gluten 含麥類及麩質 / D = Dairy 含奶類 /
N = Nuts 含果仁 / S = Seafood 含海鮮 / P = Pork 含豬肉

Applicable for Staycation Brunch Buffet to be served on 2, 3, 5, 6 Feb 2022
適用於住宿計劃並於 2022 年 2 月 2, 3, 5, 6 日享用自助早午餐

LIVE OMELETTE STATION

即煮西式奄列 (P, D)

EGG STATION

Egg Benedict on smoked salmon, spinach, truffle hollandaise, English muffin (S, G, D)

英式班尼迪蛋伴煙三文魚、菠菜、松露荷蘭醬、英式鬆餅

Scrambled egg (D) 炒蛋

Boiled egg (D) 水煮蛋

CARVING STATION

Roasted NZ beef ribeye

with red wine gravy/black pepper gravy/dijon mustard/pommery mustard (G, D)

烤紐西蘭肉眼扒配紅酒汁、黑椒汁、法式芥末醬、芥末籽醬

Honey roasted gammon ham (P) 蜜汁烤火腿

HOT SECTION

Linguine pasta with lobster and bell pepper tomato sauce (S, D, G) 龍蝦扁意粉配甜椒番茄汁

Deep-fried shrimp with salted egg yolk paste (S, D) 鹹蛋黃金蝦

Braised pork knuckle with lotus root in fermented red bean curd sauce (G, P, D) 南乳蓮藕炆豬手

Stir-fried broccoli and baby scallops with golden garlic (S) 金蒜炒西蘭花帶子

Grilled barramundi with lemon and olive oil dressing (S) 燒盲鱈魚柳配檸檬欖油汁

Roasted spring chicken with honey peaches gravy (G) 燒春雞配蜜糖香桃燒汁

Pork sausage and chicken sausage (P, G, D) 雞肉香腸及豬肉香腸

Bacon (P) 煙肉

Hash browns (V) 脆香薯餅

SWEET

Deep-fried sesame balls with lotus seed paste (G) 蓮蓉煎堆仔

Yuzu mango mousse cake (G, D) 柚子芒果慕斯蛋糕

Mandarin milk chocolate mousse cake (G, D, N) 金橘牛奶朱古力慕斯蛋糕

Sakura strawberry cream roulade (G, D) 櫻花士多啤梨奶油卷

Caramel apple cinnamon pudding (D) 焦糖蘋果肉桂布甸

Mandarin jelly (V) 蜜柑果凍

Assorted cut fresh fruits (V) 雜錦鮮果

MÖVENPICK ice cream (chocolate/strawberry/vanilla) (D) with condiments

MÖVENPICK 雪糕 (朱古力/草莓/雲呢啞) 及配料

Coffee or Tea 咖啡或茶

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