

Pentalounge

Friday & Weekend Summer International Seafood Dinner Buffet

星期五及週末夏日環球海鮮盛宴晚市自助餐

Seafood on Ice 冰鎮海鮮

Cold Crab 凍蟹
Slipper Lobster 琵琶蝦
Jade Whelk 凍翡翠螺
Cooked Shrimp 熟蝦
Blue Mussel 藍青口

Starter 前菜

Parma Ham 巴馬火腿
Smoked Salmon 煙三文魚
Cheese Platter 芝士拼盤
Smoked Beef Pastrami 煙黑椒牛肉
Japanese On-sen Egg with Flying Fish Roe
日式溫泉蛋伴蔥花飛魚籽
Assorted Cold Cut and Ham Platter 凍肉火腿拼盤
Thai Sour and Spicy Chicken Feet 泰式酸辣無骨鳳爪
Assorted Japanese Cold Starter (Sesame Octopus, Seasoned Conch, Seaweed Salad)
日式雜錦前菜 (芝麻八爪魚、味附螺肉、中華沙律)

Salad 沙律

Shrimp and Mixed Fruit Salad 鮮蝦什果沙律
Avocado and Tofu Yoghurt Salad 牛油果豆腐乳酪沙律
Beetroot and Blue Cheese Salad 紅菜頭藍芝士沙律
Self-served Salad Corner 自助沙律吧

Bakery 麵包

Assorted Breads, Pastries 雜錦麵包、酥皮餡餅

Juice 果汁

Orange Juice, Apple Juice 橙汁、蘋果汁

Soup 餐湯

Daily Western Soup 西式餐湯
Daily Chinese Soup 中式餐湯

Carving Station 烤肉

Australian Sirloin 燒澳洲西冷
Slow Cooked New Zealand Boneless Lamb Leg
慢煮紐西蘭無骨羊腩

Noodles Station 麵檔

Noodles: Instant Noodles, Rice Vermicelli, Yellow Noodles, Ramen
麵: 公仔麵、米粉、油麵、拉麵
Ingredients: Wonton, Pork Meat Ball, Crab Stick, Fish Ball, Bean Sprout, Fried Bean Curd, Vegetables
配料: 雲吞、豬肉丸、蟹柳、魚蛋、銀芽、油豆腐、時蔬
Soup: Laksa Soup, Pork Bone Soup 湯: 喇沙湯、日式豬骨湯

Live Station 即叫即整

Pan-fried Duck Foie Gras on Toasted with Figs Jam
香煎鴨肝配多士伴無花果醬

Kids Corner 兒童區

Sausage Platter with Onion Gravy 洋蔥燒汁香腸拼盤
Crispy Fish Finger and Chicken Nugget 炸魚手指配黃金雞塊
Baked Penne with Ham and Pineapple 鮮茄火腿菠蘿焗長通粉
Bacon Truffle Cream Baked Potato 煙肉黑松露忌廉焗薯仔

Hot 熱盤

Sichuan Spicy and Sour Tiger Prawns with Vermicelli
金湯酸菜虎蝦粉絲
Steamed Crab in Xiao Xing Wing and Egg White with Chicken Oil
雞油花雕蛋白蒸蟹
Grilled Lamb Chop with Herbs 香草燒羊扒
Braised Jade Whelk with Spicy Chinese Wine 辣酒煮翡翠螺
Steamed Slipper Lobster with Garlic and Vermicelli
蒜蓉粉絲蒸琵琶蝦
Beef Short Ribs with Port Wine Sauce 砵酒洋蔥牛仔骨
Grilled Duck Breast with Chive Cream Sauce 香煎鴨胸配香蔥忌廉汁
Cheesy Mushroom Tart 芝士雜菌蛋撻
Portuguese Minced Beef Pie 葡式牛肉派
Baked Escargot with Paris Butter and Mashed 法式田螺焗薯蓉
Korean Army Based Stew with Cheese and Rice Cake
韓式芝士部隊伴年糕
Braised Broccoli with Conpoy and Enoki 瑤柱金菇扒西蘭花
Baked Cauliflower with Cheese Sauce and Crab Meat
芝士汁蟹肉焗椰菜花
Lobster and Asparagus Fried Rice 龍蝦露筍炒飯
Braised E-fu Noodles with Oyster Sauce 乾燒伊麵

Sweets 甜品

Portuguese Custard Tart 葡撻
Baked Cheese Tart 焗芝士撻
Mixed Berries Cream Cheese Pudding 雜莓忌廉芝士布丁
Coconut Lychee Panna Cotta 荔枝椰汁奶凍
Assorted Cake 雜錦蛋糕
Sago Pudding 西米布丁
Chocolate Fountain 朱古力噴泉
Homemade Waffle 自家制窩夫
Assorted Mini Puff 雜錦迷你泡芙
Homemade Tofu Fa 自家制豆腐花
Cotton Candy 手拉棉花糖
Mövenpick Ice Cream Mövenpick 雪糕
Sliced Seasonal Fruits 時令鮮果

A complimentary Braised Whole Abalone with Duck Webs and Chinese Mushroom (Serving of one portion for every Adult)

每位成人獲贈一客北菇鴨掌扣原隻鮑魚

Adult 成人: HKD468 Child 小童: HKD368

Menu is subject to adjustments due to seasonal changes and availability of ingredients without prior notice

餐牌內容或會因時令或食材供應而稍作調整，恕不另行通知

Available on 1 July to 28 August 2022 (Every Friday, Saturday and Sunday) 只適用於 2022 年 7 月 1 日至 8 月 28 日 (逢星期五、六及日)

**PENTA
HOTEL**

HONG KONG
TUEN MUN

香港屯門貝爾特酒店