

BBQ Buffet Lunch Father's Day 14-15 June 2025

Complimentary

A complimentary Roast Pigeon will be offered for every every father patronization

Appetizers and Salad 頭盆及沙律

Smoked Salmon with Traditional Condiments 煙三文魚
Roast Chicken with Pineapple and Mint Sauce 凍燒雞配菠蘿薄荷汁
Soyed Beef Shin 滷水牛展
Hot Spicy Bean Curd with Century Egg 麻辣皮蛋豆腐
Thai Style Grilled Pork Neck Salad 泰式豬頸肉沙律
Achari Murgh Tikka Chicken Salad 印式烤雞肉沙律
Crab Roe and Cucumber Salad with Yoghurt Dressing 青瓜蟹子沙律配乳酪汁
Tropical Fruit Salad 雜果沙律

HYDROPONICS SALAD 水耕菜

Mesclun Green 法式生菜, U.S. Lettuce 美國生菜, Butter Lettuce 牛油生菜 Cucumber 青瓜 Tomato 蕃茄 Sweet corn 粟米

Dressing and Condiments 醬汁

French 法式汁 Thousand Island 千島汁 Balsamic Vinegar 黑醋 Croutons 麵包粒 Onion 洋葱 Parmesan Cheese 芝士粉

Sashimi Counter 魚牛吧

Tuna, Octopus and Salmon 吞拿魚, 八爪魚及三文魚

Seafood on Ice 雜錦凍海鮮盤

Snow Crab Legs 鱈場蟹腳
Jade Whelk 翡翠螺
Fresh Prawn with Spicy Tomato Sauce 鮮大蝦配辣茄汁
Lemon Wedge 檸檬角

Soups 湯

Cream and Mushroom Soup 野菌忌廉湯 Homemade Bread and Rolls served with Butter 各式麵包配牛油

Hot Dishes 熱盆

Deep-Fried Vegetable Spring Roll 素菜春卷
Pork Chop with Lemongrass Marinade 香茅豬扒
Wok-fried Clams with Basil 香葉炒蜆
Deep-fried Thai Chicken Wings with Lemongrass 香茅雞翼
England Banger Sausage 英式豬肉腸
Wok-fried Okra and Vegetables 炒雜菜及羊角豆
Braised Pork Knuckle with Chickpea in Abalone Sauce 鷹咀豆燴鮑汁豬手
Braised Egg White E-Fu Noodles with Crab Meat 蛋白蟹肉扒伊麵
Fried Rice with Vegetable Chicken and Thai Basil 泰式素雞香葉炒飯
Rendang 巴東牛肉
Steamed Rice 白飯
Cantonese Barbecue Platter (BBQ Pork and Soy Sauce Chicken) 燒味叉燒拼油雞

Market Section

Prawn 鮮蝦
Squid 魷魚
Sambal Mackerel 參峇辣醬烤青魚柳
Silvery Pomfret 鯧魚
Spicy Fragrant Stingray 香辣魔鬼魚
Roast Sweet Potato 燒蕃薯
Grilled Golden Pineapple 黄金菠蘿
Corn on the Cob 粟米

Carving 烤肉

Roast U.S. Sirloin 燒美國西冷牛扒 Roast Glazed Bone Ham 燒蜜汁有骨火腿 Gravy 燒汁/ Black Pepper Sauce 黑椒汁

All You Can Eat Sauce 各式醬汁

Black Truffle Mayonnaise Sauce 黑松露蛋黃醬
Spicy Thousand Island Sauce 辣味千島醬
Sambal Sauce 森巴醬
Lime and Chili Sauce 泰式青檸辣椒汁
Thai Sweet and Sour Sauce 泰國甜辣醬

Laksa Noodle Station 湯麵

Shrimp 蝦 / Fish Balls 魚蛋 / Fish Cake 魚片/ Bean Curd Puff 豆卜 Laksa Soup 喇沙湯/Wonton Soup 雲吞湯 Ho Fun 河粉/Oil Noodle 油麵 /Vermicelli 米粉 Green Brassica 小唐菜 Bean Sprout 銀芽 Fried Garlic 炸蒜頭/Fish Sauce 魚露/Deep-fried Pork Skin 泰式炸豬皮 / Chinese Parsley 芫茜/ Red Chili 紅辣椒/ Fried Shallot 炸乾葱

Desserts 甜品

- Salted Egg Cheesecake 鹹蛋芝士蛋糕
- Sakura White Peach Oolong Mousse Cake 櫻花白桃烏龍慕絲蛋糕
 - Strawberry With Rose Mousse Cake 士多啤梨玫瑰慕斯蛋糕
 - Rose Strawberry Cheesecake 玫瑰士多啤梨芝士餅
 - Bake Pistachio Tart with Mango 香烤開心果芒果撻
- Hokkaido 3.6 Milk Bird Nest Panna Cotta 北海道 3.6 牛乳燕窩奶凍
 Sakura Raindrop Cake 櫻花水信玄餅

- Häagen-Dazs Ice - Cream Counter

- Chocolate/ Strawberry/ Vanilla

Exotic Fruit Platter 新鮮生果

(Watermelon, Hami Melon, Golden Pineapple) 西瓜, 哈蜜瓜, 菠蘿

Hot dessert

Thai Black Sticky Rice with Coconut Milk 椰汁黑糯米

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。