

Promenade Restaurant Dinner Buffet Highlights 西餐廳自助晚餐精選
Golden Autumn Nourishing Abalone and Fish Maw Dinner Buffet (Oct)

「金秋尋珍・鮑魚花膠饗宴」自助晚餐 (10 月份)

Premium selections (Oct) 10 月份尊尚推介

Ox Tongue Flambé with Sichuan Spicy Sauce 火焰牛舌配川香麻辣汁(10 月 1-15 Oct)

Cooking Show – Mixed Berry Flambé Ice Cream Mountain 現場表演 – 雜莓火焰雪山蛋糕 (10 月 1-15 Oct)

Baked Shrimp Flambé with Lemongrass and Himalayan Pink Salt 火焰喜馬拉雅紅鹽香茅焗海蝦(10 月 16-31 Oct)

Cooking Show – Cherry Jubilee Flambé 現場表演 – 火焰櫻桃甜點(10 月 16-31 Oct)

Freshly Shucked Oysters 即開生蠔(10 月 9 日起供應 Available from 9 Oct)

Shark's Bone, Fish Maw, Abalone, Dry Scallop and Conch Sliced Thick Soup

五鼎海味高湯鍋 (鯊魚骨、花膠、鮑魚、干貝、螺片高湯鍋)

Fish Maw and Seafood Bouillabaisse with Lobster Cream Foam 馬賽花膠魚湯龍蝦泡沫杯

Stir-fried Sand Ginger Chicken with Abalone and Fish Maw in Casserole 沙薑花膠鮑魚滑雞煲

Thai Style Steamed Giant Grouper with Fish Maw 泰式明爐花膠沙巴龍躉魚

Teriyaki Japanese Eel and Abalone Tamagoyaki Toast 醬燒鰻魚鮑魚玉子蛋多士

Poached Wonton with Fish Maw in Chili Sauce 雲吞花膠抄手

Thai Curry Seafood with Chencun Rice Noodles 泰式咖喱海鮮陳村粉

Roasted Duck Roll Stuffed with Fish Maw Mousses 烤花膠慕絲鴨卷

Braised Fish Maw and Abalone Rice Roll in Oyster Sauce 蠔皇花膠鮑魚扒腸粉

Braised Curry Beef Tendons with Abalone in Casserole 咖喱鮑魚牛筋煲

Daily Pasta (Fish Maw, Abalone, Scallop, Shrimp, Sliced Fatty Beef, Wild Mushroom, etc.)

是日精選意粉 (花膠, 鮑魚, 帶子, 蝦, 肥牛片, 野菌等)

Roasted Meat Platter 烤肉拼盤

Assorted Mango & Tea Dessert 芒果及茶品主題甜品

Free flow of Löwenbräu Beer and Hoegaarden Wheat Beer 無限暢飲德國盧雲堡啤酒及好卡頓清新小麥白啤酒

Pan-fried Duck Liver 香煎鴨肝

Roasted Rack of Lamb with Herbs 香草燒羊架

Roasted Prime Rib Beef served with Gravy 燒原條有骨肉眼

Double-boiled Soup 時令燉湯

Daily Congee 是日精選粥品

Peking Duck # 北京烤鴨 #

如閣下對任何食物過敏，請告知我們的服務員 Please advise our staff of any food allergies

*10%サービス料を加算させていただきます。以上價目另加一服務費。 All prices are subject to 10% service charge

Sashimi Corner - Salmon Roe #, Argentine Red Shrimp, Salmon, Hokkaido Scallop, Tuna, Octopus, Ark shell

刺身: 三文魚籽 #, 阿根廷紅蝦, 三文魚, 北海道帶子, 吞拿魚, 八爪魚, 赤貝

Special Japanese Appetizer 特色日式前菜

Special Sushi Roll 特色壽司卷物

Cooked Boston Lobsters 波士頓龍蝦

Snow Crab Legs 雪花蟹腳

Chilled Prawns 凍熟蝦

Blue Mussels 藍青口

Jade Whelk 翡翠螺

Assorted Antipasti and Cheese Board 雜錦前菜及芝士拼盤

Salad 沙律

Thai Delights 泰式美食

Indian Curry 印度咖哩

Cake of the Month 本月精選蛋糕

Assorted Flavors of Mövenpick® Ice Cream (8-10 kinds) Mövenpick® 雪糕 (8 至 10 款口味)

Classic Tiramisu 經典提拉米蘇

Freshly Baked Soufflé 即焗梳乎厘

Mango Napoleon 芒果拿破崙

Durian and Red Bean Jalousie 榴槤紅豆脆酥

Sweetened Cream of Sago with Mango and Pomelo 楊枝甘露

Daily Chinese Dessert Soup 是日精選中式糖水

Assorted Seasonal Fruit 季節水果

Waffle Station with assorted condiments 即煮鬆餅配自選配料

Pancake Station with assorted condiments (MonThong Durian, Mango, Mixed Berries)

即煮班戟配自選配料 (金枕頭榴槤, 芒果, 雜莓)

Candy Corner 糖果區

Chocolate Fountain served with Marshmallow and Strawberry

朱古力噴泉伴棉花糖及士多啤梨

Free flow of Soft Drink (8 kinds) , Coffee & Tea , Coffee & Tea 任飲汽水(8 款口味)、咖啡及紅茶

Buffet dishes will be served on a rotational basis and subject to change without prior notice

自助餐食物輪流供應, 如有更改, 恕不另行通知

Only available from Friday to Saturday 只限於星期五至六供應

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