

**Promenade Restaurant Dinner Buffet Highlights 西餐廳自助晚餐精選**

**“Pearl of the Ocean” Abalone & Fish Maw Dinner Buffet (Sep & Oct)**

**「瑤池海宴：鮑魚花膠夜宴」自助晚餐 (9 至 10 月份)**

Baked Oyster Kirkpatrick 芝士煙肉焗生蠔

Imperial Supreme Broth Treasure Pot (Abalone, Fish Maw, Shark's Tail Skin, Dried Scallop, Jinhua Ham)

鼎皇高湯一品鍋 (鮑魚、花膠、魚唇、干貝、金華火腿)

Thai-style Stir-fried Lobster and Crayfish 泰式甲拋葉肉碎炒龍蝦及小龍蝦

Isoyaki Abalone (Only available from Friday to Saturday) 日式磯煮鮑魚 (只限於星期五至六供應)

Beggar's Chicken with Fish Maw and Abalone 富貴鮑魚花膠雞

Braised Duck Web and Fish Maw with Chinese Mushroom in Oyster Sauce 蠔皇花膠花菇炆鴨掌

Classic Chinese Hot and Sour Noodle Station with assorted condiments (Beijing Dumplings, Ravioli, Shredded Chicken, Shredded Fish Maw, Shrimps, Scallop)

酸辣湯麵配自選配料 (北京雲吞, 意式雲吞, 雞絲, 花膠絲, 蝦, 帶子)

Roasted Meat Platter (Spring Chicken, Short Pork Ribs, Pork Knuckle, Pork Belly Slices, Beef Steak, Ox Tongue) 烤肉拼盆(烤春雞, 烤豬排骨, 烤豬手, 烤豬腩片, 烤牛扒, 烤牛舌)

Assorted Ovaltine Dessert 阿華田主題甜品

Cooking Show – Tropical Bloom Fruit Ice-cream Cake 現場表演 – 熱帶盛宴水果雪糕蛋糕

Free flow of Löwenbräu Beer and Franziskaner Weissbier 無限暢飲德國盧雲堡啤酒及范佳樂小麥啤酒

Pan-fried Duck Liver 香煎鴨肝

Roasted Rack of Lamb 燒羊架

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

Double-boiled Soup 時令燉湯

Daily Congee 特選粥品

Steamed Fresh Fish 清蒸海上鮮

Peking Duck (Only available from Friday to Saturday) 北京烤鴨 (只限於星期五至六供應)

Sashimi Corner - Argentine Red Shrimp, Salmon, Hokkaido Scallop, Ark Shell, Tuna, Razor Clam, Octopus  
刺身: 阿根廷紅蝦, 三文魚, 北海道帶子, 赤貝, 吞拿魚, 馬刀貝, 八爪魚

Assorted Diced Sashimi with Vinegar Rice 角切雜錦刺身飯

Special Sushi Roll 特色壽司卷

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

Snow Crab Legs 雪花蟹腳

Cooked Boston Lobsters 波士頓龍蝦

Chilled Prawns 凍熟蝦

Blue Mussel 藍青口

Cooked Lobster Claws 熟龍蝦鉗

Jade Whelk 翡翠螺

Assorted Cheese Board 雜錦芝士拼盤

Thai Delights 泰式美食

Indian Curry 印度咖喱

Cake of the Month 本月精選蛋糕

Assorted Mövenpick Ice Cream (8 kind of flavors) Mövenpick 雪糕 (8 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

MonThong Durian Jalousie 金枕頭榴槤脆酥

Chilled Sweetened Mango Cream with Sago and Pomelo 香芒楊枝甘露

Sweetened Chinese Taxillus Herb Soup with Dried Longan and Lotus Seed 桑寄生桂圓蓮子茶

Bean Curd and Barley Sweet Soup 腐竹薏米糖水

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

朱古力噴泉伴綿花糖及士多啤梨

Free flow of Soft Drink (8 kind of flavors) 任飲汽水(8 款口味)

**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。**

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