



Chiu Chow Classics Dinner Buffet

尋味潮州自助晚餐

Salad Greens 沙律菜

Romaine Lettuce 羅馬生菜 / Butter Lettuce 奶油生菜 / Rocket 芝麻菜 /
Red Chicory 紅菊苣 / Frisée 法國捲心葉

Charcuterie 精選冷肉

Smoked Salmon 煙三文魚 / Dill-marinated Salmon 小茴香煙三文魚 /
Beetroot Salmon 紅菜頭煙三文魚 / Smoked Mackerel 煙鯖魚 / Smoked Eel 煙鰻魚
Pastrami 咸牛肉 / Salami 莎樂美腸 / Smoked Turkey 煙燻火雞 / Gammon Ham 鹹火腿 /

Roasted Vegetables 香烤蔬菜

Roasted Eggplant 茄子 / Baby Corn 粟米筍 / Okra 秋葵 / Grilled Zucchini 烤翠玉瓜 /
Grilled Bell Pepper 烤雜椒

Assorted Cheeses 芝士拼盤

Brie 布里芝士 / Cheddar 車打芝士 /
Edam 紅波芝士 / Gruyère 格魯耶爾芝士

Appetisers 前菜

Duck Liver Mousse Puff 鴨肝慕絲
Prawn Salad with Cherry Tomatoes and Cocktail Sauce 大蝦車厘茄沙律
Thai-style Grilled Australian Beef and Cucumber Salad 泰式燒牛肉沙律

Chilled Seafood 冰鎮海鮮

Lobster 凍龍蝦 / Black Mussel 藍青口 / Prawns 凍蝦 / Clams 蜆 /
Brown Crab 麵包蟹 / Sea Whelk 海螺 / Crayfish 小龍蝦 / Scallop 扇貝 /
Snow Crab 雪場蟹

Daily Soup 是日餐湯

Daily Western Soup 精選西湯
Daily Chinese Soup 精選中式老火湯



Japanese Counter 精選刺身壽司

Salmon 三文魚 / Octopus 八爪魚 / Tuna 吞拿魚 / Yellowtail 油甘魚 /
Surf Clam 北寄貝 / Herring 希靈魚 / Deep-water Shrimp 甜蝦 / Fatty Tuna 拖羅 /
Assorted Sushi Rolls 雜錦壽司卷 / California Roll 加州卷

Cold Dishes 冷盤

Thai Boneless Chicken Feet 泰式雞腳 / Pickles 醃青瓜 / Marinated Pig Ears 滷水豬耳 /
Marinated Black Fungus 涼拌黑木耳 / Smoked Pork Shank 燻蹄 / Marinated Beef Shank 滷水牛展

Chinese Roast Meats 中式燒味

Chicken in Soya Sauce 豉油雞 / Roasted Pork Rib 燒排骨 /
Barbecued Pork 叉燒 / Roasted Pork Belly 脆皮燒腩肉

Thai Curries 泰式咖喱

Vegetarian 雜菜 / Pork Neck 燒豬頸肉 / Chicken 雞 / Duck 鴨 / Beef 牛 / Seafood 海鮮
*Two types per day 每天供應兩款

Served with a choice of Thai rice 泰式米飯

Coconut Rice 椰香飯 / Tom Yum Fried Rice 冬蔭功炒飯 / Turmeric Rice 薑黃飯

Carving Station 即切烤肉

Roast Beef 燒牛肉
Roasted Lamb Leg 燒羊腩
Roasted Porchetta 意式脆皮豬腩卷
Meatloaf 烘肉卷
Honey-roasted Gammon Ham 蜜汁烤火腿
Smoked Whole Bone-in Ham 煙燻火腿

Live-cooking Station 即席烹調

Australian Grain-fed Tomahawk Steak 澳洲戰斧扒
Pan-fried Duck Liver with Orange Jam 香煎鴨肝佐柳橙果醬 (one serving per guest 每位賓客一份)

Live Pasta Station 即煮意粉

Black Truffle Pasta with Parmigiano Reggiano 黑松露巴馬臣芝士意粉
Signature Lobster Pasta 忌廉汁龍蝦意粉
Clam Linguine in White Wine Garlic Sauce 香蒜白酒蜆肉扁意粉

Menu items change due to ingredient availability
馬哥孛羅咖啡廳會因應食材供應情況作出菜單調整



Pizza Station 薄餅

Daily Pizza 每日精選薄餅

Chinese Section 中式滋味

Hainanese Chicken 海南雞

Steamed Fish with Soy Sauce 清蒸魚

Pig Trotters Braised with Chinese Black Vinegar and Ginger 豬腳薑醋

Braised Eggplant with Minced Pork 肉碎茄子

Sautéed Prawns with Seasonal Vegetables 時菜大蝦

Sautéed Squid with Seasonal Vegetables 時菜炒鮮魷

Roasted Pork Belly with Vegetable 燴時菜火腩

Stir-fried Chicken Fillet with Celery 西芹炒雞柳

Steamed Spare-ribs and Tofu Puffs in Lao Gan Ma Chilli Sauce 老干媽蒸排骨

Yeung Chow Fried Rice with Shrimp and Char Siu 揚州炒飯

Wok-fired Noodles with Soya Sauce 豉油皇炒麵

Chiu Chow Regional Favourites 潮州打冷風味 (Menu A)*

Red Sausage, Marinated Duck, Five-spice Tofu 滷水紅腸、滷水鴨、五香豆腐

Pig Blood Curd with Chinese Chives 韭菜豬紅

Pork Tripe Soup with White Pepper and Salted Vegetables 鹹菜胡椒豬肚湯

Pan-fried Oyster Cake 香脆蠔烙

Chicken Feet with Peanuts 花生雞腳

Baked Shrimp with Puning Bean Paste 普寧豆醬焗蝦

Chiu Chow Regional Favourites 潮州打冷風味 (Menu B)*

Marinated Cuttlefish, Goose Wings, Duck Gizzards 滷水墨魚、滷水鵝翼、鴨腎

Pork Tripe Soup with White Pepper and Salted Vegetables 鹹菜胡椒豬肚湯

Pan-fried Oyster Cake 香脆蠔烙

Stir-fried Beef with Seasonal Vegetables in Shacha Sauce 沙茶時菜炒牛肉

Stir-fried Fish Fillet with Bean Sprouts 大豆芽炒魚片

Deep-fried Hairtail Fish 炸牙帶魚

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International Delicacies 環球滋味 (Menu A)*

Golden Baked Seafood in Curry Sauce 咖哩焗海鮮

Braised Australian Beef Short Rib in Red Wine Gravy 紅酒汁燴牛仔骨

Australian Beef and Spring Onion Fried Rice with XO Sauce XO 醬牛肉炒飯

Korean Fried Chicken 韓式炸雞

International Delicacies 環球滋味 (Menu B)*

Pan-fried Sole Fillet with Lobster Sauce 香煎龍利柳

Grilled Australian Beef with Peri-peri Sauce 燒牛肉配葡萄牙辣醬

Chilli Chicken Pot with Sichuan Spices 四川辣雞煲

Spanish Seafood Paella 西班牙海鮮炒飯

****Menu on Rotation 菜單輪番供應***

Hong Kong Noodles Counter 港式麵檔

Noodles 粉麵 (four types per day 每天供應四款)

Rice Noodle 米粉 / Rice Vermicelli 米線 / Fresh Noodle 生麵 / Egg Noodle 油麵 / Spinach Noodle 菠菜麵 /

Carrot Noodle 甘筍麵 / Bean Thread Vermicelli 粉絲 / Squid Ink Noodle 墨魚汁麵 / Kway Teow 貴刁

Toppings 配料 (six types per day 每天供應六款)

Chicken Wing Tips 雞翼尖 / Lobster Ball 龍蝦丸 / Beef Tripe 牛柏葉 / Daikon 白蘿蔔 / Pork Intestine 豬大腸 /

Japanese Chashu 日式叉燒 / Beef Ball 牛丸 / Pork Skin 豬皮 / Fish Ball 魚蛋 / Fried Fish Cake 魚腐 / Duck

Blood Curd 鴨血 / Pork Meatball 貢丸

Green Vegetables 蔬菜 (three types per day 每天供應三款)

Watercress 西洋菜 / Chinese Lettuce 唐生菜 / Indian Lettuce 油麥菜 / Baby Bok Choy 小唐菜 / Baby

Choy Sum 菜心苗 / Baby Chinese Broccoli 芥蘭苗 / Bok Choy 白菜仔 / Garlic Chives 韭菜

Other Ingredients 其他配料 (two types per day 每天供應兩款)

Enoki Mushrooms 金菇 / Straw Mushrooms 草菇 / Fried Tofu Puff 豆卜 / Soybean Sprouts 大豆芽 /

Bean Sprouts 芽菜 / Yellow Chives 韭黃 / Fresh Shiitake Mushrooms 鮮冬菇

Cooked Meats 肉類

Spicy Minced Meat Sauce 京式炸醬 / Spare Ribs 排骨 / Satay Beef 沙嗲牛肉

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Condiments 調味 (twelve types per day 每天供應十二款)

Guilin Chilli Sauce 桂林辣椒醬 / Lao Gan Ma Chilli 老乾媽 / Fermented Broad Bean Paste 豆瓣醬 /
Pickled Mustard Greens 鹹酸菜 / Peanuts 花生 / Dried Shallots 乾蔥 / Coriander 芫茜 / Light Soya
Sauce 生抽 / Sesame Oil 麻油 / Rice Vinegar 米醋 / Preserved Mustard Stem 榨菜 / Preserved Snow
Cabbage 雪菜 / Chopped Spring Onions 蔥花

Desserts 甜品

Seasonal Fresh Fruit 時令生果
Chinese Sweet Soup 中式糖水
Bread Pudding 麵包布甸
Traditional Taiwanese Taro Ball 台式芋圓
Chocolate Fountain with Marshmallows and Strawberries 朱古力噴泉
Fresh Fruit Cream Cake 鮮果忌廉蛋糕
Cheesecake 芝士蛋糕
Serradura Pudding 木糠布甸
Chestnut Cream Cake 栗子蛋糕
Strawberry Yoghurt Mousse 士多啤梨乳酪慕斯
Mango Napoleon 芒果拿破崙
Sachertorte 薩赫蛋糕
Crème Brûlée 法式焦糖燉蛋