

## 2022 Wedding Dinner Buffet Menu A (Le Menu)



### Cold Selections – 冷盤

Assorted Sashimi (Salmon, Herring, Sweet Shrimp & Octopus) Assorted Sushi and Rice Rolls with Condiments Seafood on Ice (Cooked Prawn, Sea Whelk & Green Mussel) Smoked Salmon & Seafood Jelly Cold Cut Platter (Beef Pastrami & Smoked Duck Breast) Meat Platter (Smoked Ham, Salami & Cold Cut Sausage)	雜錦刺身(三文魚, 希靈魚, 甜蝦及八爪魚) 精選壽司 各式凍海鮮(熟蝦, 翡翠螺及青口) 煙三文魚及海鮮凍 凍肉拼盤(黑椒牛肉及香燒煙鴨胸) 雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍切片什肉腸)
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### Salads – 特式沙律

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| Green Salad with Dressing & Condiments<br>Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans<br>Fruit Salad with Seafood<br>Thai Beef Salad<br>Mozzarella & Tomato Salad<br>German Potato Salad with Bacon | 田園沙律伴各式醬汁<br>車厘茄, 青瓜, 粟米粒及紅腰豆<br>鮮果海鮮沙律<br>泰式牛肉沙律<br>水牛芝士蕃茄沙律<br>德國馬鈴薯沙律伴煙肉 |
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### Daily Carving – 精選烤肉

Roasted Sirloin of Beef & Chicken with Gravy and Black Pepper Sauce	燒西冷扒及燒雞 配燒汁及黑椒汁
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### Soup – 熱湯

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| Mixed Mushroom Cream Soup | 雜菌忌廉湯 |
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### Hot Dishes – 熱盤

Roasted Chinese Barbecue Meat Platter Stewed Seafood with Mixed Bell Pepper Roasted Lamb Rack with Herb Gravy Pan-fried Garlic Prawn Fresh Chicken with Seasonal Vegetables Grilled Fillet of Beef with Black Pepper Sauce Pan-fried Ling Fillet with Dill Cream Sauce Stir-fried Broccoli with Bamboo Piths and Mushroom Indian Lamb Curry Braised E-Fu Noodles with Crab Meat and Chive Fried Rice with Chicken & Pineapple Braised Vegetables with Yunnan Ham	中式燒味拼盤 燴海鮮雜甜椒 燒羊架伴香草汁 蒜香煎蝦 上湯菜胆雞 扒牛柳伴黑椒汁 香煎青衣柳刁草忌廉汁 竹筍鮮菇扒西蘭花 印度咖喱羊肉 蟹肉干燒伊麵 菠蘿雞粒炒飯 雲腿扒時蔬
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## 2022 Wedding Dinner Buffet Menu A (Le Menu)



### Cooking Station – 即煮粥麵

Noodles Station  
Congee Station

即煮麵食  
即煮粥品

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### Desserts Corner – 甜品

Tiramisu  
Red Bean Milk Pudding  
Seasonal Fresh Fruit  
Matcha Dojima Roll  
Charlotte Cake  
New York Cheese Cake  
Chocolate Fountain  
Hot Waffle  
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulb  
**Premium Ice-cream**

意大利芝士餅  
紅豆牛奶布甸  
新鮮雜果  
綠茶堂島卷  
雜莓夏洛特蛋糕  
紐約芝士蛋糕  
朱古力噴泉  
熱窩芙餅  
蓮子百合紅豆沙  
名牌雪糕

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### Beverages – 飲品

Coffee & Tea

咖啡及紅茶

***HK\$708 Plus 10% Service Charge Per Person***

*Minimum Attendance: 80 persons – Weekdays (Monday – Thursday);*

*100 persons – Weekends (Friday – Sunday), Public Holidays & Eves*

*~ Menu is subject to change without prior notice ~*

## 2022 Wedding Dinner Buffet Menu B (Le Menu)



### Cold Selections – 冷盤

<p>Assorted Sashimi (Salmon, Tuna, Hamachi &amp; Octopus)</p> <p>Assorted Sushi and Rice Rolls with Condiments</p> <p>Seafood on Ice (Cooked Prawn, Sea Whelk, Cancer Pagurus &amp; Crab Leg)</p> <p>Salmon Platter (Smoked Salmon &amp; Dill Salmon)</p> <p>Cold Cut Platter (Beef Pastrami Smoked Duck Breast)</p> <p>Meat Platter (Smoked Ham, Salami &amp; Cold Cut Sausage)</p>	<p>雜錦刺身(三文魚, 吞拿魚, 油甘魚及八爪魚)</p> <p>精選壽司</p> <p>各式凍海鮮(熟蝦, 翡翠螺, 麵包蟹及長腳蟹)</p> <p>煙三文魚拼盤(煙三文魚, 香草三文魚)</p> <p>凍肉拼盤(黑椒牛肉及香燒煙鴨胸)</p> <p>雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍切片什肉腸)</p>
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### Salads – 特式沙律

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| <p>Mesclum Salad with Dressing &amp; Condiments</p> <p>Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans</p> <p>Fruit Salad with Seafood</p> <p>Thai Chicken Salad</p> <p>Nicosia Salad with Tuna and Egg</p> <p>German Potato Salad with Bacon</p> | <p>法式雜菜伴各式醬汁</p> <p>車厘茄, 青瓜, 粟米粒及紅腰豆</p> <p>雜果海鮮沙律</p> <p>泰式燒雞沙律</p> <p>吞拿魚雞蛋尼古西亞沙律</p> <p>德國馬鈴薯沙律伴煙肉</p> |
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### Daily Carving – 精選烤肉

<p>Roasted Angus Rib Eye &amp; Ham with Gravy and Black Pepper Sauce</p>	<p>燒安格斯肉眼扒及火腿 配燒汁及黑椒汁</p>
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### Soup – 熱湯

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| <p>Seafood Chowder</p> | <p>海鮮周打湯</p> |
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### Hot Dishes – 熱盤

<p>Roasted Chinese Barbecue Meat Platter</p> <p>Baked Seafood with Escargots and Cheese Cream Sauce</p> <p>Roasted Lamb Rack with Herb Gravy</p> <p>Sautéed Prawn with Chilli and Salt</p> <p>Fresh Chicken with Seasonal Vegetables</p> <p>Grilled Fillet of Beef with Black Pepper Sauce</p> <p>Pan-fried Garoupa Fillet with Saffron Sauce</p> <p>Stir-fried Broccoli with Bamboo Piths and Mushroom</p> <p>Indian Beef Curry</p> <p>Braised E-Fu Noodles with Crab Meat and Chive</p> <p>Fried Rice with Chicken &amp; Pineapple</p> <p>Braised Vegetables with Mushroom</p>	<p>中式燒味拼盤</p> <p>焗海鮮田螺芝士汁</p> <p>燒羊架伴香草汁</p> <p>椒鹽蝦</p> <p>上湯菜胆雞</p> <p>扒牛柳伴黑椒汁</p> <p>香煎石斑柳紅花忌廉汁</p> <p>竹筍鮮菇扒西蘭花</p> <p>印度咖喱牛肉</p> <p>蟹肉干燒伊麵</p> <p>菠蘿雞粒炒飯</p> <p>雜菇扒時蔬</p>
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## 2022 Wedding Dinner Buffet Menu B (Le Menu)



### Cooking Station – 即煮粥麵

Noodles Station  
Congee Station

即煮麵食  
即煮粥品

### Desserts Corner – 甜品

Tiramisu  
Red Bean Milk Pudding  
Seasonal Fresh Fruit  
Strawberry Dojima Cake  
Charlotte Cake  
New York Cheese Cake  
Chocolate Fountain  
Hot Waffle  
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulb  
**Premium Ice cream**

意大利芝士餅  
紅豆牛奶布甸  
新鮮雜果  
士多啤梨堂島卷  
雜莓夏洛特蛋糕  
紐約芝士蛋糕  
朱古力噴泉  
熱窩芙餅  
蓮子百合紅豆沙  
特級雪糕

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### Beverages – 飲品

Coffee & Tea

咖啡及紅茶

***HK\$758 Plus 10% Service Charge Per Person***

*Minimum Attendance: 80 persons – Weekdays (Monday – Thursday);*

*100 persons – Weekends (Friday – Sunday), Public Holidays & Eves*

*~ Menu is subject to change without prior notice ~*