

COLD SEAFOOD 冰鎮海鮮

- Cooked Mantis shrimp 瀨尿蝦
- Cooked prawns 凍蝦
- Cooked Blue Mussel 凍藍青口
- Japanese Crab Leg 日本長腳蟹
- Half shell lobster 凍龍蝦
- Oyster 生蠔

APPETIZER 前菜

- Scallop roll with apple confit 帶子卷伴蘋果蓉
- Spicy scallop and avocado cup 香辣牛油果帶子杯
- Oyster gazpacho shooters 蠔肉凍湯
- Vietnamese Oyster roll 越南蠔肉卷
- Smoked Mussel with honey mustard sauce 煙青口伴蜜糖芥末醬
- Prawn with cherry tomato skewer pesto sauce 車厘茄鮮蝦串燒配香草汁
- Crab and crayfish cocktail 小龍蝦蟹肉咯嗲
- Smoked salmon 煙三文魚
- Chorizo 辣肉腸
- Smoked duck breast 煙鴨胸
- Lyoner sausage 利安娜腸
- Pork Belly with minced garlic 蒜泥白肉
- Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲
- Kimchi 韓式泡菜

SALAD 沙律

- Oyster and octopus salad 鮮蠔八爪魚沙律
- Oyster and crab salad 鮮蠔蟹肉沙律
- Asian scallop & pineapple salad 菠蘿帶子沙律
- Citrus-honey mussel salad 蜜橘青口配沙律
- Prawn and bell pepper salad with balsamic vinaigrette 鮮蝦甜椒沙律配黑醋
- Caesar salad 凱撒沙律
- Wardolf salad 華都夫沙律
- Tuna Nicoise salad 吞拿魚沙律
- Rocket 火箭菜, Endive 萵苣, Baby spinach 嫩菠菜, Butter lettuce 牛油生菜, Asparagus 蘆筍, Cucumber 青瓜, Tomato 番茄, Pumpkin 南瓜, Kidney bean 腰豆, Baby corn 玉米筍, Mushroom 蘑菇

CONDIMENT AND DRESSING 配料及醬汁

- Italian dressing, Thousand Island, French dressing 意大利油醋汁、千島醬、法式沙律汁
- Red onion, diced onion, caper, lemon wedge, croutons, bacon 紅洋蔥、洋葱粒、酸豆、檸檬角、麵包粒、煙肉粒

CHEESE BOARD 芝士區

- Gruyère cheese 格魯耶爾芝士, Emmental cheese 金文拔芝士, Tête de Moine 泰特德蒙芝士, Shaved Swiss cheese 瑞士芝士片
- Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick 提子、餅乾、核桃、西梅乾、甘筍條、青瓜條

JAPANESE FOOD STATION 日式佳餚

- Assorted Sashimi (Salmon, Tuna, Snapper, Octopus, Sliced abalone) 精選刺身 (三文魚、吞拿魚、鯛魚、八爪魚、鮑片)
- Assorted sushi 精選壽司
- Soba noodles 冷麵
- Soba noodles with crab meat 蟹肉冷麵
- Edamame, gobo, lotus root 枝豆、牛蒡、蓮藕
- Roasted Scallop Sushi 香烤帶子壽司
- Oyster Tamago 蠔肉玉子燒
- Scallop sashimi 帶子刺身
- King Prawn tempura 大蝦天婦羅

SOUP 湯

- Chinese Soup 中式湯
- Western Soup 西式湯
- Double-boiled crocodile meat soup with fritillaria bulb 川貝燉鱷魚肉

WESTERN DELICACIES 西方特色美食

- Roasted duck breast with caramelized onion 燒鴨胸伴焦糖洋葱
- Pork Piccata with Olive Tomato Sauce 米蘭式豬扒伴橄欖番茄汁
- Deep fried scallop 脆炸帶子
- Oyster and bacon roll 煙肉鮮蠔卷
- Oyster croquette 炸蠔肉薯仔球
- Baked oyster with cheese 焗肉芝士白汁焗蠔
- Abalone Fettuccine and truffle cream sauce 黑松露忌廉汁鮑魚闊條麵
- Scallop and salmon linguine with truffle cream sauce 黑松露忌廉汁帶子三文魚扁意粉
- Mussels with cider, leeks and chorizo 酒煮青口配大蔥及辣肉腸
- Root Vegetable with Tarragon 香草烤素蔬
- Grilled Lamb Chop 羊扒
- Seared duck liver* 香煎鴨肝

ASIAN HOT DISHES 亞洲熱葷

- Japanese-style savory pancake 大阪燒
- Japanese-style grilled squid with teriyaki sauce 照燒魷魚筒
- Chicken yakitori with ginger and garlic 照燒薑蒜雞扒
- Sautéed clam with three cup sauce 三杯炒蜆
- Chicken Hot Pot 雞煲
- Roasted pork ribs with orange and ginger 薑片橙汁烤肉排
- Steamed scallop with glass noodle and garlic 蒜蓉粉絲蒸扇貝
- Wok-fried Prawn with broccoli 西蘭花炒蝦仁
- Fried rice with pineapple and preserved meat 泰式臘腸菠蘿炒飯

CARVING STATION 即製站

- Roasted Bone-in Ham with Honey Gravy 燒有骨火腿伴蜜糖燒汁
- Roasted U.S. Sirloin 燒美國西冷
- Roasted U.S. Prime Rib of Beef* 燒美國肉眼扒

Dessert Corner 西方特色美食

- Portuguese egg tart 葡撻
- Bean curd dessert 豆腐甜品
- Bread and Butter Pudding 牛油麵包布丁
- Warm Pineapple Frangipane Tart 意式菠蘿撻
- Strawberry Cake 草莓蛋糕
- Chocolate Brownies 朱古力布朗尼
- Carrot Cake 紅蘿蔔蛋糕
- Japanese Cheese Cake 日式芝士蛋糕
- Orange Chocolate Cake 香橙朱古力蛋糕
- Chestnut Cake 栗子蛋糕
- Tarte au crème brulee 焦糖布丁撻
- Blueberry Cream Cheese Mousse Cake 忌廉芝士藍莓慕絲蛋糕
- Green Apple Cake 青蘋果蛋糕
- Sable Breton with Chocolate Cream 奶油厚餅伴朱古力忌廉
- French Apple Tart 法式蘋果撻
- Raspberry Cake 野莓蛋糕
- Passion Fruit Jelly 熱情果啫喱
- Greek yoghurt panna cotta 希臘乳酪奶凍
- Grapes and wine jelly 酒香葡萄啫喱
- Strawberry white chocolate cream 草莓白朱古力忌廉
- Seasonal fruit platter 時令水果 (Watermelon 西瓜, Pineapple 菠蘿, Cantaloupe melon 哈密瓜, Dragon fruit 火龍果)
- Vanilla ice-cream 雲呢噠雪糕
- Chocolate ice-cream 巧克力雪糕
- Strawberry ice-cream 草莓雪糕