

#### Cold Seafood

##### 凍海鮮

Cooked Mantis shrimp

瀨尿蝦

Cooked prawns with shell

凍蝦

Cooked blue mussel

凍藍青口

Japan crab leg

日本長腳蟹

Half shell lobster

凍龍蝦

Oyster

生蠔

#### Appetizer

##### 前菜

Lobster terrine

龍蝦凍批

Marinated lobster with mango salsa

龍蝦配芒果莎莎醬

Lobster and cream cheese roll

龍蝦忌廉芝士卷

Lobster, crab and shrimp cocktail

龍蝦蟹肉蝦咯嘜

Lobster tortilla roll

龍蝦卷

Smoked Salmon

煙三文魚

Chorizo salami

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

Caesar Salad

凱撒沙律

Waldorf Salad

華都夫沙律

Tuna Nicoise Salad

吞拿魚沙律

Marinated lobster with fennel salad

龍蝦茴香沙律

Lobster with fruit salad

雜果龍蝦沙律

Thai Pomelo Salad with Lobster and Crab

泰式柚子龍蝦蟹肉沙律

Lobster and oranges, citrus fruit salad

龍蝦橘子沙律

Lobster and avocado salad

龍蝦牛油果沙律

Rocket, Endive, Baby Spinach, Butter lettuce

火箭菜, 萵苣, 菠菜, 牛油生菜

Asparagus, Cucumber, Tomato, Pumpkin, Kidney bean,

Baby corn, Mushroom

蘆筍、青瓜、蕃茄、南瓜、紅腰豆、玉米筍、蘑菇

### Condiment and dressing

#### 沙律醬汁及配菜

Italian dressing, Thousand Island, French dressing  
意大利油醋汁, 千島醬, 法式沙律汁

Red Onion, Onions chop, Capers, Lemon wedges,  
Croutons, Bacon  
紅洋蔥, 洋蔥粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒

### Cheese Board

#### 芝士區

Gruyere cheese  
格魯耶爾芝士

Emmentaler cheese  
埃文達芝士

Tête de Moine  
泰德莫尼芝士

Swiss cheese  
瑞士芝士

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

#### 日式美食

Sashimi Station  
精選刺身

Salmon, Tuna, Snapper, Octopus, Sliced abalone  
三文魚刺身、吞拿魚刺身、鯛魚刺身、八爪魚刺身、鮑片

Assorted eight kinds of 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

### Hot Food and Tempura

#### 熱食及天婦羅

Deep fried soft crab sushi  
炸軟殼蟹壽司

Deep fried oyster (weekend)  
炸蠔 (週末限定)

Vegetable tempura  
雜菜天婦羅

Prawn tempura  
炸蝦天婦羅

### Soup

#### 湯

Chinese Soup  
中式湯

Lobster bisque with crab meat  
蟹肉龍蝦湯

### Noodles Station

#### 粉麵檔

Rice noodle, Oil noodle, Prawn, bean sprout, boiled egg,  
season vegetable  
米粉, 油麵, 蝦, 芽菜, 焗蛋, 時令蔬菜

Fried Bean curd, Fish dumpling slice, Chicken and  
Pork slice  
豆卜, 魚片, 雞肉及豬肉片

Laksa soup and clear chicken broth  
喇沙湯及清雞湯

### Live Station & Carving

#### 即製站

Grilled Beef rib and lamb chop  
燒牛肉及羊扒

Roasted Prime rib of beef (weekend)  
燒燒有骨肉眼扒

Roasted Bone Ham  
燒火腿

### Pass Around

#### 美食傳遞

Double boiled soup with abalone and fish maw  
花膠鮑魚燉湯

### Western Hot Food 西式美食

Deep Fried prawn cutlet  
炸大蝦

Baked Lobster with mushroom sauce (weekend)  
芝士焗龍蝦 (週末限定)

Sautéed green bean with bacon and onion  
煙肉洋蔥炒豆角

Rösti – Swiss  
瑞士煎薯餅

Lobster cannelloni  
龍蝦釀大圈意大利粉

Lobster and seafood pizza  
龍蝦海鮮薄餅

### Menu 1 菜單1

Pan-fried chicken breast piccata with tomato sauce  
比吉打雞配蕃茄醬

Blue mussel with saffron cream sauce  
藍青口配紅花忌廉汁

Roasted Pork Knuckle  
燒豬手

Sole fillet roulade with spinach sauce  
菠菜汁龍利卷

### Menu 2 菜單2

Deep-fried oyster with orange mayonnaise  
炸蠔配橙味醬

Penne pasta with seafood and tomato sauce  
蕃茄海鮮長通粉

Baked panko crusted salmon fillet with champagne  
cream sauce  
保雲酥焗三文魚配香檳忌廉汁

Braised Ox with port wine sauce  
砵酒燴牛尾

### Asian Hot Food 亞洲美食

Steamed egg with chicken broth and lobster  
高湯龍蝦蒸蛋

Wok-fried lobster Claw with Ginger and Spring Onion  
薑蔥炒龍蝦鉗

Fried rice with lobster and scallops  
龍蝦帶子粒炒飯

Steamed Scallop with Glass Noodle and Garlic  
蒜蓉粉絲蒸扇貝

Chinese BBQ  
燒味拼盆

Stir-fried Kai Lan salty fish and chili  
鹹魚炒芥蘭

Thai Roasted Pork Neck  
泰式燒豬頸肉

### Indian Hot Food 印度熱食

Indian vegetable curry (Veg)  
印度菜咖喱

Dal Palak  
印式菠菜豆咖喱

Chicken Tangri hariyali  
印式青咖喱雞

Punjabi Samosa  
印式咖喱角

Pakora (Fritter with vegetable)  
印度炸雜菜

Naan Bread  
印度烤包

Papadum  
印度薄脆

**Dessert**  
**甜品**

Portuguese Egg Tart  
焗葡撻

Blueberry Crumble Tart  
藍莓脆撻

Chocolate Brioche Pudding  
朱古力軟包布丁

Crunchy Praline Chocolate Cake  
朱古力脆脆蛋糕

Chocolate Almond Financier  
杏仁朱古力蛋糕

Banana Cake  
香蕉蛋糕

Three Chocolate Cake  
三款混合朱古力蛋糕

Green Apple Cake  
青蘋果蛋糕

Chestnut Napoleon  
栗子拿破崙

Ivoire Passion fruit Cake  
熱情果蛋糕

American Cheese Cake  
美國芝士蛋糕

Sesame Crème Brulee  
芝麻焦糖布甸

Tiramisu  
意大利芝士蛋糕

Green Tea Red Bean Cake  
綠茶紅豆蛋糕

Hokkaido 3.5 Milk Pudding  
北海道3.5牛乳布甸

Coconut Panna Cotta  
椰子奶凍

Mango Cream  
香芒忌廉杯

Red Bean Mousse  
紅豆慕絲

Watermelon  
西瓜

Pineapple  
菠蘿

Cantaloupe melon  
哈密瓜

Dragon fruit  
火龍果

Vanilla Ice-Cream  
雲呢拿雪糕

Chocolate Ice-Cream  
朱古力雪糕

Strawberry Ice-Cream  
草莓雪糕

The food menu items will be on rotation  
菜單會定期轉換