

COLD SEAFOOD 冰鎮海鮮

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
特色龍蝦凍批

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
龍蝦蟹肉蝦咯嗲

Lobster tortilla roll
龍蝦墨西哥卷

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

Caesar salad
凱撒沙律

Wardolf 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 meat
泰式柚子龍蝦蟹肉沙律

Lobster salad with oranges and citrus
龍蝦香橙橘子沙律

Lobster and avocado salad
龍蝦牛油果沙律

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、洋蔥粒、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

Deep fried soft crab sushi
炸軟殼蟹壽司

Deep fried oyster*
吉列炸蠔

Vegetable tempura
雜菜天婦羅

Prawn tempura
炸蝦天婦羅

SOUP 湯

Chinese Soup
中式湯

Western Soup
西式湯

Lobster bisque with puff pastry**
酥皮龍蝦湯

NOODLES STATION 粉麵檔

Rice noodle 米粉, Oil noodle 油麵, Prawn 蝦,
Bean sprout 芽菜, Boiled egg 熟蛋,
Seasonal vegetable 時蔬, Fried bean curd 豆卜,
Fish dumpling slice 炸魚片,
Chicken and pork slice 雞肉件及豬肉片,
Laksa soup 叻沙湯, Chicken broth 清雞湯

WESTERN DELICACIES 西方特色美食

Pan-fried chicken breast piccata with tomato sauce
米蘭式煎雞胸配番茄醬

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

Roasted Pork Knuckle
香燒豬手

Deep-fried oyster with orange mayonnaise
脆炸生蠔配香橙沙律醬

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

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

Grilled snow crab leg
香烤長腳蟹

Baked Lobster with mushroom sauce*
香菌汁焗鮮龍蝦

Deep-fried coconut prawn with mango mayonnaise
酥炸椰絲蝦配芒果醬

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

Käsespätzle
德式芝士刀削麵

Potato noodles
特色薯麵

Rösti
瑞士薯餅

Grilled Beef rib and lamb chop
烤牛肋肉及羊扒

CARVING STATION 即製站

Roasted Bone-in Ham
燒有骨火腿

Roasted Prime rib of beef
燒美國頂級牛肉

ASIAN HOT DISHES 亞洲熱葷

Sole fillet with chili and black bean sauce
豉椒汁龍俐球

Stir-fried Chinese Kale with salty fish and chili
鹹魚炒芥蘭

Wholegrain fried rice with seafood
海鮮五穀炒飯

Wok-fried shrimp with chili and salt
椒鹽蝦

Steamed egg with chicken broth and lobster
龍蝦蒸蛋

Steamed scallop with glass noodle and garlic
蒜蓉粉絲蒸扇貝

Wok-fried lobster claw with ginger
and spring onion*
薑蔥炒龍蝦鉗

Thai-style fish cake
泰式魚餅

Thai-style roasted pork neck
泰式燒豬頸肉

Dim Sum
點心

Chinese roasted meat platter
燒味拼盤

Indian vegetable curry
印度蔬菜咖喱

Dal Palak
印式菠菜青豆咖喱

Chicken Tangri Hariyali
印式青咖喱雞

Punjabi Samosa
印式咖喱角

Parkora
印式炸雜菜

Naan Bread
印度烤包

Papadum
印度薄脆

*weekend only 週末供應
**(限量供應)