

COLD SEAFOOD 冰鎮海鮮

- Cooked gabbie
凍小龍蝦
- Cooked prawn with shell
凍蝦
- Cooked blue mussels
凍藍青口
- Japanese king crab leg
日本長腳蟹
- Cooked green whelk*
翡翠螺

APPETIZER 前菜

- Matjes fillets - Marinated herring fillet with apple and sour cream
漬鯡魚配蘋果及酸忌廉
- Roasted beef with gherkins and horseradish cream
燒牛肉伴酸瓜配辣根忌廉
- Assorted cold cuts
雜錦凍肉拼盤
(German Lyoner, Extrawurst, Black Forest Ham)
- 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

- Viennese potato salad
維也納薯仔沙律
 - German white cabbage salad
酸椰菜沙律
 - German carrot salad
德國紅蘿蔔沙律
 - Beetroot salad
紅菜頭沙律
 - Egg salad
蛋沙律
 - Cheese and sausage salad
芝士香腸沙律
 - Vietnamese rice vermicelli salad
越式粉絲沙律
 - Thai beef salad with lemongrass
泰式牛肉沙律
 - Caesar salad
凱撒沙律
 - Korean assorted mushroom salad
韓式雜菌沙律
 - Octopus and bell pepper salad
八爪魚甜椒沙律
 - Tuna Nicoise Salad
吞拿魚沙律
 - Crab meat with avocado and mango salad*
蟹肉牛油果芒果沙律
- 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, Snapper, Sliced abalone)
精選刺身
(三文魚、鯛魚、鮑片)
- Assorted sushi
精選壽司
- 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

SOUP 湯

- Chinese Soup
中式湯
- Western Soup
西式湯
- Rotated per 3 days
(湯款每3日輪換)
- Semolina dumpling soup
奧地利牛肉清湯伴薄餅條
- Frittatensuppe
奧地利雜菜清湯伴煎餅條
- German pea soup
德式青豆湯
- Beef goulash soup
奧地利燉牛肉湯

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

- Coachman's beef goulash
奧地利燉牛肉
- Weisswurst with brezel and sweet mustard
德國香腸配鹹麥圈及甜芥末
- Roasted pork knuckle
德國豬手
- Cervelas à l'alsacienne
瑞士煙肉芝士香腸卷
- Zurich-style Veal Émincé
瑞士式炒小牛肉
- Turkey Schnitzel with mixed pepper
and mushroom sauce
德式炸火雞扒配雜椒及蘑菇汁
- Tiroler gröstl
德式洋蔥煙肉炒薯仔
- Homemade sauerkraut
德國酸菜
- 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
- Raclette – melted Swiss cheese
with new potato
瑞士烤芝士配新薯

ASIAN HOT DISHES 亞洲熱葷

- Braised sole fillet with bean curd skin
and fried garlic
蒜子枝竹炆龍脷球
- 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
- Wok-fried lobster claw with ginger
and spring onion*
薑蔥炒龍蝦鉗
- Sautéed beancurd in chili and garlic sauce
辣子豆腐
- 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
- Papadumi
印度薄脆