

French Oysters Night

夏日法國生蠔祭

自助晚餐菜單

Cold Seafood 冰鎮海鮮

Cooked yabbies

凍小龍蝦

Cooked prawns with Shell

凍蝦

Cooked blue mussel

凍藍青口

Japan crab leg

日本長腳蟹

Cold lobster

凍龍蝦

Fresh oyster from France

法國生蠔

Appetizer 前菜

Milano salami

意大利沙樂美腸

Smoked salmon

煙三文魚

Beef pastrami

黑胡椒牛肉

Parma ham with melon

巴拿馬火腿蜜瓜

Sliced boiled pork with garlic and chili sauce

蒜泥白肉

Marinated cucumber and black fungus with garlic
麻辣雲耳拍青瓜

Oyster with champagne jelly
香檳蠔肉啫喱

Oyster bruschetta
煎蠔多士

Oyster gazpacho shooters
蠔肉凍湯

Oyster summer roll
越南蠔肉米紙卷

Pesto cauliflower
香草椰菜花

Salad 沙律

Smoked oyster and potato salad
煙蠔薯仔沙律

Oyster and octopus salad
八爪魚蠔肉沙律

Oyster with crab salad
蟹肉蠔沙律

Asian scallop & pineapple salad
帶子菠蘿沙律

Roasted asparagus, fennel, tomatoes, onion and
olive salad in a cider vinaigrette
露荀茴香沙律

Caprese salad with tomatoes, buffalo mozzarella and baby basil
車厘茄水牛芝士沙律

Wild and domestic mushroom salad with rocket,
oven dried tomatoes, and grilled rosemary focaccia
雜菌, 蕃茄乾, 火箭菜沙律 配意大利香草包

Rice vermicelli salad

越南檬粉沙律

Korean bean sprouts salad

韓式銀芽沙律

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, Beetroot

蘆筍、青瓜、蕃茄、南瓜、紅腰豆、玉米筍、蘑菇、紅菜頭

Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick

提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

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, 煙肉粒

Cheese board 芝士區

Goat cheese, Whole brie, English cheddar

羊奶芝士, 法國芝士, 車打芝士

Soup 湯

Western Soup

西式湯

Chinese Soup

中式湯

Double Boiled Chicken Soup with black mushroom

東菇圓肉燉雞湯

(Available on Sun–Thu only/ 星期日至四供應)

Double Boiled Chicken Soup with Fish Maw and Longan Pulp

花膠圓肉燉老雞 *

Japanese 日式佳餚

Edamame, Gobo, lotus root

枝豆, 牛蒡, 蓮藕

Sashimi Station

精選刺身

Salmon, Tuna, Snapper, Octopus, imitation abalone, Amaebi, Scallop
三文魚刺身、吞拿魚刺身、鯛魚刺身、八爪魚刺身、仿鮑片、甜蝦、帶子

Assorted 10 featured sushi

精選壽司 (10款)

Seared sushi (Flamed wagyu beef, Tuna, Scallop, Salmon)

火炙壽司 (和牛, 吞拿魚, 帶子, 三文魚)

Deep fried Oyster sushi

炸蠔壽司

Jumbo Prawn Cutlet

炸珍寶大蝦

Tempura 天婦羅

Tempura Fitter Oyster

炸蠔天婦羅

Tempura - Prawn, scallop, pumpkin, asparagus, broccoli

天婦羅 - 蝦, 帶子, 南瓜, 露筍, 西蘭花

Noodles station 粉麵檔

Ramen noodle, Udon noodle, bean sprout, wakame, tempura vegetable

拉麵, 烏冬, 芽菜, 昆布, 雜菜天婦羅

Pork belly, bamboo, spring onion, corn, boiled egg

日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋

Miso soup, Soy broth Tokyo style and Pork broth

麵豉湯, 東京醬油湯, 豬骨湯

Grilled and Tandoori Roasted Seafood Station 特式燒烤海鮮美食

Scallop, Salmon, Squid, Sea Bass, Mussel, Prawn, Sole Fillet, Mixed Vegetable
帶子、三文魚、鮮魷、鱸魚、青口、蝦、龍脷柳、雜菜

Carving and cooking station 即製站

Bone ham with honey gravy
燒火腿配蜜糖燒汁

Roasted sirloin
燒西冷

Roasted prime rib of beef
燒有骨肉眼扒*

Pan-fried duck Foie Gras with apple
香煎鴨肝伴蘋果片*

Grilled lamb chop
烤羊扒

Peking duck
北京填鴨*

Chinese roasted suckling pig
燒乳豬

Western Hot Food 西式熱食

Oyster and bacon roll
香煎煙蠔肉卷卷

Oyster croquette
炸蠔肉薯仔球

Oysters with bacon and spinach
莧菜煙肉焗蠔

Baked oyster with cheese
白汁芝士煙肉焗蠔

Pan-fried oyster pancake
香煎蠔餅

Braised Ox tail with red wine
紅酒燴牛尾

Roasted chicken thai style
泰式燒雞

Baked cauliflower with cheese sauce
芝士焗椰菜花

Oyster carbonara
蠔肉卡邦尼意粉

Chinese Hot Dishes 中式熱食

Braised Oysters in Port Wine
砵酒焗蠔

Wok-fried Lobster Claw with Thai basil and pepper
金不換胡椒炒龍蝦鉗

Fried rice with diced chicken and dried octopus in abalone sauce
鮑汁鱈魚雞粒炒飯

Stir-fried Celery and scallop and squid with XO Sauce
XO醬西芹炒帶子鮮魷

Deep-fried White Bait in Spicy Salt
椒鹽白飯魚

Indian Hot Food 印度熱食

Hyerabadi Macchli ka Salan - Fish Curry
咖喱魚

Mushrooms Vadi Matter – mushroom and peas in Indian creamy onion sauce
白菌青豆咖喱

Hara Bhara Kabab – spinach and green pea cutlet
炸菠菜青豆吉列

Naan Bread
印度烤包

Papadum
印度薄脆

Dessert Corner 甜品專區

Deep Fried Puff

炸泡芙

Lemon Butter Cake

檸檬牛油蛋糕

Sesame Red Bean Roll

芝麻紅豆卷

Green Tea Opera

綠茶歌劇蛋糕

Green Tea White Chocolate Ganache

綠茶白朱古力

Caramelized Pineapple Tart

焦糖菠蘿撻

Mango Coconut Cake

芒果椰子蛋糕

American Cheese Cake

美式芝士蛋糕

Blueberry Cream Cheese Cake

藍莓忌廉芝士蛋糕

Sugar Puff

脆糖酥條

Honey Mousse

蜂蜜慕絲

French Apple Tart

法式蘋果撻

Raspberry Chocolate Cake

紅桑子朱古力蛋糕

Tropical Cake

熱帶水果蛋糕

Green Tea Panna Cotta

綠茶奶凍

Mango Coconut Sago Pudding
芒果椰子西米布甸

3.6 Milk Pudding
3.6牛奶布甸

Raspberry jelly
紅桑子啫喱

Seasonal fruit platter
時令水果

(Watermelon, Pineapple, Cantaloupe melon, Dragon fruit)
(西瓜, 菠蘿, 哈密瓜, 火龍果)

Vanilla Ice-cream
雲呢拿雪糕

Chocolate Ice-cream
朱古力雪糕

Strawberry Ice-cream
士多啤利雪糕

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

* (Available on Fri & Sat only / 星期五、六供應)