

AUSTRALIAN BEEF MEETS FRENCH FOIE GRAS DINNER BUFFET MENU

品味澳洲嫩牛 · 細嚐矜貴鴨肝
自助晚餐菜單

Cold Seafood 冰鎮海鮮

Boston Lobster 波士頓龍蝦

Cooked prawns with shell 凍蝦

Cooked blue mussel 凍藍青口

Japanese crab leg 日本長腳蟹

Oyster 生蠔

Appetizer 前菜

Thai beef salad 泰式牛肉沙律

Ox tail and vegetable jelly cup 牛尾雜菜啫哩杯

Roasted beef and asparagus roll 燒牛肉蘆筍卷

Pastrami 黑椒牛肉片

Sliced beef shank in soy sauce 鹵水牛腩

Duck liver and artichoke terrine 鴨肝凍批

Chicken liver mousse with roasted peach 雞肝慕絲伴烤桃

Duck liver pâté on toast 鴨肝醬多士

Chicken galantine stuffed with foie gras and mushroom 鴨肝白菌雞卷

Foie gras crème brulee 法式鴨肝燉蛋

Pepper ham with melon 黑椒火腿伴蜜瓜

Smoked salmon 煙三文魚

Chorizo 辣肉腸

Grilled vegetable with pesto and pine nut 香草醬烤時蔬

(Pumpkin 南瓜, Asparagus 蘆筍, Portobello 大啡菇,

Sun-dried tomato 番茄乾, Artichoke 雅枝竹, Cauliflower 椰菜花)

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

Thai green papaya salad 泰式青木瓜沙律

Potato and sausage salad 薯仔香腸沙律

Prawn and bell pepper salad with balsamic vinaigrette 鮮蝦甜椒黑醋沙律

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、合桃、西梅乾、甘筍條、青瓜條

Japanese food station 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 eight kind of sushi 精選壽司(八款)

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

Deep fried oyster* 吉列炸蠔

Japanese oyster omelette 蠔肉玉子燒

King prawn tempura 炸大蝦天婦羅

Foie gras Maki roll 日式鴨肝壽司

Seared wagyu beef sushi 火炙和牛壽司

Soup 湯

Chinese Soup 中式湯

Western Soup 西式湯

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 西方特色美饌

Sautéed beef with onion 日式洋蔥煮牛肉片
Beef Shepherd's Pie 免治牛肉薯蓉批
Australian wagyu burger with red peppercorn sauce 澳洲和牛漢堡伴紅椒粒汁
Braised beef risotto 燴牛肉意大利飯
Wagyu beef roll with enoki mushroom 金菇和牛牛肉卷
Roasted veal fillet with mushroom and foie gras cream sauce 燒牛仔柳配炒雜菌伴鴨肝汁
Duck liver fried rice with Chinese preserved sausage 鴨肝臘味炒飯
Foie gras Pasta with and truffle sauce 松露醬鴨肝意粉
Roasted Beef short rib with picked vegetable 韓式燒牛排骨
Fried beef cube with garlic 蒜香牛肉粒
Grilled meat ball 焗免治肉丸
Beef Bourguignon 紅酒燴牛肉
Hash brown with corned beef 牛肉薯餅
Mexican beef burritos with chili 焗墨西哥辣肉醬卷
Stuffed chicken ballotine with foie gras and ham 鴨肝釀火腿雞肉卷
Steamed egg with crab meat and foie gras 日式蟹肉鴨肝蒸蛋

Cooking Carving Station 即製站

Beef wellington 威靈頓牛柳
Roasted beef sirloin 燒西冷牛肉

Roasted prime rib of beef 燒美國頂級牛肉

Grilled beef ribeye 燒肉眼牛肉

Seared duck foie gras 香煎鴨肝

BBQ Station 即製站

Beef sirloin 西冷, ribs 牛肋條, skirt steak 牛扒

Asian Hot Dishes 亞洲熱葷

Seafood fried rice with crab roe 蟹籽海鮮炒飯

Wok-fried bread crab with ginger and onion 薑蔥炒麵包蟹

Conpoy with broccoli in XO sauce XO 醬炒乾貝西蘭花

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

Sautéed clam in three cup sauce 三杯炒蜆

Chicken Hot Pot 雞煲

Roasted pork ribs with orange and ginger 橘子肉排

Thai fried rice with pineapple and preserved meat 泰式臘腸菠蘿炒飯

Indian Hot Dishes 印度美食

Aloo gobi 印度素菜咖喱

Fish tandoori 印度烤魚

Lamb rogan josh 印度羊肉紅咖喱

Parkora 印式炸雜菜

Naan bread 印度烤包

Papadum 印度薄脆

Dessert Corner 甜品專區

Portuguese egg tart 葡撻

Bean curd 豆腐甜品

Vanilla Raspberry Cake 雲呢拿紅莓蛋糕

Lemon White Chocolate Cake 檸檬白朱古力蛋糕

Bread and butter pudding 牛油麵包布丁

Cantonese eggette 雞蛋仔

Warm pineapple frangipane Tart 意式菠蘿撻

Almond financier 法式杏仁小蛋糕

Vanilla layer cake 雲呢拿蛋糕

Chocolate profiteroles 朱古力忌廉泡芙

Japanese cheese cake 日式芝士蛋糕

Lemon blueberries pound cake 檸檬藍莓牛油蛋糕

Baileys cheese cake 百利甜酒芝士蛋糕

Chestnut cream cake 栗子忌廉蛋糕

Peanut butter chocolate cake 花生醬朱古力蛋糕

Deep-fried Puff 炸泡芙

Sable breton with chocolate cream 朱古力酥餅

Mango mascarpone cake 芒果意大利芝士蛋糕

Almond puff 杏仁酥條

Passion fruit jelly 熱情果啫喱

Mango pudding 芒果布甸

Earl grey panna cotta 伯爵茶奶凍

Raspberry jelly 紅桑子啫喱

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 雲呢拿雪糕

Chocolate ice-cream 巧克力雪糕

Strawberry ice-cream 草莓雪糕