

BM Dinner French and British Promotion 2020

Cold Seafood

冰鎮海鮮

Cooked Prawns with Shell

凍蝦

Cooked Blue Mussel

凍藍青口

Japan Crab Leg

日本長腳蟹

Cooked Half Shell Lobster

凍半邊熟龍蝦

Oyster

生蠔

Cheese Board

芝士區

Cheddar cheese 車打芝士, Brie cheese 布利芝士

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

cucumber stick

提子、餅乾、核桃、西梅乾、甘筍條、青瓜條

Appetizer

前菜

Mousse de fume saumon – salmon mousse with

crispy toast

煙三文魚慕施脆多士

Duck pate

鴨肝批

Prawn cocktail

鮮蝦杯

Tomato slice with Pozu dressing

蕃茄柚子汁

Grilled Japanese Squid with wasabi soya dressing

汁燒魷魚芥末汁

Smoked Salmon

煙三文魚

Chorizo salami

辣肉腸

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

Salty fish and potato salad

薯仔鹽漬魚沙律

Salad Nicoise

尼斯吞拿魚沙律

Duck confit salad

封鴨腿沙律

Caesar Salad

凱撒沙律

Wardolf Salad

華都夫沙律

Tuna Nicoise Salad

吞拿魚沙律

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

Japanese food station

日式美食

Assorted sashimi

Salmon, Tuna, Snapper, imitation abalone
三文魚刺身、吞拿魚刺身、鯛魚刺身、仿鮑片

Assorted eight kind of sushi
精選壽司 (八款)

Soba Noodles
冷麵

Edamame, Gobo, lotus root
枝豆、牛蒡、蓮藕

Soup 湯

Western Soup
西式湯

English seafood chowder
英式海鮮周打湯

French onion soup
法式洋蔥湯

Double Boiled Chicken Soup with Fish Maw
花膠燉老雞

Noodle station

粉麵區

Beef noodle (牛肉麵)

Braised pork with noodle (滷肉) Taiwan

Vietnam Pho soup Noodle - Board noodle with roasted chicken, beef slice, sausage Vietnam 越式河粉

Hot Dishes

熱食

Bangers and Mash
肉腸薯泥

Pork Wellington
威靈頓豬柳

Cauliflower with cheese
芝士焗椰菜花

Shepherd pie
牧羊人批

Yorkshire pudding
約克郡布丁

Roasted pork with apple sauce
燒豬腩伴蘋果蓉

Irish stew
愛爾蘭燜羊肉

Scotch egg
蘇格蘭夾心蛋

Vol Au Vent - Puff Pastry Shells with Crab meat
蟹肉酥盒

Coq au vin
紅酒燉香雞

Chicken Cordon bleu
法國藍帶雞排

Boeuf bourguignon- beef stew braised in red wine
紅酒燉牛肉

Magret de Canard - Seared Duck Breast with Honey, Orange, and Thyme
香煎鴨胸蜜糖香橙香草汁

Ratatouille

普羅旺斯燴雜菜

Boulangère potatoes
洋蔥焗茨片

Fish & Chips
炸魚薯條

Cooking Station

即製區

Beef ribs
牛肋條

Lamb chop
羊排

Sucking pig
乳豬

Carving

肉食區

Bone ham with honey gravy
燒火腿配蜜糖燒汁

Roasted beef sirloin
燒西冷牛肉

Roasted prime rib of beef
燒美國頂級牛肉

Chinese
中式美食

Three-cup chicken
(三杯雞)

Wok-fried Prawn with broccoli
西蘭花炒蝦仁

Deep fried fish with sweet and sour sauce and peanut
松子石斑

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

Shredded chicken fried rice
雞絲炒飯

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

Indian Hot Food
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
甜品

Portuguese Egg Tart
葡撻

Bread and Butter Pudding
牛油麪包布甸

White Chocolate Strawberry Cake
白朱古力士多啤梨蛋糕

Honey Mousse Cake
蜜糖慕絲餅

Bakewell Tart
杏仁果醬餡餅

Apple and Cinnamon Terrine
玉桂蘋果蛋糕

Cappuccino Cream
咖啡忌廉

American Cheese Cake
美式芝士餅

Mango Cream Cheese Cake
芒果忌廉芝士餅

Tiramisu
意大利芝士蛋糕

English Banoffee Pie
香蕉太妃撻

Matcha Cake
綠茶蛋糕

Chocolate Cream Roll
朱古力卷

Almond Bean Curd
杏仁豆腐

English Trifle
英式忌廉餅

Vanilla Cream w/ Chocolate Brownies
雲厘拿忌廉/ 布朗里

Crème Brûlée
法式焦糖燉蛋

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