

鮮西冷和牛・藍蟹・越式大頭蝦 自助晚餐

## FLAVOURS OF THE WORLD DINNER BUFFET MENU

( 6 Sep – 27 Nov 2011 )

### ICED DISPLAY

Mediterranean Crabs  
Prawns, New Zealand Mussels  
Sea Whelks, Baby Lobsters  
Malaysian Clams  
Taiwanese Crab Fillets  
Chuka Salad

凍蟹件  
蝦仔、青口  
海螺、龍蝦仔  
馬來西亞蜆  
台式蟹柳  
味付中華



### COLD DISHES

Smoked Fish Platter with Capers and Lemon Wedges  
Napoleon Salami and Parma Ham  
Assorted Pepper Cold Cuts  
Smoked Beef Pastrami  
Korean Cold Noodles with Ham

煙三文魚碟  
拿破崙香腸、巴馬火腿  
薄切雜肉  
煙黑椒牛肉片  
韓式冷麵



### SALAD COMPOTE

Korean Style Flank Noodles  
Green Papaya Salad  
Asian Eggplant Salad  
Nicoise Salad  
Curried Egg Mayonnaise Salad

韓式風味冬粉沙律  
涼拌青木瓜沙律  
燒茄子沙律  
薯仔吞拿魚沙律  
咖喱雞蛋沙律



### COLD PLATTER

Spicy Minced Beef Rice Cracker  
Roasted Salmon with Oil and Vinegar  
Braised Pork Belly with Garlic Sauce  
Cold Chicken with Chili Oil

辣味牛肉窩巴  
燒三文魚腩  
蒜泥白肉  
口水雞

### SASHIMI BAR

Assorted Sashimi

雜錦刺身

### ASSORTED CALIFORNIA SUSHI

A selection of handmade Sushi

雜錦壽司

### SALAD

Assorted Salad

自選沙律

### SOUP

Chinese and Western Daily Soup

中西式餐湯

### HOT DISHES CHINESE / ASIAN

Steamed Drunken Blue Crabs with Far Dew Chinese Wine  
Sautéed Chicken with Blackbean Sauce  
Braised Double Mushroom with Tofu  
Fried Oil Noodles with Various Meat

清蒸花刁藍蟹件  
籮定雞球  
雙菇扒豆腐  
三絲炒油麵



HOT DISHES WESTERN

Baked French Golden Whelks  
Pan-fried Vietnamese Head Prawns with Butter Sauce  
Grilled Pork Fillets with Red Wine Cream Sauce  
Italian Linguine with Portuguese Sauce and Tomatoes  
Baked Sweet Potatoes  
Butter Broccoli  
Smoked Bacon with White Bean, Carrot and Cabbage

法式焗黃金螺  
香草牛油煎越式大頭蝦  
煎豬扒  
葡式腸肉意大利麵  
焗蕃薯  
牛油西蘭花  
英式煙肉片



DEEP-FRIED STATION

Deep-fried Savory Fish  
Deep-fried Fish Balls with Cajun

脆炸多春魚  
七味魚蛋



HOT DISHES INDIAN

Chicken Curry with Condiments  
Vegetable Curry with Condiments  
Naan Bread  
Tandoori Duck Breast

雞肉咖喱  
素菜咖喱  
印度薄餅  
天多利鴨胸

CHEF ACTION STATION

Teppanyaki Waygu Beef Sirloin with Garlic and Young Leek  
 Tom Yam Kung Seafood Noodle/  
 Vietnamese Style Sliced Beef with Blanched Vegetable Noodles

日式鐵板煎薄切澳洲西冷  
冬蔭公海鮮湯麵/  
越式牛肉湯粉



CARVING STATION

Roasted Barbequed Pork Ribs

烤原條豬仔骨



CHEESE STATION

Emmentaler Cheese Gouda/  
Appenzeller Camembert  
Edam Cheese  
Roquefort  
Crackers

荷蘭芝士/  
法國牛奶芝士  
紅波芝士  
羊奶藍芝士  
餅乾

PASTRY DISPLAY

Giant Golden Black Forest Cake  
Sang Ji Sheng Sweet Soup  
Coconut Milk and Red Bean Pudding  
Raspberry Chocolate Gateau  
Tiramisu  
Blueberry Cheesecake  
Crème Brûlée  
Mango Cheesecake  
Lemon Tartlet French Style  
Orange Puffs  
Red Wine Strawberry Mousse  
Mixed Berry Panna Cotta  
Blueberry White Chocolate Fool

金箔黑森林蛋糕  
桑寄生蓮子茶  
椰汁紅豆糕  
紅莓朱古力蛋糕  
意大利芝士餅  
藍莓芝士餅  
法式嫩蛋  
芒果芝士餅  
法式檸檬撻  
香橙泡夫  
紅酒士多啤梨慕斯  
雜莓奶凍  
藍莓白朱古力忌廉杯



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Mango with Glutinous Rice and Osmanthus  
Pineapple Crumble Cake  
Passionfruit Yoghurt Cake  
Apple Jalousie  
Bread and Butter Pudding  
Walnut Banana Marble Cake  
Mango Mille-Feuille

ACTION DESSERT

Italian Chocolate Truffle Pudding  
Häagen-Dazs Ice-cream

FRUIT COUNTER

Pineapple, Watermelon  
Honeydew Melon, Grapes  
Dragon Fruit, Apple

ORGANIC COUNTER

Organic White and Red Rice  
Organic Vegetables

桂花芒果糯米飯  
菠蘿金寶餅  
熱情果乳酪蛋糕  
蘋果酥  
牛油麵包布甸  
合桃香蕉雲石蛋糕  
芒果拿破崙

意式軟心朱古力布甸  
Häagen-Dazs 雪糕

菠蘿、西瓜  
蜜瓜、提子  
火龍果、蘋果

有機紅米飯  
有機蔬菜

