

Cold Dishes 冷盤

Smoked salmon and mackerel with capers, cocktail onions and crème fraiche 煙魚拼盆配水瓜柳,洋葱仔、法式忌廉

Charcuterie with pickles, cocktail onions, capsicum

雜錦凍肉拼盆配洋葱仔、圓椒

Prawn and mussel glass noodle salad with fried shallots and num jim dressing 泰式凍蝦、青口粉絲沙律

Mesclun salad

雜菜沙律

Caesar salad

凱撤沙律

Condiments and dressings 各式配料及沙律汁

Pasta salad

意粉沙律

Capsicums, salami, red onion, tomato julienne and Italian vinegar

圓椒,紅洋葱、蕃茄絲及意大利油醋

Roasted duck salad shaved vegetables and asiago herbs

煙鴨沙律配雜菜絲及泰式香草

Red kidney bean and sweet corn salad 紅腰豆及甜粟米沙律

Soup

湯

Bouillabaisse 法式燴海鮮湯

Farmers bread, garlic bread, cheese crackers 農夫包、蒜茸包、餅乾

Hot Entrées 熱盤

Steamed sole fillet with lemon almond butter sauce 蒸龍脷柳配檸檬杏仁牛油汁

Tandoori salmon cubes with cucumber raita

印式烤三文魚配青瓜醬

Massaman style mutton curry

印式咖喱羊肉

Saffron pilaf rice

番紅花飯

Spiced Indian green beans and onions

香辣印度青豆及洋葱

Roasted leg of lamb with rosemary sauce

烤羊脾配香草汁

Roasted chicken breast with black olives, tomato and chicken jus 烤雞胸配水欖、蕃茄及鷄汁



Chinese Dishes

中式

Chinese barbecued meat platter 中式燒味拼盆 Crispy fried chicken with lemon sauce

Trispy fried chicken with femon sauce 西檸雞

Braised seasonal vegetable 扒時蔬

Braised e-fu noodle with enoki 金菇伊麵

Carving Trolley 切肉車

Honey glazed Virginia ham with green peppercorn sauce 蜜糖火腿配胡椒汁

Desserts

甜品

Vanilla panna cotta 香草奶凍

Dark chocolate truffle cake 朱古力蛋糕

Passionfruit chocolate chip mousse cake

熱情果朱古力慕絲蛋糕

Mixed nut tartlet

雜果仁撻

American cheese cake

美式芝士餅

Warm dried fruit bread and butter pudding 暖乾果牛油麵包布甸配香草汁 Seasonal sliced fresh fruit 鮮果碟

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Coffee or tea 咖啡或茶

(Valid until 30 December, 2012)

HK\$658 plus 10% service charge per person (Including unlimited pouring of soft drinks, beer and chilled orange juice for two hours)

^{*} This package cannot be used in conjunction with other promotional offer/Privilege or VIP Card or other discount voucher



Cold Dishes 冷盤

Homemade Smoked salmon with capers, cocktail onions and crème fraiche 自製煙三文魚配水瓜柳,洋葱仔、法式忌廉

Nicoise Salad with grilled tuna fillet and citrus vinegar 炭燒吞拿魚沙律

Beef Carpaccio with black truffle mayonnaise and shaved Parmesan cheese 生牛肉薄片

Crab meat tower with mango and papaya 蟹肉配鮮芒果及木瓜塔

Fresh Seafood 海鮮

Sea whelks, poached prawns, half shell mussel with cocktail sauce, lemon, red wine vinegar 海螺、凍蝦、半殼青口配咯嗲汁, 檸檬, 紅酒醋

Japanese Counter 日式

Assorted sushi and sashimi with wasabi and soya sauce 雜錦壽司配醃紫薑

Green tea noodle cup with dashi broth and toasted nori seaweed 綠茶冷麵配蘿蔔茸及紫菜 Ice tofu with soya sauce 凍豆腐配豉油汁

Slow cook egg with seafood 慢煮雞蛋配海鮮

Selection of Salads 沙律

Mesclun salad and Caesar salad 雜菜及凱撒沙律 Condiments and dressings 各式配料及沙律汁

Tomato and mozzarella cheese, avocado salad with rocket pesto 蕃茄、意大利芝士、牛油果沙律及火箭菜醬 Thai seafood salad with rice noodle 泰式海鮮沙律配米粉

Soup 湯

Seafood bisque with cognac 干邑海鮮濃湯 Farmers bread, garlic bread, cheese crackers 農夫包、蒜茸包、餅乾

Carving Trolley 切內車

Roasted Australian beef rib eye with green peppercorn sauce 燒澳洲牛肉眼配青胡椒汁



Hot Entrées 熱盤

Pan seared salmon fillet with beurre blanc sauce 香煎三文魚柳配牛油白酒汁

Steamed sole fillet with lemon almond butter sauce 蒸龍脷柳配檸檬杏仁牛油汁

Tandoori chicken makhani with steamed rice 印度燒雞配黃飯

Roasted rack of lamb with rosemary sauce 燒羊扒配香草汁

Sautéed potato with garlic, shallot and thyme 炒薯仔配乾葱及香草

Linguine with fresh clams and herb basil, white wine jus 扁意粉配鮮蜆及香草白酒汁

Chinese Dishes

大中

Wok fried beef with snow peas and enoki 金菇雪豆炒牛肉

Braised garoupa with broccoli in garlic sauce 蒜茸西蘭花炒斑球

Home style stir fried noodles with soya sauce 豉油阜炒麺

Sautéed bean curd, broccoli and straw mushroom in spicy sauce 四川豆腐炒草菇西蘭花

Barbecued suckling pig platter 乳豬拼盤

Desserts 甜品

Raspberry mascarpone cheese cake 紅莓意式芝士餅

Marble chocolate cake 楓糖朱古力蛋糕

Fresh apple compote

燴鮮蘋果 Mango strudel

芒果卷

Red bean black sesame roll 紅豆黑芝麻卷

Warm pear and candy ginger crumble 暖香梨糖薑撻 Seasonal fresh fruit platter 鮮果拼盤

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Coffee or tea 咖啡或茶

(Valid until 30 December, 2012)

HK\$718 plus 10% service charge per person (Including unlimited pouring of soft drinks, beer and chilled orange juice for two hours)

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