



THE EXCELSIOR
HONG KONG

Buffet Lunch Menu 1

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

Assorted sushi and pickled ginger

雜錦壽司配醃紫薑

Mediterranean grilled vegetable with Balsamic reduction and extra virgin olive oil

地中海扒雜菜配意大利黑醋及特純欖油

Crab meat with mango and papaya tower

蟹肉配鮮芒果及木瓜塔

Charcuterie with pickles, cocktail onions, capsicum

雜錦凍肉拼盆配洋葱仔、圓椒

Chinese barbecued meat platter with marinated jelly fish

中式燒味拼盆配海蜇

Salads

沙律

Thai style poached shrimp salad with green papaya

泰式凍蝦沙律配青木瓜

Mesclun salad and Caesar salad

雜菜及凱撒沙律

Condiments and dressings

各式配料及沙律汁

Potato salad

薯仔沙律

Smoked chicken salad with cucumber, tomato and sesame dressing

煙雞沙律配青瓜、蕃茄及芝麻汁

Red kidney bean and sweet corn salad

紅腰豆及甜粟米沙律

Soup Kettle

熱湯

Wild mushroom soup

野菌湯

Farmers bread, garlic bread, cream crackers

農夫包，蒜茸包、餅乾



THE EXCELSIOR
HONG KONG

Buffet Lunch Menu 1

Hot dishes

熱盤

Roasted miso cod fish fillet with tomato salsa

燒西京雪魚柳配蕃茄醬

Slow cook pork tenderloin with herb soft crust and romesco sauce

慢煮豬柳配香草及杏仁圓椒汁

Baked penne pasta with grilled vegetables and tomato sauce

焗尖通粉配扒雜蔬菜及蕃茄汁

Lamb curry with basmati rice

羊肉咖喱配配印度飯

Sweet and sour pork

咕嚕肉

Fried vegetable rice in lotus leaf

荷葉飯

Steamed green vegetable with garlic

蒜茸炒時菜

Carving Trolley 切肉車

Roasted leg of lamb with rosemary sauce

燒烤羊腩配香草汁

Desserts 甜品

Mango cheese cake

香芒芝士餅

Fresh fruit jalousie

鮮果酥條

Caramel crème brulee

法式焦糖燉蛋

Rhubarb strawberries pie

大黃土多啤梨批

Dark chocolate praline mousse

榛子朱古力慕絲

Seasonal fruit platter

鮮果碟



Coffee or tea

咖啡或茶

(Valid until 30 December, 2012)

HK\$538 per person plus 10% service charge

(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.



THE EXCELSIOR
HONG KONG

Buffet Lunch Menu 2

Cold Dishes

冷盤

Homemade smoked salmon with capers, cocktail onions and crème fraiche

自製煙三文魚配水瓜柳、洋葱仔及法式忌廉

Assorted sushi and pickled ginger

雜錦壽司配醃紫薑

Tomato and mozzarella, avocado salad

蕃茄、意大利芝士、牛油果沙律

Balsamic reduction and extra olive oil, rocket pesto

配意大利黑醋、欖油及香草醬

Poached tomato with sesame dressing

水煮蕃茄配芝麻汁

Charcuterie with pickles, cocktail onions, capsicum

雜錦凍肉拼盆配洋葱仔、圓椒

Chinese barbecued meat platter with marinated jelly fish

中式燒味拼盆配海蜇

Salads

沙律

Thai style seafood salad

泰式海鮮沙律

Mesclun salad and Caesar salad

雜菜及凱撒沙律

Condiments and dressing

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

Smoked duck salad with cucumber, tomato and sesame dressing

煙鴨沙律配青瓜、蕃茄及芝麻汁

Greek salad with feta cheese

希臘沙律配忌廉芝士

Soup Kettle

熱湯

Seafood bisque

海鮮濃湯

Farmers bread, garlic bread, cheese crackers

農夫包, 蒜茸包、餅乾



Buffet Lunch Menu 2

Hot Dishes

熱盤

- Pan seared cod fish fillet with red bell pepper coulis
香煎鱈魚柳配紅圓椒汁
- Baked penne pasta with grill vegetable and tomato sauce
焗尖通粉配扒雜蔬菜及蕃茄汁
- Mild chicken makhani curry
印式雞咖喱
- Korean beef short ribs with white turnip
韓式牛仔骨配白蘿蔔
- Roasted leg of lamb with rosemary sauce
燒烤羊腩配香草汁
- Thai style pineapple fried rice
泰式菠蘿炒飯
- Stir-fried prawn with celery and red bell pepper
西芹炒蝦球
- Steamed green vegetables with mushroom
蒸時菜鮮菇

Carving Station

切肉車

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

Desserts

甜品

- Warm semolina pudding with vanilla sauce
暖小麥粉布甸配香草汁
- Blackforrest cream cake
黑森林蛋糕
- Almond pear tartlet
杏仁香梨撻
- Traditional tiramisu
傳統意式芝士餅
- White wine fresh fruit terrine
白酒鮮果啫喱
- English sherry trifle
英式布甸
- Seasonal cut fruit
鮮果碟

(Valid until 30 December, 2012)

HK\$598 per person plus 10% service charge
(Including unlimited pouring of soft drinks, beer and chilled orange juice for two hours)

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