



THE EXCELSIOR  
HONG KONG

## Cocktail Menu

### Cold Dishes

#### 冷盤

- Scallops ceviche, lime, citrus olive oil, filo disc  
醃帶子配簿脆
- Smoked salmon tartar with jicama salad and caviar  
煙三文魚配沙葛沙律及魚子醬
- Parma ham rolls-up with brie cheese, thyme, pine nut and rocket  
巴馬火腿卷配軟芝士、香草松子仁及沙律菜
- Mini potato with shrimp salad and crème fraiche  
迷你薯仔沙律配法式忌廉

### Dips

#### 醬

- Eggplant caviar dips, guacamole, pumpkin dips with grissini and lavosh bread  
茄子醬、牛油果醬、南瓜醬配芝士麵包條及意大利薄脆飽
- Hummus chick pea dip and Turkish bread  
雞豆蓉醬配土耳其飽

### Hot dishes

#### 熱盤

- Snail with puff pastry and wild black trumpet mushroom  
田螺肉及野黑菌千層酥
- Crab meat and basil stuffed mushroom  
蟹肉及香草釀蘑菇
- Chicken and beef satays with peanut sauce  
雞肉及牛肉沙嗲配沙嗲汁
- Tandoori lamb cutlets with mint and cucumber raita  
印式烤羊配青瓜醬

### Chinese Dishes

#### 中式

- Steamed purple glutinous buns  
紫米卷
- Baked barbecued pork and onion puffs  
洋蔥叉燒酥
- Pan fried bean curd sheet rolls with minced shrimps  
家鄉腐皮卷

### Desserts

#### 甜品

- Treacle tart  
香檸撻
- Red berries cheese cake  
紅莓芝士餅
- Chocolate Napoleon cake  
朱古力拿破崙餅
- Strawberries skewers  
士多啤梨串

(Valid until 30 December, 2012)

**HK\$470 per person plus 10% service charge**

(Including unlimited pouring of soft drinks, beer and chilled orange juice for two hours)

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For more details, please contact our Banquet team. 詳情查詢, 請聯絡香港怡東酒店宴會部

Telephone 電話: (852) 2837 6951 / 2837 6953 Facsimile 傳真: (852) 2895 6160



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## *Western Set Lunch Menu 1*

Gravlax salmon duo

With orange and fennel, rocket salad and citrus dressing  
醃鮮三文魚二重奏配香橙及茴香、火箭菜沙律及柚子汁

¥ ¥ ¥

Confit duck leg

With sautéed seasonal vegetable, mashed potatoes and duck jus  
油浸鴨脾配炒時菜、薯茸及鴨汁

¥ ¥ ¥

German cream cheese cake with rum sauce

德國忌廉芝士餅配蘇酒汁

¥ ¥ ¥

Coffee or tea

咖啡或茶

## *Western Set Lunch Menu 2*

Caesar salad

Smoked salmon with yellow romaine lettuce and crispy pancetta  
凱撒沙律配煙三文、羅馬生菜及脆意大利煙肉

¥ ¥ ¥

Grilled Australian beef tenderloin

With glazed vegetables, roasted potato wedge and beef jus  
扒澳洲牛柳配燴時菜、燒薯角及牛肉汁

¥ ¥ ¥

Warm apple crumble tart with vanilla ice cream

暖蘋果撻配香草雪糕

¥ ¥ ¥

Coffee or tea

咖啡或茶

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**HK\$518 per person plus 10% service charge**

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## ***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，洋蔥仔、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

雜錦凍肉拼盆配洋蔥仔、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

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## ***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

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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)

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## ***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

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## **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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THE EXCELSIOR  
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## *International Buffet Dinner 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，洋蔥仔、法式忌廉

Charcuterie with pickles, cocktail onions, capsicum  
雜錦凍肉拼盆配洋蔥仔、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

凱撒沙律

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，紅洋蔥、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  
香辣印度青豆及洋蔥

Roasted leg of lamb with rosemary sauce  
烤羊腩配香草汁

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

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## ***International Buffet Dinner Menu 1***

### **Chinese Dishes**

#### **中式**

Chinese barbecued meat platter

中式燒味拼盆

Crispy fried chicken with lemon 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

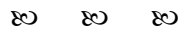
美式芝士餅

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



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)

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## ***International Buffet Dinner 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、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**

#### **切肉車**

Roasted Australian beef rib eye with green peppercorn sauce

燒澳洲牛肉眼配青胡椒汁

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## ***International Buffet Dinner Menu 2***

### **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**

#### **中式**

- 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  
豉油皇炒麵
- 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
- ☺ ☺ ☺  
Coffee or tea  
咖啡或茶

(Valid until 30 December, 2012)

**HK\$718 plus 10% service charge per person**

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