

LUNCH-Aug2026

laksa noodle station

Prawn, Tofu Puffs, fish cake, boiled egg, bean sprout and sambal chili paste

rice vermicelli or yellow noodles

即煮意粉Live cooking station -spaghetti with tomato sauce番茄意大利面

Parmesan帕馬臣芝士, chili flake辣椒碎

鐵板燒Teppanyaki & Grilled Items

雞串Chicken skewers (yakitori), Ox tongue, 雞翼Chicken wings

Snack

Fried vegetables spring roll and Punjabi Samosa

Pizza margherita

Cold Section

中式冷盤 x 2 Chinese cold platter

西式沙律 x 2 Western-style salad (either two)

(Yam Sam O (Thai Pomelo Salad with Shrimps), 烤南瓜沙律Roasted pumpkin salad, 三文魚中東米沙律Salmon Middle Eastern rice salad, 日式薯仔沙律Potatoes salad “Japanese” Style

Moroccan Zaalouk (Eggplant and Tomato Salad)

田園沙律包括雜沙律菜, 西生菜, 青瓜。雞豆, 粟米粒, 青豆角 Garden salad (mixed greens, lettuce, cucumber, chickpeas, corn kernels, Green peas

柚子醋Yuzu vinegar, 千島醬Thousand Island dressing, 法汁 French dressing Ceasar salad dressing

芝麻醬Sesame dressing, 意大利油醋Italian vinaigrette

冷豆腐Cold tofu

涼伴海帶 Seaweed salad with yuzu dressing

什錦壽司及刺身Assorted sushi and sashimi

味附螺肉Chuka Tsubu

凍海鮮seafood : Cold熟蜆cooked clams, 青口mussels, 熟蝦 cooked Shrimp

Soup

中式燉湯Chinese double-boiled soup及 西式餐湯Western-style soup

Hot Dishes

印度馬鈴薯餅Aloo tikki

巴東牛肉beef rendang

鹵水雞髀soy Marinated Chicken Legs

印式烤羊肉Tandoori lamb

豬腳羌 Traditional Braised Pork Knuckle

脆肉瓜炒牛肉Stir Fried Beef & Chinese Zucchini

海鮮炒烏冬Wok Fried Seafood Udon

韭菜花炒鹹肉Persevered Pork Belly with Chive Flower

豉椒炒青口Black Bean Mussels

Thai Style Roast Fish 泰式香茅烤魚

Dhal Curry印度扁豆咖喱

Chickpea Curry鷹嘴豆咖喱

Chicken Satay 雞肉沙嗲

Garlic Naan蒜香印度烤餅

pani puri station 印度脆球

Mint & Coriander, Masala

Tamarind Chutney

Roti canai, Pappadum

Steamed jasmine Rice 茉莉香米

Carving section

Roasted Gammon ham

Desserts

精美切餅 Assorted Cut Cake

芋圓紅豆沙Taro and Sweet Potato Balls with red bean

芝士餅 Cheese Cake

奶凍 Panna Cotta

豆腐花Tofu Pudding

新鮮生果 Fresh Fruit

牛奶公司雪糕 Dairy Farm Ice-cream

DINNER

laksa noodle station

Prawn, Tofu Puffs, fish cake, boiled egg, bean sprout and sambal chili paste

rice vermicelli or yellow noodles

即煮意粉Live cooking station -spaghetti bolognese 意大利肉醬面

Parmesan帕馬臣芝士, chili flake辣椒碎

鐵板燒Teppanyaki & Grilled Items

雞串Chicken skewers (yakitori), Ox tongue , 雞翼Chicken wings, 羊扒lamb chop

Snack

Fried vegetables spring roll and Punjabi Samosa

Pizza margherita

Cold Section

凍肉及芝士盤Cold cuts and cheese platter

海鮮Seafood Platter。蟹腳Crab legs 熟蜆cooked clams熟蝦Cooked shrimps 青口Mussels

中式冷盤x 2 Chinese cold platter

西式沙律x 4 Western-style salad (find below)

什錦壽司及刺身Assorted sushi and sashimi

西式沙律 x 2 Western-style salad (either two)

(Yam Sam O (Thai Pomelo Salad with Shrimps), 烤南瓜沙律Roasted pumpkin salad, 三文魚中東米沙律Salmon Middle Eastern rice salad, 日式薯仔沙律Potatoes salad “Japanese” Style

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芝麻醬Sesame dressing, 意大利油醋Italian vinaigrette

Soup

中式燉湯Chinese double-boiled soup及 忌廉蘑菇湯Mushroom cream soup

Hot Dishes

印度馬鈴薯餅Aloo tikki

泰式香料燒春雞Thai Spiced Roasted Spring Chicken

印式烤羊肉Tandoori lamb

豬腳羌 Traditional Braised Pork Knuckle

脆肉瓜炒牛肉Stir Fried Beef & Chinese Zucchini

海鮮炒烏冬Wok Fried Seafood Udon

韭菜花炒鹹肉Persevered Pork Belly with Chive Flower

香蒜炒青菜Stir-Fried Green Vegetables with Garlic

Slow Braised Lamb Shank in Curry Sauce咖哩羊膝

Thai Style Roast Fish 泰式香茅烤魚

Dhal Curry印度扁豆咖喱

Chickpea Curry鷹嘴豆咖喱

Chicken tandoori印度烤雞

Garlic Naan蒜香印度烤餅

Roasted new potato with herbs香草烤新薯

Steamed jasmine Rice 茉莉香米

Carving section

Peking duck with condiments (Scallions and cucumber, hoisin sauce and pancake

Desserts

Live station -Souffle with vanilla sauce

精美切餅 Assorted Cut Cake

果凍及啫喱 Assorted Jellies

馬拉糕 Cantonese sponge cake

蘋果金寶Apple Crumble

芋圓紅豆沙Taro and Sweet Potato Balls with red bean

豆腐花Tofu Pudding

新鮮生果 Fresh Fruit

Movenpick ice cream-Vanilla, chocolate strawberry, espresso