

「龍蝦、鴨肝、美國肉眼牛排」自助晚餐
Lobster, Foie Gras, U.S Rib Eye of Beef, Dinner Buffet

Chef Soup Counter

1. 酥皮野菌帶子忌廉湯
Cream of Wild Mushroom with Scallops and Puff Pastry

Teppanyaki Counter

魚柳 Fish Fillet	老虎蝦 Tiger Prawn
羊排 Lamb Cutlet	

配野菌汁及香檳牛油汁
Served with Wild Mushroom Sauce and Champagne Beurre Blanc

Chef Counter
(一星期更換一款)

1. 雙丸麵
Beef Balls and Cuttlefish Balls with Noodle in Soup
2. 馬來西亞叻沙
Malaysia Laksa in Spicy Coconut Milk
3. 雪菜肉絲上海麵
Shanghai Noodle with Pickled Mustard Greens and Shredded Pork
4. 日式叉燒番茄湯烏冬
Japanese B.B.Q Pork U-don in Tomato Pork Bone Soup
5. 冬陰功魚角蝦檬粉
Rice Noodle with Fried Fish Dumpling and Shrimp in Tom Yum Goong Soup

Cavery 肉車

燒美國肉眼牛排及煙豬柳

Roasted U.S Rib Eye of Beef and Smoked Pork Loin Boneless

配以黑椒汁及紅酒燒汁

Served with Black Pepper and Red Wine Gravy

奉送黑松露汁焗龍蝦(乙份)

A Complimentary of Lobster with Black Truffle Sauce (A served per guest 1/2)

奉送藍莓香煎鴨肝(乙份)

A Complimentary of Pan-fried Foie Gras with Blueberry Sauce (A served per guest)

Chef Dessert Counter

法式紅酒燴蘋果

Poached Apple in Red Wine

French Cold Seafood Bar: 法式凍海鮮吧

藍青口 Blue Mussel	亞拉斯加雪蟹爪 Alaska Snow Crab Leg
加拿大翡翠螺 Canadian Green Sea Whelk	凍蝦 Poached Prawn
紐西蘭青口 N.Z. Green Lip Mussel	凍扇貝 Poach Scallop

各式莫凡彼雪糕

Assorted Mövenpick Ice Cream

麵包類

Bread Item

Assorted Hard Rolls and Soft Bun

日式壽司

Japanese Sushi Corner

An Assortment of Traditional Sushi

Sushi – Vinegar Rice Ball with Various Kinds of Sliced Raw Fish

Maki – Vinegar Rice and Raw Fish and Vegetable Rolled with a Sheet of Seaweed Leave

日式雜錦魚生

Japanese Sashimi Bar

新鮮三文魚 Fresh Salmon	新鮮吞拿魚 Fresh Tuna
希靈魚 Japan Herring	鯛魚 Snapper
甜蝦 Otsuki Mukiebi	

冷盤類

Appetizers

煙三文魚 Smoked Salmon	日式半生熟吞拿魚 Tuna Tataki
瑞士芝士及意大利沙樂美腸 Swiss Cheese and Salami with Pickle	各式雜錦凍切腸 Assorted Cold Cut Sausage
楓葉糖烤烟鴨胸 Smoked Duck Breast with Maple Syrup	巴馬火腿蜜瓜 Parma Ham and Melon
泰醬燒雞 Roasted Chicken Thai Style	韓式泡菜 Korean Kimchi
韓式八爪魚 Mini Octopus Korean Style	燒牛肉 Cold Sliced Roast Beef
雜錦咯嗲	凍切火雞片

Assorted Cocktail	Sliced Tukey

沙律類 SALAES	
雜菜沙律 Crispy Garden Green Salad	蜜瓜蝦沙律 Shrimp and Melon Salad
煙三文魚蘑菇雜豆沙律 Mushroom and Mixed Bean Salad with Smoked Salmon	青瓜煙鴨胸沙律 Smoked Duck Breast and Cucumber Salad
蘆筍蕃茄芝士沙律 Asparagus with Tomato and Cheese Salad	吞拿魚沙律 Tuna Nicoise Salad
菠蘿雞沙律 Chicken and Pineapple Salad	泰式鳳爪沙律 Thai Marinated Chicken Feet Salad
蟹籽俄羅斯蛋沙律 Russian Egg Salad With Tobikko Caviar	洋蔥薯仔沙律 Potato and Onion Salad

Week 1

是日中式湯 Chinese Soup of the Day	
葡式燒紅魚柳 Baked Fish Fillet with Eggplant and Tomato Sauce Portuguese Style	黑松露蝦仁蒸豆腐 Steamed Tofu with Black Truffle and Shrimp
蒜茸白酒炒蜆子 Pan-fried Razor Clams with Coriander and Garlic	焗釀蟹蓋 Baked Stuffed Crab Shell
勝山特色烤雞扒 Barbecued Chicken Shozan Style	煙三文魚蝴蝶粉 Farfalle with Smoked Salmon
石榴汁烤排骨 Roasted Pork Spare Rib with Guava Sauce	西班牙蒜香薯 Spanish Garlic Potatoes
日式燴牛脷 Braised Ox-tongue Japanese Style	新鮮時菜 Seasonal Vegetable

Week 2

是日中式湯 Chinese Soup of the Day	
清蒸多寶魚 Steamed Turbot Fish with Ginger and Spring Onion	日式薑汁豆腐 Deep-fried Bean Curd with Ginger soy Sauce
焗葡國雞 Braised Chicken Portuguese Style	美式燴海鮮 Seafood Stew America Style
薑蔥炒蜆子	焗釀蟹蓋

Stir-fried Razor Clams with Ginger and Spring Onion	Baked Stuffed Crab Shell
煙肉焗薯蓉 Baked Mashed Potatoes with Bacon	香草磨菇通粉 Penne with Mushroom and Pesto Cream
羊肉咖喱 Mutton Curry	新鮮時菜 Seasonal Vegetable

Week 3

是日中式湯 Chinese Soup of the Day	
香草多寶魚 Steamed Turbot Fish with Basil Cream Sauce	椰香牛肉咖喱 Beef Curry Massaman
香芒炭烤排骨 BBQ Pork Spare-Rib with Mango	焗釀蟹蓋 Baked Stuffed Crab Shell
紅酒燴雞 Braised Chicken in Red Wine	煙肉磨菇意大利粉 Spaghetti Carbonara
日式鰻魚豆腐 Steamed Stuffed Bean Curd with Eel	麻辣炒蜆子 Stir-Fried Razor Clam with Spicy Sauce
新鮮時菜 Seasonal Vegetable	利蔬里薯 Rissole Potatoes

Week 4

是日中式湯 Chinese Soup of the Day	
杏仁多寶魚 Pan-fried Turbot with Almond Butter Sauce	葡國紅豆豬手 Pork Knuckle with Red Bean Portuguese Style
焗釀蟹蓋 Baked Stuffed Crab Shell	蒜蓉辣椒乾炒聖子 Stir-Fried Razor Clam with Dry Red Chili
西班牙海鮮意粉 Spanish Seafood Spaghetti	炭烤牛肋骨 BBQ Marinated Short Rib of Beef with Paprika Sauce
青咖喱雞 Green Curry Chicken	白汁焗薯 Gratin Potatoes
日式炸豆腐 Japanese Fried Bean Curd	新鮮時菜 Seasonal Vegetable

Week 5

是日中式湯 Chinese Soup of the Day	
香煎紅魚柳香草忌廉汁 Pan-fried Fish Fillet with Pesto Cream Sauce	白汁雞王 Chicken A La King

米蘭式豬扒 Pork Cutlet Milanese	海皇扒豆腐 Braised Bean Curd with Seafood Sauce
焗釀蟹蓋 Baked Stuffed Crab Shell	豉汁炒蠔子 Stir-fried Razor Clams with Black Beans Sauce
韓式燒鮮魷 Grilled Squid Korean style	日式炒烏冬 Fried u-don Noodle with Shrimp
香草薯角 Rosemary Potatoes	新鮮時菜 Seasonal Vegetable

Menu 6

是日中式湯 Chinese Soup of the Day	
香煎三文魚配紅花忌廉汁 Pan-fried Salmon with Bouillabaisse Butter	牛脷天婦羅 Ox-Tongue Tempura
豉汁煎釀三寶 Stuffed Vegetable with Black Bean Sauce	油鹽水浸蜆 Poached Clam with Salty Water
	日式海鮮薄餅 Japanese Seafood Pizza
粉絲蒸扇貝 Steamed Scallop with Garlic and Vermicelli	希臘式洋蔥炒薯 Greek Potatoes with Onion
金沙炒蟹 Sauteed Crab with Salted-Egg Yolk	煙三文魚蝴蝶粉 Farfalle with Smoked Salmon
新鮮時菜 Seasonal Vegetable	白飯 Steamed Rice

甜品類 Desserts	
各式鮮果杯 Seasonal Fresh Fruits	雜果啫喱 Fruit Jelly
野草莓撻 Raspberry Tart	酥皮椰撻 Coconut Tart
焦糖布甸 Caramel Egg Pudding	鮮果千層酥 Fresh Fruit Napoleon
石榴蛋糕 Guava Pudding	伯爵紅茶慕絲蛋糕 Earl Grey Mousse Cake
朱古力慕絲蛋糕 Chocolate Mousse Cake	香芒奶凍 Mango Bavarois
黑森林蛋糕 Black Forest Cake	意式咖啡芝士布甸 Tiramisu
香芒布甸杯	德式芝士餅

Mango Pudding	German Cheese Cake
香梨慕絲蛋糕 Pear Mousse Cake	杏仁拿破崙 Almond Napoleon
藍莓芝士蛋糕 Blueberry Cheese Cake	鮮果酥條 Fresh Fruit Feuilletés
木糠蛋糕 Serradura Portuguese Cream Cake	荔枝布甸 Litchi Pudding
蜜桃布甸 Peach Pudding	栗子蛋糕 Chestnut Cake
香芒涼粉 Grass Jelly with Mango	中式糖水 Chinese Sweet Soup
山水豆腐花 Bean Curd Custard	楊枝甘露 Mango Pomelo Sago
香芒黑糯米布甸 Black Glutinous Rice with Mango	麵包蛋布甸 Bread Pudding