

## **Western Buffet Menu**

### **Appetizers and Salad 冷盤及沙律**

- Poached Whole Prawns, Canadian Crab Legs, Whelk  
and Seafood Mountain with Cocktail Sauce and Shallot Vinaigrette 海鮮塔咯嘜汁
- Parma Ham with Cantaloupe Melon 巴拿馬火腿配蜜瓜
- Fresh Prawn and Mango Paper Roll 鮮蝦芒果米紙卷
- Fresh Asparagus with Rocket Leaves and Truffle oil 鮮露筍配火箭菜松露油
- Tomato and Mozzarella Cheese with Basil and Olive oil 意大利水牛芝士配鮮蕃茄
- Japanese Sushi and Sashimi Selection 日式雜錦壽司及魚生拼盤
- Served with Soy Sauce, Wasabi and Pickle Ginger 配以豉油, 芥末醬及子薑
- Pomelo Salad in Thai Style 泰式柚子沙律
- Caesar Salad with Smoked Chicken 煙雞肉凱撒沙律
- Potato Salad with Crispy Bacon and Scallion 香蔥煙肉薯仔沙律
- Pineapple Salad with Nata de coco 菠蘿椰纖果沙律
- Choice of Dressings 自選沙律醬汁
- Caesar, Thousand Island, French and Italian Dressing 凱撒沙律醬、千島沙律醬、法式及意大利沙律汁

### **Soup 湯**

- Lobster Bisque with Cognac 龍蝦干邑濃湯

### **Carving 烤肉車**

- Roasted Beef Wellington with Truffle Red Wine Jus 燒威靈頓牛扒配松露紅酒汁

### **Hot Selection 熱盤**

- Barbecued Meat Platter 中式燒味拼盆
- Pan-fried Salmon with Asparagus wrapped in Parma Ham 巴拿馬火腿捲香煎三文魚配鮮露筍
- Served with Saffron Butter Sauce 配青檸牛油汁
- Blue Mussel with White Wine 白酒煮青口
- Pan Fried Lamb Chops with Ratatouille and Balsamic Mint Sauce 香煎羊扒配薄荷汁
- Indian Chicken Curry 印度咖喱雞
- Served with Steamed Rice and Naan Bread 配白飯及印度薄餅
- Deep-fried Prawns wrapped with Sugar Cane 越式蔗蝦
- Braised Seasonal Vegetables and Glazed Carrot 燴時菜及牛油甘荀
- Lasagne Bolognese 肉醬千層麵

### **Dessert 甜品**

- American Cheese Cake 美式芝士餅
- Bread & Butter Pudding 麵包牛油布丁
- Chestnut Cream Cake 栗子蛋糕
- Black Forest Cream Cake 黑森林蛋糕
- Apple Strudel with Vanilla Sauce 蘋果批配雲喱拿汁
- Mini cup with:
- Crème Caramel, Panna Cotta, Tiramisu, 迷你雜錦甜品杯
- Seasonal Fresh Fruit Platter 時令鮮果拼盤
- Fresh Fruit Tart 鮮果撻
- Mango Napoleon 芒果拿破崙蛋糕
- Sweetened Bean Curd with Syrup 香滑豆腐花
- Two kinds of Ice-cream 二款雪糕
- Chocolate Fountain with Fresh Fruits and Marshmallow 繽紛甜蜜朱古力噴泉配鮮果及棉花糖

**HK\$388 plus 10% service charge per person**  
**(Minimum guarantee of 80 persons)**

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### **Appetizers and Salad 冷盤及沙律**

- Poached Whole Prawns, Canadian Crab Legs, Whelk  
and Seafood Mountain with Cocktail Sauce and Shallot Vinaigrette 海鮮塔咯嘜汁  
Shrimp and Pomelo Salad in Cup 大蝦柚子沙律杯  
Parma Ham with Cantaloupe Melon 巴拿馬火腿配蜜瓜  
Fresh Prawn and Mango Paper Roll 鮮蝦芒果米紙卷  
Fresh Asparagus with Rocket Leaves and Truffle oil 鮮露荀配火箭菜松露油  
Tomato and Mozzarella Cheese with Basil and Olive oil 意大利水牛芝士配鮮蕃茄  
Japanese Sushi and Sashimi Selection 日式雜錦壽司及魚生拼盤  
Served with Soy Sauce, Wasabi and Pickle Ginger 配以豉油、芥末醬及子薑  
Soba Noodles 日式冷麵  
Caesar Salad with Smoked Chicken 煙雞肉凱撒沙律  
Potato Salad with Crispy Bacon and Scallion 香蔥煙肉薯仔沙律  
Pineapple Salad with Nata de coco 菠蘿椰纖果沙律  
Choice of Dressings 自選沙律醬汁  
Caesar, Thousand Island, French and Italian Dressing 凱撒沙律醬、千島沙律醬、法式及意大利沙律汁

### **Soup 湯**

- Lobster Bisque with Cognac 龍蝦干邑濃湯  
Chicken and Coconut Soup 椰子煲雞湯

### **Carving 烤肉車**

- Roasted Prime Rib of Beef with Mushroom Sauce 燒腓肋牛扒配蘑菇汁

### **Hot Selection 熱盤**

- Suckling Pig and Barbecued Meat Platter 乳豬燒味拼盆  
Pan Fried Lamb Chops with Ratatouille and Balsamic Mint Sauce 香煎羊扒配薄荷汁  
Steamed Fresh Sea Garoupa 清蒸大海斑  
Blue Mussel with White Wine 白酒煮青口  
Baked Salmon Fillet "Teriyaki" 焗三文魚配照燒汁  
Stir-fried Scallop and Prawn with Broccoli 西蘭花炒帶子蝦球  
Indian Chicken Curry 印度咖喱雞  
Served with Steamed Rice and Naan Bread 配白飯及印度薄餅  
Deep-fried Prawns wrapped with Sugar Cane 越式煎蝦  
Penne Pasta with Seafood and Tomato Sauce 海鮮長通粉配蕃茄汁  
Braised E-Fu Noodles with Conpoy and Enoki Mushroom 金菇瑤柱炆伊麵

### **Dessert 甜品**

- American Cheese Cake 美式芝士餅  
Mango Millie Feuille 芒果千層酥  
Mint Chocolate Cake 薄荷朱古力蛋糕  
Bread & Butter Pudding 麵包牛油布丁  
Chestnut Cream Cake 栗子蛋糕  
Apple Strudel with Vanilla Sauce 蘋果批配雲喱拿汁  
Mini cup with: 迷你雜錦甜品杯  
Crème Caramel, Panna Cotta, Tiramisu, Pineapple with Vanilla Syrup  
Seasonal Fresh Fruit Platter 時令鮮果拼盤  
Fresh Fruit Tart 鮮果撻  
Green Tea and Red Bean Cake 綠茶紅豆餅  
Sweetened Red Dates with Lotus Seeds Soup 蓮子紅棗茶  
Mango Napoleon 芒果拿破崙蛋糕  
Sweetened Bean Curd with Syrup 香滑豆腐花  
Two kinds of Ice-cream 二款雪糕  
Chocolate Fountain with Fresh Fruits and Marshmallow 繽紛甜蜜蜜朱古力噴泉配鮮果及棉花糖

**HK\$488 plus 10% service charge per person**  
**(Minimum guarantee of 80 persons)**

## **BEVERAGE PACKAGE 2012**

### **飲品套餐 2012**

<b>Types of Packages</b> (for 3 hours) 飲品套餐 (三小時)	<b>Price Per Person</b> 每位價目	<b>Offers</b> 特別優惠
<b>A</b>	<b>HK\$115</b> (Extra hour at HK\$25)	Unlimited pouring of soft drinks, chilled orange juice and house beer 隨意添飲各式汽水、橙汁及特選啤酒
<b>B</b>	<b>HK\$165</b> (Extra hour at HK\$45)	Unlimited pouring of soft drinks, fresh orange juice, beer and house wines 隨意添飲各式汽水、橙汁、啤酒及紅或白餐酒
<b>C</b>	<b>HK\$180 (1st hour)</b> (Extra hour at HK\$80)	Open Bar Set Up (Please refer to drink list as per attached) 開放式酒吧 (請參閱附件)

Remarks : Plus 10% service charge  
備註：以上價目均另收加一服務費

**BEVERAGE PACKAGE 2012**  
**Open Bar Drink List**

***Aperitifs***

*Dubonet, Campari, Vermouth, Pimm's*

***Spirit***

*Gordon's, Smirnoff, Ronrico, Jose Cuervo, Courvoisier V.S.O.P.*

***House Wines***

***Whisky and Boudon***

*Jim Beam, JW Red Labels*

***Beer***

*San Miguel, Carlsberg, Heineken, Skol*

***Cocktails***

*Dry Martini, Bloody Mary, Manhattan, Screwdriver*

***Chilled Juices***

*Orange Juice, Apple Juice, Grapefruit Juice, Tomato Juice, Fruit Punch  
Fruit Punch*

***Soft Drinks***

*Coke, Coke Light, Sprite, Soda Water, Tonic Water, Ginger Ale*

***Mineral Water***

*Perrier, Bonaqua*