

Wedding Buffet Menu 婚宴自助餐 (A)

COLD SALAD STATION

冷凍沙律吧

Marinated Seaweed and Octopus Salad
中華沙律及八爪魚沙律

Thai Beef and Vegetable Salad
泰式牛肉沙律

Parma Ham and Melon
巴馬火腿配蜜瓜

Japanese Cucumber and Crab Meat Salad
with Fly Fish Roe
日式青瓜蟹肉飛魚籽沙律

Pan seared Tuna Nicoise Salad
輕煎尼斯吞拿魚沙律

Heirloom Tomato, Mozzarella and Basil
蕃茄水牛芝士及羅勒葉

German Potato Salad
德國薯仔沙律

GREEN SALAD STATION

蔬菜沙律吧

Romaine Lettuce / Rocket /
Butter Lettuce / Frisee / Lollo Rosa
羅馬生菜 / 火箭菜 / 牛油生菜 /
卷心生菜 / 紅捲生菜

Dressing 醬汁：
Balsamic / Olive Oil /
Caesar Dressing / French Dressing
意大利油醋汁 / 橄欖油 / 凱撒沙律醬 /
法式沙律醬

Toppings 配料：
Crispy Bacon / Croutons / Parmesan
Cheese / Black Olives / Sun-dried Tomato
煙肉 / 麵包粒 / 巴馬臣芝士 /
黑橄欖 / 油漬番茄

COLD CUTS W/ CONDIMENTS

凍肉拼盤

Prosciutto di Parma / Chorizo Iberico /
Pastrami Beef / Smoked Salmon
巴馬火腿 / 西班牙肉腸 / 煙燻牛肉 /
煙燻三文魚

SUSHI & MAKI 壽司及卷物

Salmon / Prawn / Tamago / Tuna /
Tofu Bag / California Roll /
Cucumber Maki Roll / Crabmeat Maki Roll /
Pickled Turnip Maki Roll
三文魚 / 大蝦 / 玉子 / 吞拿魚 / 腐皮卷 /
加州卷 / 青瓜卷 / 蟹肉卷 / 醃蘿蔔卷

SOUP 湯

(SELECT ONE 二選一)

Thai Style Tom Yam Goong Soup
泰式冬蔭功湯

OR 或

Cream of Mushroom Soup
蘑菇忌廉湯

HOT SELECTION 熱盤

Cantonese Barbecued Specialities
(BBQ Pork, Soy Chicken, Roasted Duck)
特色粵式燒味 (叉燒、豉油雞、燒鴨)

Sweet & Sour Pork
糖醋咕嚕肉

Grilled Beef Short Rib with
Black Pepper Sauce
黑椒烤牛小排

Pan-fried Salmon Fillet with
Chive Butter Sauce
香煎三文魚配細香蔥牛油汁

Roasted N.Z. Lamb Leg with Mint Sauce
烤紐西蘭羊腿配薄荷醬

Sautéed Wild Mushrooms and
Seasonal Vegetables
炒雜菌及時令蔬菜

Singapore Curry Chicken with
Steamed Rice
新加坡咖哩雞配白飯

Spaghetti Bolognese
肉醬意粉

CARVING STATION 烤肉

Roasted Grass Fed Beef Sirloin,
Red Wine Jus
烤草飼牛西冷配紅酒汁

DESSERT 甜品

Classic Tiramisu
意大利芝士餅

Mango Mousse Cake
芒果慕絲蛋糕

Crème Brûlée
法式焦糖燉蛋

Fruit Salad with Passionfruit Syrup
鮮果沙律配熱情果糖漿

Flourless Chocolate Cake
無麵粉朱古力蛋糕

Matcha & Red Bean Cake Roll
抹茶紅豆蛋糕卷

Raspberry Yuzu Mousse Cake
紅莓柚子慕絲蛋糕

Lemon Tart
檸檬撻

COFFEE OR TEA 咖啡或茶

ADD-ON 升級

Additional HK\$50 per person
upgrade to Le Scoop Trolley
每位另加HK\$50升級艾美雪糕車

每位 HK\$1,088 per person

Inclusive of 3-hour unlimited serving of soft drinks, chilled orange juice and selected beers
包括3小時無限量供應汽水、橙汁及指定啤酒

All prices are subjected to 10% service charge 另加一服務費

In the event of unforeseeable market price and availability for any of the menu items, Hotel reserves the right to alter the above menu prices and items.
由於價格變動及貨源關係，本酒店保留修改以上菜單及項目之權利

Wedding Buffet Menu 婚宴自助餐 (B)

COLD SALAD STATION

冷凍沙律吧

Scallop Tartare with Cauliflower Mousse and Caviar
帶子他他配椰菜花慕絲及魚子醬

Shrimp Cocktail with Avocado and Mango
鮮蝦雞尾酒配牛油果及芒果

Thai Beef and Vegetable Salad
泰式牛肉沙律

Southside Superfood Salad
超級食物沙律

Grilled Seasonal Vegetables and Mushroom
香烤時蔬及蘑菇

Roasted Cauliflower with Quinoa Salad
烤椰菜花藜麥沙律

Panzanella Salad with Mozzarella and Arugula
麵包丁沙律配水牛芝士及火箭菜

GREEN SALAD STATION

蔬菜沙律吧

Romaine Lettuce / Rocket / Butter Lettuce / Frisee / Lollo Rosa
羅馬生菜 / 火箭菜 / 牛油生菜 / 卷心生菜 / 紅捲生菜

Dressing 醬汁：
Balsamic / Olive Oil / Caesar Dressing / French Dressing
意大利油醋汁 / 橄欖油 / 凱撒沙律醬 / 法式沙律醬

Toppings 配料：
Crispy Bacon / Croutons / Parmesan Cheese / Black Olives / Sun-dried Tomato
煙肉 / 麵包粒 / 巴馬臣芝士 / 黑橄欖 / 油漬番茄

COLD CUTS & CHEESE STATION

凍肉及芝士拼盤

Prosciutto di Parma / Chorizo Iberico / Pastrami Beef / Smoked Salmon
巴馬火腿 / 西班牙肉腸 / 煙燻牛肉 / 煙燻三文魚

Comte / Brie / Emmental / Blue Cheese / Camembert
康堤芝士 / 布里芝士 / 埃文達芝士 / 藍芝士 / 金文畢芝士

Toppings 配料：
Grapes / Blood Orange Jam / Cracker / Walnut
提子乾 / 血橙果醬 / 餅乾 / 核桃

GOURMET SEAFOOD CORNER

海鮮吧

Snow Crab Leg / Sea Whelks / King Prawns / Mussel / Clam
蟹腳 / 海螺 / 大蝦 / 青口 / 蜆

Dressing 醬汁：
Lemon / Cocktail / Wine Vinegar
檸檬 / 雞尾酒汁 / 白酒醋

SUSHI, MAKI & SASHIMI

壽司、卷物及刺身

Salmon / Prawn / Tamago / Tuna / Tofu Bag / California Roll / Cucumber Maki Roll / Crabmeat Maki Roll / Pickled Turnip Maki Roll
三文魚 / 大蝦 / 玉子 / 吞拿魚 / 腐皮卷 / 加州卷 / 青瓜卷 / 蟹肉卷 / 醃蘿蔔卷

SOUP 湯

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蘑菇忌廉湯

CARVING STATION 烤肉

Roasted Beef Ribeye (Yorkshire Pudding, Gravy and Pommery Mustard)
燒肉眼牛扒配約克郡布丁、燒汁及法式芥末籽醬

HOT SELECTION 熱盤

Pan Seared Cod Fish with Sauce Grenobloise
香煎鱈魚配法式牛油汁

Cantonese Barbecued Specialties (Soy Chicken, BBQ Pork, Roasted Duck)
特色粵式燒味 (叉燒、豉油雞、燒鴨)

Roasted Baby Lamb Rack with Rosemary Herb Crust
迷迭香香草焗羊架

Indian Vegetable Curry with Steamed Rice
印度素菜咖哩配白飯

Spiced Indonesian Beef Rendang
五香印尼仁當牛肉

Roasted Chicken Teriyaki Style
日式照燒烤雞

Wok Fried Shrimp and Broccoli
炒蝦仁西蘭花

Braised E-fu Noodles with Wild Mushroom
干燒伊麵

DESSERT 甜品

Classic Tiramisu
意大利芝士餅

Red Velvet Cake
紅絲絨蛋糕

Mango Pudding
芒果布甸

Coffee Milk Chocolate Mousse Roll
牛奶朱古力咖啡卷

Crème Brûlée
法式焦糖燉蛋

Fruit Salad with Passionfruit Syrup
鮮果沙律配熱情果糖漿

Lychee and Aloe Agar Jelly
荔枝蘆薈果凍

Basque Burnt Cheesecake
巴斯克焦香芝士蛋糕

Apple Miso Tart
蘋果味噌撻

Assorted Macarons
什錦馬卡龍

Raspberry Yuzu Mousse Cake
紅莓柚子慕絲蛋糕

Lemon Tart
檸檬撻

COFFEE OR TEA 咖啡或茶

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