



## 婚宴自助餐菜譜 Wedding Buffet Menu (B)

### SOUP

Seafood Bisque

### APPETIZERS

Boston Lobster, Sea Whelk and Snow Crab Leg on ice  
Japanese Sashimi Combination  
Japanese Assorted Sushi  
Serrano Ham with Melon  
Smoked Norwegian Salmon Slices with Traditional Condiments  
Boneless Short Rib of Beef Tataki  
Seafood Terrine with Rich Garnish  
Scallop and Avocado Cocktail

### SALADS

Selection of Crisp Garden Greens  
Fresh Tomato and Buffalo Mozzarella Cheese  
Classic Caesar Salad with Caramelized Walnuts  
Chicken and Pineapple with Pomelo Salad  
Tiger Prawn and Melon Salad  
Seafood Salad with Papaya and Asparagus  
Grilled Zucchini and Bell Peppers Salad  
German Style Potato and Bacon Chips Salad

### DRESSINGS

French, Thousand Island and Vinaigrette

### HOT DISHES

Sautéed Tiger Prawn with Salted Egg Yolk and Butter  
Sautéed Crab with Black Pepper  
Herb Crusted Chilean Sea Bass Fillet on Ratatouille  
Baked Scallop with Alioli Sauce  
Seafood Mixed Grill with Dill Beurre Blanc  
Saltimbocca of Veal with Fragrant Lemon Grass Cream Sauce  
Roasted Rack of Lamb Provencale  
Roasted French Spring Chicken Chasseur  
Lasagne Verdi Al Forno  
Stir-fried Seasonal Mixed Vegetables with Garlic  
Roasted New Potatoes

### CARVING STATION

Fillet of Beef Wellington with Black Truffle Sauce

### DESSERTS

Dark and White Chocolate Mousse  
Mango and Raspberry Yoghurt Cream  
Peach Panna Cotta  
Tiramisu  
Vanilla Cream Brulee  
Chocolate Truffle Cake  
Blueberry Cheese Cake  
Selection of French Pastries  
Selection of Mövenpick Ice Cream  
Seasonal Fresh Fruits and Strawberry Platter

### BEVERAGE

Fresh Brewed Coffee or Tea

### 湯

海鮮濃湯

### 頭盤

冰鎮波士頓龍蝦、翡翠螺及雪蟹爪  
日式刺身拼盤  
日式雜錦壽司  
西班牙燻腿蜜瓜  
挪威煙三文魚  
日式烤牛肋排  
法式海鮮批  
帶子牛油果咯嗲

### 沙律

田園青雜菜沙律  
意大利水牛芝士鮮茄沙律  
經典凱撒沙律配焦糖合桃  
菠蘿、金柚雞沙律  
老虎蝦蜜瓜沙律  
露笋木瓜海鮮沙律  
扒意大利青瓜彩椒沙律  
德式煙肉馬鈴薯沙律

### 醬汁

法汁、千島汁及油醋汁

### 熱葷

金沙奶油老虎蝦  
黑椒炒蟹  
扒香草鱸魚柳伴意式燴雜菜  
蒜香焗扇貝  
海鮮雜扒配香草牛油汁  
意式煎牛仔柳配香茅忌廉汁  
保雲茜式烤羊排  
獵戶式燒法國春雞  
肉醬焗波菜千層麵  
蒜香炒時令蔬菜  
烤焗新馬鈴薯

### 烤肉

威靈頓牛柳配黑松露汁

### 甜品

黑白朱古力慕絲  
香芒桑梅奶酪凍  
意式蜜桃杏仁奶凍  
意式咖啡芝士布甸  
法式香草焦糖嫩蛋  
軟朱古力蛋糕  
藍莓芝士蛋糕  
精選法式甜點  
精選莫凡彼雪糕  
雜錦新鮮生果及草莓

### 飲品

咖啡或茶

HK\$698 per person / 每位

Plus 10% service charge 另加一服務費

For enquiries or reservation, please contact our Event & Catering Team at 2197 3494.

\*This wedding package is applicable to the wedding banquet held before 31<sup>st</sup> March 2022

歡迎垂詢，請致電2197 3494 與項目及宴會統籌部聯絡。

\*此婚宴套餐適用於2022年3月31日前舉行之婚宴



## 婚宴自助餐菜譜 Wedding Buffet Menu (A)

### SOUP

Cream of Wild Mushroom

### APPETIZERS

Boston Lobster, Sea Whelk and Snow Crab Leg on ice  
Japanese Sashimi Combination  
Japanese Assorted Sushi  
Serrano Ham with Melon  
Salmon and Scallop Terrine with Rich Garnish  
Seafood and Mango Cocktail

### SALADS

Selection of Crisp Garden Greens  
Cherry Tomato and Fresh Mushroom Salad  
Classic Caesar Salad with Smoked Duck Breast  
Tiger Prawn and Melon Salad  
Chicken Waldorf Salad  
Grilled Zucchini and Eggplant Salad

### DRESSINGS

French, Thousand Island and Vinaigrette

### HOT DISHES

Poached Tiger Prawn with Spicy Soy Sauce  
Roasted Black Cod Fillet with Pimentos and Tomatoes  
Baked Scallop with Dill Hollandaise  
Sautéed Veal Medallion with Wild Mushroom Cream Sauce  
Pecan Crusted Lamb Chop with Black Truffle Sauce  
Roasted French Spring Chicken with Rosemary Jus  
Stir-fried Seasonal Mixed Vegetables with Garlic  
Roasted New Potatoes

### CARVING STATION

Roasted U.S. Prime Rib of Beef  
Served with Red Wine and Black Pepper Sauce

### DESSERTS

Ginger Crème Brulee  
Grand Marnier Chocolate Mousse  
Green Tea Bavaois  
American Cheese Cake  
Mango Mousse Cake  
Selection of French Pastries  
Selection of Mövenpick Ice Cream  
Seasonal Fresh Fruits and Strawberry Platter

### BEVERAGE

Fresh Brewed Coffee or Tea

### 湯

野菌忌廉湯

### 頭盤

冰鎮波士頓龍蝦、翡翠螺及雪蟹爪  
日式刺身拼盤  
日式雜錦壽司  
西班牙燻腿蜜瓜  
法式三文魚帶子批  
香芒海鮮咯嗲

### 沙律

田園青雜菜沙律  
鮮蘑菇及車厘茄沙律  
燻鴨胸凱撒沙律  
老虎蝦蜜瓜沙律  
華杜夫雞沙律  
扒意大利青瓜、元茄沙律

### 醬汁

法汁、千島汁及油醋汁

### 熱葷

白灼老虎蝦  
鮮茄彩椒烤銀鱈魚柳  
刁草荷蘭汁焗扇貝  
香煎牛仔柳配野菌汁  
山桃羊排配黑松露汁  
燒法國春雞配香草汁  
蒜香炒時令蔬菜  
烤焗新馬鈴薯

### 烤肉

烤美國有骨西冷牛排  
伴紅酒汁及黑椒汁

### 甜品

法式焦糖薑汁燉蛋  
香橙朱古力慕絲  
抹茶奶凍  
美式芝士蛋糕  
芒果慕絲蛋糕  
精選法式甜點  
精選莫凡彼雪糕  
雜錦新鮮生果及草莓

### 飲品

咖啡或茶

**HK\$598 per person / 每位**

Plus 10% service charge 另加一服務費

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