

# 夏日中式酒席 I Chinese Menu I

愉景夏日拼盤

桂花蜜叉燒 | 醉翁鴨胸片 | 麻香海蜇花 | 話梅鮮蕃茄

Barbecued Pork with Osmanthus Honey

Marinated Duck Breast with Rice Liquor

Marinated Jellyfish and Sesame

Sour Plum Marinated Cherry Tomato

蠔皇帶子燴鵝掌

Braised Goose Webs and Scallops with Oyster Sauce

豬骨粉葛老火湯

Slow-Boiled Pork Bone and Chicken with Arrowroot

清蒸沙巴龍躉

Steamed Sabah Garoupa

酒香燒南乳雞

Roasted Crispy Chicken with Preserved Bean Curd Sauce

翡翠浸竹筍

Poached Bamboo Pith and Seasonal Vegetables with Broth

鮑汁雞絲炆米

Braised Rice Noodles with Shredded Chicken and Abalone Sauce

四季鮮果盤

Fresh Fruit Platter

**\$4388\***

每席 per table (10 - 12 位 pax)

無限供應汽水、橙汁、精選啤酒及紅白酒兩小時

Free flow of Soft Drinks, Chilled Orange Juice, House Beer & House Wine for 2 hours

\*另收10%服務費 Subject to 10% service charge



# 夏日中式酒席 II

## Chinese Menu II

愉景乳豬迎夏日  
Barbecued Whole Suckling Pig

脆炸百花釀蟹鉗  
Deep-fried Crab Claws with Shrimp Paste

XO醬鮮蝦炒帶子  
Sautéed Prawns and Scallops with X.O Sauce

花膠竹笙燴雞茸  
Braised Fish Maw with Bamboo Pith and Minced Chicken

蠔皇花菇湯鮑脯  
Braised Sliced Abalone and Black Mushroom with Oyster Sauce

清蒸原條大海班  
Steamed Fresh Garoupa

燒焗沙薑芝麻雞  
Oven-baked Chicken with Ginger and Sesame

姬松茸炒淮山鮮百合  
Stir-fried Chinese Yam, Lily Bulbs and Matsutake with Spring Vegetables

金瑤和牛蘆筍炒香苗  
Fried Rice with Wagyu, Conpoy and Asparagus

四季鮮果盤  
Fresh Fruit Platter

**\$6388\*** 每席 per table (10 - 12 位 pax)

無限供應汽水、橙汁、精選啤酒及紅白酒兩小時  
Free flow of Soft Drinks, Chilled Orange Juice, House Beer & House Wine for 2 hours  
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# 夏日西式自助餐 A Buffet Menu A

**\$538\*** per person 每位

## Seafood 海鮮

Cooked Prawn and Mussel on Ice 冰鎮熟蝦及青口

## Appetiser 頭盤

Smoked Salmon 煙三文魚

Continental Cold Cut Platter 雜錦凍肉拼盤

## Salad 沙律

Middle East Four Beans Salad with Feta Cheese and Basil  
中東四色豆沙律配發達芝士

Roasted Chicken, Pineapple and Tomato Salad with Korean Sesame Dressing  
烤雞菠蘿番茄沙律配韓式芝麻醬

Spicy Pork Neck Vermicelli Salad in "Thai" Style  
泰式香辣豬頸肉粉絲沙律

Seafood and Citrus Salad 海鮮柚子沙律

## Garden Salad 田園沙律

Mesclun Lettuce, Romaine Lettuce, Endive, Baby Spinach, Beetroot, Baby Cucumber, Cherry Tomato, Kernel Sweet Corn  
法式雜菜、羅馬生菜、菊苣菜、菠菜苗、紅菜頭、溫室青瓜、車厘茄、甜粟米

### Condiments 配料

Parmesan Cheese, Bacon Bits, Garlic Crouton  
巴馬臣芝士、煙肉碎及蒜香麵包粒

### Dressing 醬汁

Thousand Island Dressing, Caesar Dressing, Balsamic Vinegar Dressing and Olive Oil  
千島醬汁、凱撒醬汁、黑醋汁及橄欖油

## Soup 湯

Italian Minestrone with Pesto 意大利雜菜湯伴香草醬

Served with Selection Bread Roll and Butter  
配各式麵包及牛油

## Main 主菜

Sautéed Seasonal Vegetables with Olive Oil 清炒時蔬

Wok-fried Broccoli with Prawns and Cuttlefish  
西蘭花炒花枝蝦球

Braised E-fu Noodles and Enoki Mushroom 金菇干燒伊麵

Fried Rice with Barbecue Pork, Shrimp and Vegetables  
揚州炒飯

Pan-seared Sole Fillet with Truffle Cream Sauce  
香煎龍脷配松露忌廉汁

Roasted Pork Tenderloin with Tomato Concasse  
烤豬柳配意式蕃茄汁

Braised Beef Spare Rib with Red Wine 紅酒燴牛肋條

Teriyaki Chicken Tight 日式照燒雞

## Dessert 甜品

American Cheese Cake 美式芝士餅

Tiramisu 意大利咖啡芝士蛋糕

Black Forest Chocolate Cake 黑森林朱古力蛋糕

Mango White Chocolate Cream Cake 芒果白朱古力忌廉蛋糕

Raspberry Mousse Cake 紅桑子慕絲蛋糕

Vanilla Pastry Choux 香草泡芙

Red Bean Green Tea Panna Cotta 紅豆綠茶意大利奶凍

Honey Jelly Red Fruit Compote 蜜糖雜莓果凍

Bread and Butter Pudding with Vanilla Sauce  
麵包布丁配香草汁

Fresh Fruit Platter 鮮果拼盤

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# 夏日西式自助餐 B Buffet Menu B

**\$628\*** per person 每位

## Seafood 海鮮

Snow Crab Legs 加拿大雪蟹腳

New Zealand Green Mussel 紐西蘭青口

## Japanese Corner 和風美味

Salmon, Snapper and Octopus 三文魚、鯛魚及八爪魚

Served with Wasabi, Pickle Ginger and Soy Sauce

配芥辣、酸薑及醬油

## Appetiser 頭盤

Smoked Salmon 煙三文魚

Charcuteries Platter 火腿拼盤

## Salad 沙律

Tomato, Mozzarella Cheese and Shiitake Mushroom Salad with Pesto 香草番茄芝士香菇沙律

Fruit Salad with Crab Meat and Crab Roe  
蟹肉蟹籽鮮果沙律

German Mustard Potato Chorizo Sausage Salad  
德國辣肉腸芥菜薯仔沙律

Singaporean Hot and Sour Cabbage and Seafood Salad  
星洲酸辣海鮮椰菜沙律

## Garden Salad 田園沙律

Mesclun Lettuce, Romaine Lettuce, Endive, Baby Spinach, Beetroot, Baby Cucumber, Cherry Tomato, Kernel Sweet Corn 法式雜菜、羅馬生菜、菊苣菜、菠菜苗、紅菜頭、溫室青瓜、車厘茄、甜粟米

## Condiments 配料

Parmesan Cheese, Bacon Bits, Garlic Crouton  
巴馬臣芝士、煙肉碎及蒜香麵包粒

## Dressing 醬汁

Thousand Island Dressing, Caesar Dressing,

Balsamic Vinegar Dressing and Olive Oil

千島醬汁、凱撒醬汁、黑醋汁及橄欖油

## Soup 湯

Cream of Forest Mushroom Soup 野生磨菇忌廉湯

Served with Selection Bread Roll and Butter 配各式麵包及牛油

## Carving Station

Slow Roasted Sirloin Beef with Black Pepper Sauce  
慢燒澳洲西冷牛肉配黑椒汁

## Main 主菜

Roasted Chicken with Mushroom Cream Sauce 烤雞蘑菇忌廉汁

Baked Triple Cheese Truffle Mashed Potato 三芝焗松露薯蓉

Pan-seared Barramundi Fillet with Marseille Cream Sauce  
香煎盲鰮魚柳配馬賽忌廉汁

Sweet and Sour Pork Rib with Peach 蜜桃咕嚕肉

Braised Chicken with Vegetable in Broth 上湯菜膽雞

Wok-fried Shrimp and Vegetable with XO Sauce XO醬碧綠炒蝦仁

Braised Seasonal Vegetable with Assorted Mushroom 雜菌扒時蔬

Fried Rice with Preserved Vegetable, Minced Pork and Asparagus  
攪菜肉鬆露筍炒飯

## Dessert 甜品

Japanese Black Sesame Double Mousse Cake 日式黑芝麻慕絲蛋糕

St. Dominic Chocolate Cake 聖道明香濃朱古力蛋糕

Passion Fruit French Tartlet 熱情果法式迷你撻

Caribbean Cocktail Jelly 熱帶鮮果甜酒啫喱

Caramel Crème Brûlée 法式焦糖燉蛋

Mango White Chocolate Double Vanilla Creamy Mousse Dessert  
香芒白朱古力香草乳白慕絲

Bread and Butter Pudding with Vanilla Sauce 麵包布丁

Fresh Fruit Platter 鮮果拼盤

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