



## **2025 Buffet Lunch Menu 自助餐午餐菜譜 (A)**

### **Appetizers and Salads**

Tuna Salad Nicoise  
Smoked Salmon with Condiments  
Assorted Sushi with Condiment  
Chinese Cold Meat Combination  
Waldorf Salad  
Grilled Pineapple with Balsamic  
Frisee, Romaine Lettuce  
Lolla Rossa, Beetroot  
Cucumber, Sweet Corn, Carrot  
Tomato, Red Kidney Bean

### **Dressings and Condiments**

French, Thousand Island, Italian and Caesar Dressing  
Bacon, Croutons and Cheese

### **Soup**

West Lake Beef Broth

### **Hot Dishes**

Pan-fried Sole Fillet with Lemon Butter Sauce  
Provençal Rack of Lamb  
Chicken Piccata with Tomato Salsa  
Sweet and Sour Chicken  
Stir Fried Beef Stripe with Mushroom and Bell Pepper  
Sautéed Seasonal Vegetable with Oyster Sauce  
Braised E-fu Noodles with Straw Mushroom  
Fried Rice with Egg White and Vegetable

### **Desserts**

Freshly Sliced Tropical Fruits  
Green Tea and Red Bean Roll  
Mango Mousse Cake  
Chocolate Cake  
Tiramisu  
Bread and Butter Pudding  
Coffee or Tea

### **頭盤及沙律**

吞拿魚沙律  
煙三文魚  
雜錦壽司  
中式凍肉拼盤  
華都夫沙律  
扒菠蘿意大利醋  
生菜、羅馬生菜  
紅葉萵苣、紅菜根  
青瓜、粟米、紅蘿蔔  
蕃茄、紅腰豆

### **醬汁及配料**

法式, 千島, 意式, 凱撒沙律汁  
煙肉, 麵包粒及芝士

### **湯**

西湖牛肉羹

### **熱盤**

香煎腩利魚柳配檸檬牛油汁  
寶雲蘇羊架  
香煎比吉打雞胸伴蕃茄莎莎  
咕嚕雞球  
雙菇彩椒牛柳條  
蠔油時蔬  
乾燒伊府麵  
蛋白菜粒炒飯

### **甜品**

鮮果拼盤  
綠茶紅豆卷  
芒果慕絲蛋糕  
朱古力蛋糕  
意大利芝士蛋糕  
牛油麵包布甸  
咖啡或茶

**HK\$718 per person**

包括 2 小時 席間無限量供應汽水、凍橙汁及指定啤酒  
Including unlimited serving of soft drinks, chilled orange juice, selected beer for 2 hours

另加\$60 升級至餐酒無限供應  
Additional \$60 of unlimited serving of house wines

(For minimum guarantee of 50 persons 最少 50 位起)  
(Menu is subject to change without prior notice 菜式或略有改動, 恕不另行通知)  
Price is subject to 10% service charge 所有價目均另加一服務費



## **2025 Buffet Lunch Menu 自助餐午餐菜譜 (B)**

### **Appetizers and Salads**

Chilled Shrimps, Brown Crabs and Mussels on Ice  
Smoked Salmon with Condiments  
Assorted Sushi with Condiments  
Tuna Fish Salad Nicoise  
Thai Vermicelli with Pork and Shrimp Salad  
Chinese Cold Meat Combination  
Macaroni with Crab Stick and Egg Mayonnaise Salad  
Grilled Vegetable  
Frisee, Romaine Lettuce  
Lolla Rossa, Beefroot  
Cucumber, Sweet Corn, Carrot  
Tomato, Red Kidney Bean

### **Dressings and Condiments**

French, Thousand Island, Italian and Caesar Dressing  
Bacon, Croutons and Cheese

### **Soup**

Boston Clam Chowder (Served with Selection of Bread)

### **Hot Dishes**

German Pork Knuckles and Assorted Sausage with Cabbage and Potatoes  
Pan fried Salmon with Lobster Sauce  
Grilled Spring Chicken Flavoured with Rosemary  
Tandoori Chicken with Roti  
Sweet and Sour Pork  
Chinese Stir-fried Vegetables  
Dried Scallop Egg White Fried Rice with Crispy Rice  
Fried Noodle with Shredded Pork in Soy Sauce

### **Desserts**

Freshly Sliced Tropical Fruit  
Selection of French Pastries  
Apple Strudel with Vanilla Sauce  
Crème Caramel  
Chocolate Mousse  
Tiramisu  
Sweetened Red Bean Cream with Lily Bulb and Lotus Seed  
Coffee or Tea

### **頭盤及沙律**

凍蝦, 凍蟹及青口  
煙三文魚  
雜錦壽司  
吞拿魚沙律  
泰式豬肉蝦沙律  
中式凍肉拼盤  
蟹柳通粉沙律  
扒什菜  
生菜、羅馬生菜  
紅葉萵苣、紅菜根  
青瓜、粟米、紅蘿蔔  
蕃茄、紅腰豆

### **醬汁及配料**

法式, 千島, 意式, 凱撒沙律汁  
煙肉, 麵包粒及芝士

### **湯**

波士頓蜆肉周打湯配精選麵包

### **熱盤**

德國豬手拼各式香腸  
三文魚配龍蝦汁  
香草扒春雞  
印式烤雞配印度薄餅  
甜酸咕嚕肉  
中式炒翡翠  
瑤柱蛋白鍋巴炒飯  
豉油王肉絲炒麵

### **甜品**

鮮果拼盤  
法式甜點  
蘋果卷配雲呢拿汁  
焦糖燉蛋  
朱古力慕絲蛋糕  
意大利芝士餅  
蓮子百合紅豆沙  
咖啡或茶

**HK\$858 per person**

包括 2 小時 席間無限量供應汽水、凍橙汁及指定啤酒  
Including unlimited serving of soft drinks, chilled orange juice, selected beer for 2 hours

另加\$60 升級至餐酒無限供應  
Additional \$60 of unlimited serving of house wines

(For minimum guarantee of 50 persons 最少 50 位起)  
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## **2025 Buffet Lunch Menu 自助餐午餐菜譜 (C)**

### **Appetizers and Salads**

Blue Mussels and Shrimps on Ice  
Sashimi and Sushi Rolls with Wasabi and Soy Sauce  
Soba Noodle with Seaweed  
Parma Ham with Melon  
Green Apple and Smoked Chicken Salad  
Thai Minced Pork and Vermicelli Salad  
Fennel Orange Salad  
Cherry Tomato and Mini Buffalo Cheese Ball Salad with Balsamic  
Mexican Squid Salad  
Chinese Barbecue Platter  
Sweet Corn with Ham and Apple Salad  
Frisee, Romaine Lettuce  
Lolla Rossa, Beetroot  
Cucumber, Sweet Corn, Carrot  
Tomato, Red Kidney Bean

### **Dressings and Condiments**

French, Thousand Island and Italian Dressings,  
Bacon, Croutons, Cheese, Egg and Capers

### **Soup**

Seafood and Sweet Corn Soup

### **Hot Dishes**

Braised Beef Cheek with Red Wine Sauce  
Provencal Lamb Rack  
Pan-fried Seabass Fillet with Champagne Cream Sauce  
Deep-fried Crab Claws with Sweet and Sour Sauce  
Chinese Assorted Dim Sum  
Deep-fried Crispy Chicken  
Stir-fried Beef with Broccoli  
Braised Vegetables with Conpoy Sauce  
Fried Rice with Fresh Shrimp and BBQ Pork  
Braised E-fu Noddles with Mushroom

### **Carving Station**

Roast Australian Rib Eye of Beef with Black Pepper Sauce and Gravy

### **Desserts**

Freshly Sliced Tropical Fruits  
Blueberry Cheese Cake  
Black Forest Cake  
Selection of French Pastries  
Mango Mousse Cake  
Sweetened Red Bean Cream with Lily Bulb and Lotus Seed  
Tiramisu  
Ice Cream  
Coffee or Tea

### **頭盤及沙律**

青口及凍蝦  
雜錦刺身及壽司卷  
日式冷麵  
意式火腿蜜瓜  
青蘋果煙燻雞沙律  
泰式肉碎粉絲沙律  
茴香橙沙律  
車厘茄伴迷你水牛芝士  
墨西哥魷魚沙律  
燒味拼盤  
蘋果粟米火腿沙律  
生菜、羅馬生菜  
紅葉萵苣、紅葉根  
青瓜、粟米、紅蘿蔔  
蕃茄、紅腰豆

### **醬汁及配料**

法式、千島、意式  
煙肉、麵包粒、芝士、蛋及酸豆

### **湯**

海鮮粟米羹

### **熱盤**

紅酒燴和牛面頰肉  
保雲酥羊架  
香煎海鱸魚配香檳忌廉汁  
炸蟹鉗配酸甜汁  
中式雜錦蒸炸點心  
當紅炸子雞  
西蘭花炒牛肉  
瑤柱扒雙蔬  
鮮蝦叉燒粒炒香苗  
鮑汁鮮菇炆伊麵

### **燒烤車**

燒澳洲肉眼牛扒配黑椒及燒汁

### **甜品**

鮮果拼盤  
藍莓芝士蛋糕  
黑森林蛋糕  
法式甜點  
芒果慕絲蛋糕  
百年好合  
意大利芝士蛋糕  
雪糕  
咖啡或茶

**HK\$1,018 per person**

包括 2 小時 席間無限量供應汽水、凍橙汁及指定啤酒

Including unlimited serving of soft drinks, chilled orange juice, selected beer for 2 hours

另加\$60 升級至餐酒無限供應

Additional \$60 of unlimited serving of house wines

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