



Pan-Asia Lunch Buffet Menu 東南亞自助午餐菜單

Appetizer / Salad 前菜/沙律

Cooked Yabbie 凍小龍蝦

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Japan Crab Leg 日本長腳蟹

Cooked Green Whelk 翡翠螺 (Weekend)

Korean assorted Mushroom salad 韓式離菌沙律

Korean chicken salad 韓式雞肉沙律

Vietnam rice vermicelli salad 越式粉絲沙律

Gado gado 印尼雜菜沙律

Thai Beef salad with lemon grass 泰式牛肉沙律

Pomelo salad Thai style (weekend) 泰式柚子沙律

Green papaya salad 泰式青木瓜沙律

Kimchi Tofu and Sesame 韓式泡菜豆腐

Vietnamese Rice paper shrimp roll 越南米紙蝦卷

Crab meat with avocado and mango 蟹肉牛油梨芒果

Tomato and Mozzarella Cheese with Pesto 蕃茄水牛芝士配香草醬

Seared Scallop and Citrus Salad 香煎帶子配果肉沙律 (Weekend)

Cold Cut 凍雜肉

Smoked Salmon 煙三文魚

Chorizo salami 辣肉腸

Smoked turkey roll 煙火雞腸

Marinated board bean 涼拌四季豆

Shredded chicken and bean jelly sheets 雞絲粉皮

Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲

Kimchi 韓式泡菜

Rocket , Endive , Baby Spinach , Butter Lettuce

火煎菜, 萵苣, 菠菜, 牛油生菜



Asparagus 蘆筍 Kidney bean 腰豆

Cucumber 青瓜 Baby corn 玉米筍

Tomato 蕃茄 Mushroom 蘑菇

Pumpkin 南瓜 Beetroot 紅菜頭

Goat cheese, 羊奶芝士, Whole brie 法國芝士, English Cheddar 車打芝士

Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick

提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

Italian dressing, Thousand Island, French dressing

意大利油醋汁, 千島醬, 法式沙律汁

Red Onion, Onions chop, Capers, Lemon wedges, Croutons, Bacon,

紅洋蔥, 洋蔥粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒

Soup 湯

Western Soup 西式湯

Korean Ginseng Chicken Soup 韓式人參雞湯

Sashimi Station 精選刺身

Salmon, Snapper, Sliced abalone 三文魚刺身、鯛魚刺身、鮑片

Assorted six kinds of Sushi 精選壽司

Soba Noodles 冷麵

Soba noodles with crab meat 蟹肉冷麵

Japan appetizer 日式前菜

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Laksa Noodles station 粉麵檔

Rice noodle, Oil noodle, Prawn, bean sprout, boiled egg, season vegetable

Fried Bean curd, Fish dumpling slice, Chicken and Pork slice

Laksa soup and Clear chicken broth

Western Hot Food 西式熱葷

Pan-fried crab cake with crab roe cream sauce 煎蟹餅配蟹籽忌廉汁 (Weekend)

Oyster Florentine 覓菜白汁焗蠔



Penne with Clam and Tomato Sauce 蕃茄蜆長通粉
Chicken Roll Stuffed with Spinach and Rosemary Sauce 莧菜釀雞卷配香草汁
Pan-fried sole fillet with mussel cream sauce 煎龍利魚配青口忌廉汁
Roasted Pork Loin with Apricots Gravy 燒豬柳配杏甫燒汁 (Weekend)
Bean Curd Picatta with Pistachio Cream Sauce 豆腐比吉打配開心果忌廉汁
Roasted potato with rosemary & Baked broccoli with cheddar cheese
燒薯波配露絲瑪莉, 芝士焗西蘭花

Carving 肉類

Lamb saddle with mustard gravy 燒羊腩配芥菜汁
Roasted chicken 燒全雞
Sirloin with thyme gravy (Weekend) 燒西冷

Asian/Chinese Hot Food 亞洲/中式熱葷美食

Singapore wok-fried chili and pepper crab 胡椒蟹 (Weekend)
Vietnamese sugarcane shrimp 越南蔗蝦
Seafood Nasi goreng 印尼海鮮炒飯
Mie goreng 印尼炒麵
Bulgogi – Korean barbecued beef 韓式燒牛肉
Thai curry chicken 泰式咖哩雞
Lobster Claw with Chilli Paste 泰式辣椒焗炒龍蝦鉗 (Weekend)
Grilled Vietnamese king prawn 越式燒大蝦
Dim Sum 點心
Steamed rice 白飯
Chinese BBQ 燒味拼盆

Indian Hot Food 印度菜

Indian vegetable curry (Veg) 印度菜咖喱
Lamb masala 印度雞咖喱
Parkora (Fritter with vegetable) 印度炸雜菜,
Naan Bread 印度烤包, Papadum 印度薄脆



Japanese Hot Food

Deep fried Oyster sushi 炸蠔壽司

Deep fried oyster 炸蠔 (weekend)

Tempura Station 天婦羅

Vegetable tempura 雜菜天婦羅

Soft crab tempura 炸蝦天婦羅