

COLD SEAFOOD 冰鎮海鮮

- Cooked mantis shrimp 瀨尿蝦
- Cooked prawns 凍蝦
- Cooked blue mussels 凍藍青口
- Japanese king crab leg 日本長腳蟹

APPETIZER 前菜

- Crab meat with avocado and mango 牛油果蟹肉芒果沙律
- Tomato and mozzarella with pesto 番茄配水牛芝士伴香草醬
- Seared Scallop and Citrus Salad* 香煎帶子配橘子沙律
- Assorted cold cut platter 雜錦凍肉拼盤
- Smoked salmon 煙三文魚
- Chorizo 辣肉腸
- Smoked turkey roll 煙火雞腸
- Beef pastrami 黑胡椒牛肉
- Smoked turkey roll 煙火雞卷
- Marinated board bean 涼拌蠶豆
- Shredded chicken and cold noodles with sesame sauce 雞絲粉皮
- Marinated vermicelli and black fungus with garlic and ginger 涼拌雲耳粉絲
- Kimchi 韓式泡菜

SALAD 沙律

- Salmon and mussel salad 三文魚青口沙律
 - Marinated mussel salad 醃青口沙律
 - Citrus honey mussel salad 蜜香橘子青口沙律
 - Smoked mussel with honey mustard sauce 煙青口伴蜜糖芥末醬
 - Cucumber and Greek yoghurt salad (Tzatziki) 希臘式乳酪青瓜沙律
 - Egg salad with salted cod and chickpea 銀鱈魚雞心豆雞蛋沙律
 - Waldorf salad 蘋果西芹沙律
- Rocket 火箭菜, Endive 萵苣, Baby spinach 嫩菠菜, Butter lettuce 牛油生菜, Asparagus 蘆筍, Cucumber 青瓜, Tomato 番茄, Pumpkin 南瓜, Kidney bean 腰豆, Baby corn 玉米筍, Mushroom 蘑菇

CONDIMENT AND DRESSING 配料及醬汁

- Italian dressing, Thousand Island, French dressing 意大利油醋汁、千島醬、法式沙律汁
- Red onion, diced onion, caper, lemon wedge, croutons, bacon 紅洋蔥、洋葱粒、酸豆、檸檬角、麵包粒、煙肉粒

CHEESE BOARD 芝士區

- Goat cheese 羊奶芝士, Brie 法國軟芝士, English Cheddar 英式車打芝士
- Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick 提子、餅乾、核桃、西梅乾、甘筍條、青瓜條

SOUP 湯

- Western Soup 西式湯
- Chinese Soup 中式湯

JAPANESE FOOD STATION 日式佳餚

- Assorted Sashimi (Salmon, Snapper, Sliced abalone) 精選刺身 (三文魚、鯛魚、鮑片)
- Assorted sushi 精選壽司
- Soba noodles 冷麵
- Soba noodles with crab meat 蟹肉冷麵
- Edamame, Gobo, lotus root 枝豆、牛蒡、蓮藕
- Deep-fried oyster sushi 脆炸生蠔壽司
- Deep fried oyster* 吉列炸蠔
- Vegetable tempura 雜菜天婦羅
- Japanese eel rice 日式鰻魚飯

WESTERN DELICACIES 西方特色美食

- Mussel fritter 特色青口炸餅
- Mussels with cider, leeks and chorizo 酒煮青口配大蔥及辣肉腸
- Sautéed clam with chili and garlic and black bean 蒜香黑豆燴青口
- Mussel paella with chorizo and prawn 西班牙蝦肉青口燴飯配辣肉腸
- Brie and mussel tartlets with bacon 煙肉芝士撻伴青口
- Mussels dynamite 奇炒醬焗青口
- Thai Mussel pancake 泰式青口薄餅
- Spaghetti with mussels 青口煮意粉
- Vol-au-vents of mussel, spinach and cheese 法式酥皮焗菠菜芝士青口
- Gnocchi with broccoli, mussels and clams 西蘭花青口蜆肉薯仔粉
- Blue mussel with white wine and butter sauce 牛油白酒汁煮藍青口
- Piri-piri chicken 葡式燒雞
- Thai mussel curry 泰式青口咖喱
- Beef Bourguigno* 法式紅酒燉牛肉
- Ratatouille 法式燴雜菜
- Roasted potato with rosemary 香草烤薯
- Baked broccoli with cheddar cheese 芝士焗西蘭花

ASIAN HOT DISHES 亞洲熱葷

- Fried Chinese Ling fish dumpling w clam meat sauce 蜆芥鯪魚球
- Razor clam with XO sauce XO 醬炒蠔子
- Wok-fried clam- with Thai basil 九層塔炒蜆
- Poached clam with salty broth 鹽水浸蜆
- Sautéed clam with three cup sauce 三杯炒蜆
- Chive Shoot with Dried Shrimp and Shredded Pork 小炒皇
- Braised rice noodle with pickle vegetable and shredded roasted duck 雲菜火鴨絲紋米
- Deep fried Bombay duck with Spicy Salt 椒鹽九肚魚
- Baby Cabbage with Pork and Garlic 蒜子肉鬆浸娃娃菜
- Chinese roasted meat platter 燒味拼盤
- Dim Sum 點心
- Steamed rice 白飯

NOODLES STATION 粉麵檔

- Rice noodle 米粉, Oil noodle 油麵, Prawn 蝦, Bean sprout 芽菜, Fried egg 熟蛋, Seasonal vegetable 時蔬, Boiled bean curd 豆卜, Fish dumpling slice 炸魚片, Chicken and pork slice 雞肉件及豬肉片, Laksa soup 叻沙湯, Chicken broth 清雞湯

INDIAN HOT DISHES 印度美食

- Aloo Gobi 印度素菜咖喱
- Fish Tandoori 印度烤魚
- Lamb Rogan Josh 印度羊肉紅咖喱
- Parkora 印式炸雜菜
- Naan Bread 印度烤包
- Papadam 印度薄脆

CARVING STATION 即製站

- Lamb saddle with mustard gravy 燒羊腩配芥末汁
- Roasted chicken 香烤燒雞
- Roasted Bone-in Ham 燒有骨火腿

DESSERT CORNER 西方特色美食

- Portuguese egg tart 葡撻
- Bean curd dessert 豆腐甜品
- Bread and Butter Pudding 牛油麵包布丁
- Warm Pineapple Frangipane Tart 意式菠蘿撻
- Strawberry Cake 草莓蛋糕
- Chocolate Brownies 朱古力布朗尼
- Carrot Cake 紅蘿蔔蛋糕
- Japanese Cheese Cake 日式芝士蛋糕
- Orange Chocolate Cake 香橙朱古力蛋糕
- Chestnut Cake 栗子蛋糕
- Tarte au crème brulee 焦糖布丁撻
- Blueberry Cream Cheese Mousse Cake 忌廉芝士藍莓慕絲蛋糕
- Green Apple Cake 青蘋果蛋糕
- Sable Breton with Chocolate Cream 奶油厚餅伴朱古力忌廉
- French Apple Tart 法式蘋果撻
- Raspberry Cake 野莓蛋糕
- Passion Fruit Jelly 熱情果啫喱
- Greek yoghurt panna cotta 希臘乳酪奶凍
- Grapes and wine jelly 酒香葡萄啫喱
- Strawberry white chocolate cream 草莓白朱古力忌廉
- Seasonal fruit platter 時令水果 (Watermelon 西瓜, Pineapple 菠蘿, Cantaloupe melon 哈密瓜, Dragon fruit 火龍果)
- Vanilla ice-cream 雲呢嚨雪糕
- Chocolate ice-cream 巧克力雪糕
- Strawberry ice-cream 草莓雪糕

*weekend only 週末供應