

A culinary journey to Sichuan

川味之旅

自助午餐菜單

Cold Seafood

凍海鮮

Cooked Prawns with Shell

凍蝦

Cooked Blue Mussel

凍藍青口

Japan Crab Leg

日本長腳蟹

Yabbies

螯蝦

Appetizer

前菜

Hiyayakko (cold tofu salad)

日式豆腐

Tomato slice with Pozu dressing

蕃茄柚子汁

Grilled Japanese Squid with wasabi soya dressing

汁燒魷魚芥末汁

Smoked Salmon

煙三文魚

Chorizo salami

辣肉腸

Smoked duck breast

煙鴨胸

Lyonner Sausage

利安娜腸

Chicken in Sichuan Chili Sauce

口水雞

Pork Belly with Minced Garlic

蒜泥白肉

Marinated cucumber and black fungus with garlic

麻辣雲耳拍青瓜

Sliced beef and ox organs in chili sauce

夫妻肺片

Kimchi

韓式泡菜

Salad

沙律

Daikon Salad

大根沙律

Potato salad with crab roe

蟹籽薯仔沙律

Bean sprout with seaweed

海苔芽菜沙律

Caesar Salad

凱撒沙律

Wardolf Salad

華都夫沙律

Tuna Nicoise Salad

吞拿魚沙律

Rocket, Endive, Baby Spinach, Butter Lettuce

火箭菜, 萵苣, 菠菜, 牛油生菜

Asparagus, Cucumber, Tomato, Pumpkin

蘆筍, 青瓜, 蕃茄, 南瓜

Kidney bean, Baby corn, Mushroom

腰豆, 玉米筍, 蘑菇

Condiment and dressing

沙律醬及調料

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, 煙肉粒

Cheese Board
芝士區

Gruyere cheese
格魯耶爾芝士

Emmentaler cheese
埃文達芝士

Tête de Moine
泰德莫尼芝士

Swiss cheese with shaves
瑞士芝士

Grapes, Cracker, Walnut
提子, 餅乾, 核桃

Dried plum, Carrot stick, Cucumber stick
西梅乾, 甘筍條, 青瓜條

Japanese
日式佳餚

Sashimi station
精選刺身

Salmon, Tuna, Snapper, Imitation abalone slice
三文魚刺身、吞拿魚刺身、鯛魚刺身、仿鮑片

Assorted eight kinds of Sushi
精選壽司

Soba noodles
冷麵

Edamame, Gobo, Lotus root
枝豆, 牛蒡, 蓮藕

Soup
湯

Western soup
西式湯

Chinese soup
中式湯

Hot Dishes
熱食

Deep fried mussel and squid with Marie rose sauce

Roasted duck breast with caramelized onion
燒鴨胸焦糖洋蔥

Nurenburger sausage with sauerkraut

Chicken Cordon bleu

Grilled sole fillet in Riesling cream sauce
扒龍利魚, 甜白酒忌廉汁

Beef Bourguignon French
法式紅酒燉牛肉

Root Vegetable with Tarragon

Roasted sweet potato with Thyme

Chinese
中式

Baked Pacific saury
香烤秋刀魚

Sour and hot fish
酸辣魚

Sautéed shrimps Sichuan style
四川蝦

Chili Salt crisp shrimp
椒香鹽酥蝦

Fried lamb cubes with cumin and chili
川味孜然羊肉

Sautéed beef tripe with chili and special sauce
醬爆肚尖

Kung Po Chicken dice with dried chili
宮保雞丁

Hot and Spicy Pork Slices
回鍋肉

Braised Ma Po Bean curd
麻婆豆腐

Dry fried green bean
干煸四季豆

Kung Po bean curd
宮保豆腐

Smoked tea Duck
樟茶鴨

Dry fried beef strips
干煸牛肉絲

Boiled beef in chili broth
水煮牛肉

Dandan noodle
擔擔麵

Wonton with chili oil
紅油炒手

Chinese BBQ
燒味

Dim Sum
點心

Carving
即製站

Bone ham with honey gravy
燒火腿配蜜糖燒汁

Roasted leg of lamb
燒羊腿

Dessert
甜品

Portuguese Egg Tart
葡撻

Dessert Soup (Chinese)
中式糖水

Bread and Butter Pudding
麵包布甸

Green Tea Crème Brulee
綠茶燉蛋

Pistachio Financier
開心果費南雪

Vanilla Raspberry Cake
雲喱拿紅桑子蛋糕

Green Tea Tiramisu
綠茶意大利芝士餅

Earl Grey Tea Chocolate Cake
伯爵茶朱古力蛋糕

Japanese Fruit Cream Cake
日本水果忌廉蛋糕

Japanese Cheese Cake
日式芝士餅

Black Sesame Red Bean Roll
黑芝麻紅豆卷

Strawberry and Cream Tart
士多啤梨忌廉撻

Blueberry Cheese Cake
藍莓芝士蛋糕

Green Tea White Chocolate Cake
綠茶白朱古力蛋糕

Apple Salted Caramel Cake
海鹽焦糖蘋果蛋糕

Chestnut cake
栗子蛋糕

Hokkaido 3.6 Chocolate Milk Pudding
北海道3.6朱古力牛奶布甸

Mango Pudding
芒果布甸

Milk Chocolate Mousse
牛奶朱古力慕絲

Champagne Jelly
香檳啫喱

Watermelon
西瓜

Pineapple
菠蘿

Cantaloupe melon
哈密瓜

Honeydew
密瓜

Vanilla ice-cream
呔呢拿雪糕

Chocolate ice-cream
朱古力雪糕

Strawberry ice-cream
士多啤梨雪糕

The food menu items will be on rotation
菜單會定期轉換