

Thai & Singapore Lunch Buffet 東南亞自助午餐

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

Korean assorted Mushroom salad
韓式離菌沙律

Korean chicken salad
韓式雞肉沙律

Gado gado
印尼雜菜沙律

Thai Beef salad with lemon grass
泰式牛肉沙律

Pomelo salad Thai style
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

Japanese Daikon & Carrot Salad
日式大根甘筍沙律

Flamed dry puffer fish and sea weed salad
雞泡魚乾海藻沙律

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

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

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

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

Cheese Station 芝士區

Goat cheese, Whole brie, English cheddar
羊奶芝士, 法國芝士, 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

Sashimi Station 精選刺身

Salmon
三文魚刺身

Tuna
吞拿魚刺身

Snapper
鯛魚刺身

Swordfish
劍魚刺身

imitation abalone
仿鮑片

Assorted ten kinds of sushi 十款精選壽司

Seared sushi
火炙壽司

Flamed wagyu beef, Tuna, Scallop, Salmon
和牛, 吞拿魚, 帶子, 三文魚

Soba Noodles
冷麵

Soba noodles with crab meat
蟹肉冷麵

Edamame, Gobo, Lotus root
枝豆, 牛蒡, 蓮藕

Vegetable Tempura
天婦羅

Western/Asian/Chinese Hot Food
中式與西式熱食

Sugarcane shrimp
蔗蝦

Bulgogi – Korean barbecued beef
韓式燒牛肉

Thai roasted chicken
泰式燒雞

Beef Rending
巴東牛肉

Japanese savory pancake
大阪燒

Grilled salted mackerel
鹽燒鯖魚

Chicken satay
雞肉沙爹

Black pepper crab
黑胡椒炒蟹

Pan-fried sole fillet with mussel cream sauce
煎龍利魚配青口忌廉汁

Baked cauliflower with cheese sauce
芝士焗椰菜花

Penne with Clam and Tomato Sauce
蕃茄蜆長通粉

Braised vegetable with red bean paste
and vermicelli
南乳上素齋煲

Braised chicken with rice wine,
shallot, onion and scallion
米酒三蔥炆雞

Oyster omelet
蚵仔煎

Singapore fried noodle
星洲炒米

Dim Sum
點心

Chinese BBQ
燒味拼盆

Indian Hot Food
印度熱食

Mushroom Do Pyaza (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
印度薄餅

Vegetable tempura
雜菜天婦羅

Japanese noodle station
日式麵區

Ramen noodle, Udon noodle, Bean sprout, Wakame,
tempura vegetable, Pork belly, Bamboo, Spring onion,
Corn, Boiled egg, Miso soup, Soy broth Tokyo style
and Pork broth
拉麵, 烏冬, 芽菜, 昆布, 雜菜天婦羅, 日式叉燒, 竹筍,
青蔥, 粟米, 溫泉蛋, 豬骨湯

Carving
現場煮食

Sirloin with thyme gravy
燒西冷

Roasted Chicken
燒全雞

Soup
湯

Western Soup
西式湯

Chinese Soup
中式湯

Dessert
甜品

Portugues Egg Tart
葡撻

Deep Fried Puff
炸芭芙

Dessert Soup (Chinese)
中式糖水

Baked Yakgwa
韓式藥菓

Mango Sticky Rice
泰式芒果糯米飯

Pandan Cake
星加坡斑蘭蛋糕

Coffee Chocolate Crunchy Cream Cake
咖啡朱古力脆脆忌廉蛋糕

Coconut Pineapple Cake
椰子菠蘿蛋糕

Flourless Chocolate Cake
無麵粉朱古力蛋糕

Orange and Almond Fondant Gluten Free Cake
香橙杏仁無麩質蛋糕

American Cheese Cake
美式芝士蛋糕

Strawberry Cream Cheese Mousse Cake
士多啤梨忌廉芝士蛋糕

Mango Cream Cake
芒果忌廉蛋糕

Tart au Crème Brûlée
法式焦糖焗忌廉撻

Milk Chocolate Banana Cake
香蕉牛奶朱古力餅

Honey Mousse
蜜糖慕絲

Carrot Cake
甘筍餅

White Peach Jelly
白桃啫喱

Jasmine Tea Honey Jelly w/Vanilla
雲呢拿配蜂蜜茉莉花茶啫喱

Raspberry Chocolate Mousse
紅桑子朱古力慕絲

Coconut Mango Sago
芒果椰汁西米布甸

Watermelon
西瓜

Pineapple
菠蘿

Cantaloupe melon
蜜瓜

Dragon fruit
火龍果

Vanilla Ice-Cream
雲尼噶雪糕

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