

BM Dinner Buffet May & June 2021

Boston Lobster

Cold Seafood

Japan Crab Leg 日本長腳蟹

Cooked Prawns with Shell 凍蝦 Cooked Blue Mussel 凍藍青口

Oyster 生蠔 half shell lobster 凍龍蝦 (Pro)

Appetizer / Salad 前菜/沙律

Lobster terrine 龍蝦盅 (Pro)

Marinated lobster with mango salsa 龍蝦配芒果莎莎醬(Pro)

Lobster and cream cheese roll 龍蝦忌廉芝士卷 (Pro)

Lobster, Crab and shrimp cocktail 龍蝦蟹肉蝦咯嗲(Pro)

Vietnamese Rice paper lobster roll 越南龍蝦米紙卷 (Pro)

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

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

Marinated lobster with fennel salad 龍蝦茴香沙律 (Pro)

Lobster with fruit salad 雜菓龍蝦沙律 (Pro)

Thai Pomelo Salad with Lobster and Crab 泰式柚子龍蝦蟹肉沙律 (Pro)

Lobster and avocado salad 龍蝦牛油果沙律 (Pro)

Rocket 火煎菜, Endive 萵苣, Baby Spinach 菠菜, Butter Lettuce 牛油生菜
Asparagus 蘆筍, Cucumber 青瓜, Tomato 蕃茄, Pumpkin 南瓜, Kidney bean 腰豆
Baby corn 玉米筍, Mushroom 蘑菇, Beetroot 紅菜頭

Red Onion 紅洋蔥, Capers 酸豆, Lemon wedges 檸檬角,

Croutons 麵包粒, Bacon 烟肉粒,

Italian dressing 意大利油醋汁, Thousand Island 千島醬, French dressing 法式沙律汁

Cheese Board

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

Grapes 提子, cracker 餅乾, walnut, 核桃, dried plum 西梅乾,

carrot stick 甘筍條, cucumber stick 青瓜條

Soup 湯

Lobster bisque 波士頓龍蝦湯 (Pro)

Double Boiled Chicken Soup with Fish Maw 花膠燉老雞

Japanese

Sashimi Station 精選刺身

Salmon 三文魚, Tuna 吞拿魚, Snapper 鯛魚刺身, imitation abalone 仿鮑片

Octopus 八爪魚刺身, Scallop 帶子, Amaebi 甜蝦,

Assorted eight kinds of Sushi 精選壽司

Lobster Maki roll 龍蝦壽司卷 (Pro)

Soba Noodles 冷麵

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Vegetable tempura 雜菜天婦羅

Prawn tempura 天婦羅 炸蝦, Soft Shell Crab Tempura 軟殼蟹天婦羅

Noodles station 粉麵檔

Pho Bo Soup (Vietnamese Beef Noodle Soup) 越南牛肉河粉

Carving

Lamb leg with mustard gravy 燒羊配芥菜汁

Roasted chicken 燒全雞

Roasted Sirloin of Beef 燒牛肉

Roasted Prime rib of beef 燒美國頂級牛肉 (Fri, Sat)

Hot Food

Penne pasta with lobster and cream sauce 龍蝦海鮮長通粉 (Pro)

Lobster Ravioli 龍蝦意大利雲吞 (Pro)

Korean Lobster green onion pancake 韓式龍蝦煎餅 (Pro)

Grilled lamb chops with Balsamic Reduction 香煎羊扒配黑醋汁

Sautéed green bean with bacon and onion 煙肉洋蔥炒豆角

Korean barbecue (beef, Pork, Chicken) (韓式燒牛肉, 豬扒, 雞肉)

Served with garlic and Korean chili paste

Vietnamese Spring Roll 越南春卷

Vietnamese sugarcane shrimp 越南蔗蝦

Lobster Thermidor 芝士汁焗龍蝦 (Fri, Sat)

Pan-fried duck foie gras with caramelized apple 香煎鴨肝配焦糖蘋果 (Fri, Sat)

Chinese

Steam grouper with scallion and ginger 清蒸石斑魚

Stir-fried Kai Lan salty fish and chili 鹹魚炒芥蘭

Wok-fried Prawn with broccoli 西蘭花炒蝦仁

Steam egg with chicken broth and lobster 龍蝦蒸水蛋 (Pro)

Steamed Scallop with Glass Noodle and Garlic 蒜蓉粉絲蒸扇貝

Wok-fried lobster Claw with Ginger and Spring Onion 薑蔥炒龍蝦鉗 (Pro)

Salt Cod fried rice 澳門馬介休炒飯

Sucking pig 乳豬

Indian

Fish Tandoori 印式烤魚

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,

Papadum 印度薄脆

Dessert

Mocha Cake 咖啡蛋糕

Green Apple Cake 青蘋果蛋糕

Crème Fraiche Mix Berries Cake 法國酸奶油雜莓蛋糕

Lemon Almond Financier 檸檬杏仁費南雪

Milk Chocolate Honey Tart 牛奶朱古力蜜糖撻

Mango Cream Cheese and Coconut Cake 芒果椰子蛋糕

Dulcey Chocolate Strawberry Cake 杜絲朱古力士多啤梨蛋糕

Blueberry Cheese Cake 藍莓芝士蛋糕

Sea Salt Chocolate Cake 海鹽朱古力蛋糕

Carrot Cake 甘筍蛋糕

White Chocolate Banana Cake 白朱古力香蕉蛋糕

Vietnamese Banana Tapioca Pudding 越南香蕉木薯布丁

Pandan Jelly Dessert 班蘭蛋糕

Vietnamese Sweet Corn Pudding 越南粟米布丁

Watermelon

Pineapple

Hami melon

Honey Melon

Vanilla ice cream

Chocolate ice cream

Strawberry ice cream

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