

BANQUET INTERNATIONAL DINNER BUFFET A
宴会厅自助餐菜单 A

开胃菜

Appetizer

蔬菜春卷配姜汁
Vegetable Spring Rolls Ginger Soy
扒蔬菜配山羊芝士
Antipasti of Grilled Vegetables & Goat Cheese
意式辣肠, 腊肠及冷肉肠
Pepperoni, Salami, Mortadella
菠菜洋葱乳蛋饼
Spinach & Onion Quiche
挪威烟酸三文鱼
Norwegien Smoked Salmon

凉菜

Chinese Cold Dish

佛门小指瓜, 农家拌茄子, 四喜烤夫,
川味口水鸡
Marinated Mini Cucumber, Stir-Fried Egg Plant, Marinated Bean Curd with Dried Lily Bulb,
Poached Chicken "Sichuan" Style

色拉

Salad

小土豆配芥末籽色拉
Baby Potato Salad with Mustard Seed
油浸干番茄芝麻菜配松子
Sun Dried Tomato Arugula & Pine Nuts
罗马生菜, 凯撒色拉配烤大蒜
Romain Leaves, Caesar Dressing & Roasted Garlic
什锦蔬菜色拉配小料
Mesclun Greens & Condiments
中式鸡肉沙律配煎馄饨
Chinese Chicken Salad, Fried Wontons

汤

Soup

海鲜酸辣汤
Hot & Sour Seafood Soup
海鲜浓汤
Seafood Bisque

面包

Bread Station

各式面包配黄油卷
Served with Assorted Breads & Rolls with Butter

主菜

Main Course

红酒煨牛肉配蘑菇
Beef Tips Braised in Red Wine & Mushrooms
香柠烤鸡
Whole Roasted Chicken with Lemon Zest Crust
菌菇意面
Wild Mushrooms Linguini
烤茄子配番茄
Baked Eggplant with Spiced Tomato
海鲈鱼配白酒生姜汁
Seared Seabass with a White Wine Ginger Confit
米饭
White Rice Steamed

热菜

Hot Dishes

黑椒香茅爆牛仔骨
Sauteed Diced Beef with Lemon Grass in Black Pepper Sauce
冬菜蒸鲳鱼
Steamed Fish with Preserved Vegetables
椒盐炒虾
Deep Fried Shrimps with Spicy Salt
海鲜炒面
Seafood fried noodle
蚝油蒜蓉芥兰
Kailan with Soy & Garlic

烧烤

Roasted & Barbecued Counter

广式烤鸭
Cantonese Roast Duck with Plum Sauce
澳门烧肉
Roasted Pork with Barbecued Sauce
吊烧鸡
Deep Fried Crispy Chicken

粥

Porridge

鱼粥
Fish Porridge
螃蟹, 虾粥
Prawn and Crab Porridge
葱花, 香菜, 干葱
Spring onion, Coriander, Fried onion

甜点

Dessert

薄脆巧克力慕斯

Crunchy Chocolate Cake

法式糕点

French Pastry

巧克力泡芙

Chocolate Éclairs

精选新鲜水果挞

Seasonal Fresh Fruit Tart

热黄油面包布丁配香草沙司

Warm Bread Butter Pudding with Vanilla Sauce

冰淇淋

Ice-Cream

各式喜爱冰淇淋

Selection of seasonal ice cream

时鲜水果

Sliced Seasonal Fruit

RMB 400 +15% service charge per person

人民币 400.00 元/人 加收 15%服务费