

## 環保綠色會議套餐

包括免費使用會議場地（每次活動最少10人參與）

### 半天會議

每人港幣788元\*（上午9時至下午1時或下午1時至5時）

- 歡迎咖啡/茶及早餐茶點
- 茶歇時段附送咖啡/茶、各式小茶點、時令水果及蔬菜飲品
- 標準會議文具



### 半天會議連午餐

每人港幣888元\*（上午9時至下午1時或下午1時至5時）

- 歡迎咖啡/茶及早餐茶點
- 茶歇時段附送咖啡/茶、各式小茶點、時令水果及蔬菜飲品
- 標準會議文具
- 御花園咖啡室自助午餐 或 富豪金殿中菜廳中式午餐套餐



### 全日會議連午餐

每人港幣988元\*（上午9時至下午5時）

- 歡迎咖啡/茶及早餐茶點
- 2場茶歇時段附送咖啡/茶、各式小茶點、時令水果及蔬菜飲品
- 標準會議文具
- 御花園咖啡室自助午餐 或 富豪金殿中菜廳中式午餐套餐



## 環保菜單

每位另收附加費港幣380元\*  
可於 Alto 88 體驗環保綠色西式午餐套餐

每位另收附加費港幣580元\*  
可於 Alto 88 體驗豪華環保綠色西式半自助午餐

有效期限至2025年12月31日  
價格需另加一服務費\*



# Green Menu



## 綠色 美饌 菜譜

富豪香港酒店一直專注於可持續發展，並積極在不同方面展示社會責任，提供半日和全日會議套餐。  
查詢及預訂，請與酒店宴會部聯絡，一起為地球盡一份心力！

Regal Hongkong Hotel always focuses on sustainable development and proactively demonstrates social responsibility in different aspects by providing Half Day and Full Day Meeting services.

For enquiries or reservations, please contact our Catering Department to contribute to our Earth!

# Coffee and Tea Break Refreshment Selection

## Choose Your Favourite Items

10 - 15 persons - 2 items per break

31 - 40 persons - 4 items per break

16 - 30 persons - 3 items per break

41 persons or above - 5 items per break

### Hot Savouries 熱盤

Spinach Mushroom Quiche  
菠菜蘑菇芝士蛋餅

Arancini with Tomato Coulis  
炸意大利飯配番茄汁

Oven Baked Fish Finger with Tartare Sauce (S)  
香脆魚柳條配他他醬

Plant-based Meat Balls with Chocolate Gravy Sauce  
素肉丸配朱古力燒汁

Oven Baked Crabless Cake with Sriracha Mayo  
焗素蟹肉配香甜辣蛋黃醬

### Cold Savouries 冷盤

Quinoa Salad (H)  
藜麥沙律

Smoked Salmon and Horseradish Tartlets (S)  
煙三文魚辣根撻

Zucchini Egg Roll with Cream Cheese  
櫛瓜蛋卷

Marinated Hamachi with Thai Dressing (S)  
油甘魚配泰式醬汁

Mozzarella Cheese Cherry Tomato Skewers (C02)  
車厘茄配水牛芝士波串

### Chinese Savouries 中式美食

Pan-fried Omni Pork Cake  
香煎素豬肉餅

Shrimp Dumplings  
鮮蝦餃

Chicken Teriyaki Siu Mai  
雞肉燒賣

Pan-fried Radish Cake  
香煎蘿蔔糕

### Bakeries & Sandwiches 包點及三文治

Croissants  
牛角包

Assorted Pastries  
雜錦丹麥酥

Omni Tuna Cauliflower Sushi Rice Roll Omni  
素吞拿魚椰菜花飯壽司卷

Poached Chicken Breast and Lettuce  
and Yogurt Finger Sandwiches (C02)  
雞胸肉配生菜及乳酪三文治

Guacamole Heirloom Tomato Bruschetta (H)  
牛油果番茄多士

### Sweets 甜品

Mini Egg Tarts  
迷你蛋撻

Wild Berries Fruit Yogurt Tarts  
野莓水果乳酪撻

Mango Coconut Chia Seed (H) (V)  
芒果椰子奇亞籽

Matcha Tiramisu (KD)  
抹茶提意大利芝士蛋糕

Keto Cheesecake (KD)  
生酮芝士蛋糕

Keto Chocolate Brownies (KD)  
生酮朱古力布朗尼

Seasonal Fruit Platter (H)  
時令水果拼盤

## Green MICE Western Set Menu A 綠色商務會議西式套餐A

### Appetizer 前菜

Prawn and Avocado Salad  
牛油果蝦沙律配柚子汁

Crushed Walnuts | Yuzu Soy Dressing | Local Farm Green Veggie

### Soup 湯

Broccoli Spinach Bisque  
西蘭花菠菜法式濃湯

Croutons | Cream | Chives

### Main Course 主菜

Spinach Stuffed Local Farm Chicken Roulade  
香燒菠菜雞卷配薯蓉燒汁

Mashed Potatoes | Balsamic Gravy | Root Vegetables

### Sweet 甜品

Apple Crumble with Vanilla Ice-cream  
香脆蘋果金寶配雲呢拿雪糕

Scented Flower | Seasonal Fruits

## Green MICE Western Set Menu B 綠色商務會議西式套餐B

### Appetizer 前菜

Grilled Asparagus and Roasted Garlic Salad  
香燒蘆筍蒜頭沙律

Sweet Corn | Sweet Soy Sauce | Local Farm Green Veggie

### Soup 湯

Sustainable Seafood Chowder Soup  
海鮮周打湯

Potatoes | Vegetables | Croutons

### Main Course 主菜

Oven Roasted Sole Fillet  
香焗芝士龍躉魚配焗薯

Gruyere Cheese | Potatoes | Yellow & Green Zucchini

### Sweet 甜品

Dark Chocolate Mousse Cake  
黑朱古力慕絲蛋糕

Mango Coulis | Scented Flower | Seasonal Fruits

## Green MICE Western Set Menu C 綠色商務會議西式套餐C

### Appetizer 前菜

Caesar Salad  
凱撒沙律

Anchovy | Parmesan Cheese | Avocado |  
Local Farm Romaine Lettuce

### Soup 湯

Carrot Pumpkin Bisque  
甘筍南瓜法式濃湯

Mussels | Croutons | Cream | Chives

### Main Course 主菜

Pan-fried Seasbass  
香煎鱸魚配檸檬香草

Local Farm Root Vegetables | Roasted New Potatoes |  
Lemon Garlic Herb Sauce

### Sweet 甜品

Berry Berry Panna Cotta  
雜莓奶凍

Flower Scent | Seasonal Fruits

## Green MICE Western Set Menu D 綠色商務會議西式套餐D

### Appetizer 前菜

Seared Sustainability Tuna Salad  
吞拿魚沙律配芒果莎莎  
Mango Salsa | Local Farm Green Veggie

### Soup 湯

Wild Mushroom Soup  
野菌蘑菇忌廉湯  
Croutons | Cream | Chives

### Main Course 主菜

Grilled Grass-fed Beef Tenderloin  
香煎草飼牛柳配薯蓉波特酒燒汁  
Local Farm Root Vegetables | Mashed Potatoes | Port Wine Gravy

### Sweet 甜品

Strawberry Napoleon  
士多啤梨拿破崙  
Flower Scent | Seasonal Fruits

## Green MICE Western Set Menu E 綠色商務會議西式套餐E

### Appetizer 前菜

Heirloom Tomatoes Salad  
雜色車厘茄冰菜沙律配芥末汁  
Icing Vegetables | Mustard Dressing | Local Farm Green Veggie

### Soup 湯

Tomato Basil Bisque  
番茄濃湯  
Croutons | Cream | Chives

### Main Course 主菜

Pan-fried Shrimp Stuffed Salmon Roulade  
香煎三文魚釀蝦肉卷配松露薯蓉及檸檬汁  
Truffle Mashed Potato | Local Farm Root Vegetables | Lemon Chives Sauce

### Sweet 甜品

Chestnut Chocolate Mousse Cake  
栗子朱古力慕絲蛋糕  
Flower Scent | Seasonal Fruits

## Vegetarian Western Set Menu A 西式素食套餐 A

### Appetizer 前菜

Tomato & Avocado Salad  
番茄牛油果沙律  
Lemon Vinaigrettes | Arugula

### Soup 湯

Truffle Wild Mushroom Soup  
松露野蘑菇湯  
Garlic Croutons | Cappuccino Cream | French Chives

### Main Course 主菜

Baked Portobello Mushroom  
焗大啡菇  
Cauliflower Rice | Ratatouille | Tomato coulis

### Sweet 甜品

Keto Matcha Tofu Cheesecake  
生酮抹茶豆腐芝士蛋糕  
Scented Flower | Seasonal Fruits

## Vegetarian Western Set Menu B 西式素食套餐 B

### Appetizer 前菜

Cauliflower & Potato Salad  
椰菜花薯仔沙律  
Pesto Sauce | Green Peas | Walnuts

### Soup 湯

Broccoli and Spinach Bisque  
西蘭花菠菜法式濃湯  
Garlic Croutons | Mint Cream | French Chives

### Main Course 主菜

Roasted Eggplant and Wild Mushroom Risotto  
燒茄子蘑菇燴意大利飯  
Truffle | Arugula | Pinenuts

### Sweet 甜品

Watermelon White Wine Jelly with Panna Cotta  
西瓜白酒啫喱配奶凍  
Scented Flower | Seasonal Fruits

## East Meet West Set Menu A 會議西式套餐 A

### Appetizer 前菜

Blueberry Tamari Greens Salad  
藍莓豆乾沙律配特色汁  
Cucumber | Spinach | Spiced Bean curd | Asian Dressing

### Soup 湯

Carrot and Kaffir Lime Leaf Broth  
青檸葉煲蘿蔔鮮蝦蘆筍清湯  
Shrimps | Asparagus

### Main Course 主菜

Pan-fried Chicken Kimchi Coconut Sauce  
香煎雞肉配白飯泡菜椰子汁  
Jasmine Rice | Cilantro | Red Chili

### Sweet 甜品

Masala Chai Tiramisu  
馬薩拉茶意大利芝士蛋糕  
Scented Flower | Seasonal Fruits

## East Meet West Set Menu B 會議西式套餐 B

### Appetizer 前菜

Strawberry Spinach Salad  
士多啤梨菠菜沙律  
Pecans | Blueberries | Orange Poppy Seed Dressing

### Soup 湯

Mussel Coconut Lentil Soup  
椰香扁豆青口湯

### Main Course 主菜

Asian Style Seafood Paella  
亞洲風味海鮮燉飯  
Lemon | Chives

### Sweet 甜品

Mango Soya Milk Panna Cotta  
芒果豆奶凍  
Scented Flower | Seasonal Fruits

## East Meet West Set Menu C 會議西式套餐 C

### Appetizer 前菜

Kale Caesar Salad  
羽衣甘藍凱薩沙律  
Croutons | Pickled Red Onion | White Anchovy | Caesar Dressing

### Soup 湯

French Corn Bisque Soup  
法式蟹肉粟米濃湯  
Crab Meat | Croutons | Chives

### Main Course 主菜

Grilled Salmon Fillet  
香燒三文魚柳配椰菜花飯蠔油牛油汁  
Root Vegetables | Cauliflower Rice | Oyster Butter Sauce

### Sweet 甜品

Lychee Ginger Cheesecake  
荔枝薑味芝士蛋糕  
Scented Flower | Seasonal Fruits

**Green MICE Meeting Chinese Menu A**  
**綠色商務會議中式套餐A**

Egg White Cup with Assorted Vegetables and Minced Shrimp  
蝦鬆素菜蛋白杯

Hot and Sour Soup  
乾絲酸辣羹

Pan-fried Giant Grouper Fillet with Organic Vegetables  
煎綠洲龍躉魚球伴有機菜苗

Braised Chicken Fillet with Soy Sauce and Organic Sweet Basil  
有機金不換三杯鳳片

Poached Vegetables with Yam and Pearl Barley in Chicken Soup  
清雞湯鮮淮山薏米泡菜苗

Fried Rice with Egg, Preserved Olive Leaves and Scallion  
香蔥欖菜芙蓉炒絲苗

Dessert Delights  
甜點薈萃

**Green MICE Meeting Chinese Menu B**  
**綠色商務會議中式套餐B**

Deep-fried Pork and Perilla Spring Roll  
紫蘇黑豚春卷

Beef Broth with Coriander and Egg White  
銀湖香菜牛肉羹

Braised Chicken with Homemade Curry  
自家咖哩雞肉燒

Poached Cod Fish Belly with Vegetables  
and Bean Curd in Organic Soy Milk  
有機豆乳豆腐野菜浸鱈魚腩

Braised Chinese Cabbage  
with Glass Noodles and Sergestid Shrimp  
櫻花蝦銀絲津白煲

Braised Organic Rice  
with Wild Mushrooms and Tomato  
鮮茄粒粒珍菌燴有機野米

Dessert Delights  
甜點薈萃

**Green MICE Meeting Chinese Menu C**  
**綠色商務會議中式套餐C**

Marinated Fresh Tomato  
with Sesame Paste  
胡麻本地鮮紅茄

Sweet Corn Broth with Conpoy  
金瑤粟米羹

Braised Eel with Radish and Black Garlic  
黑蒜銀蘿扣大鱈

Sauteed Diced Beef Tenderloin  
with Organic Potato  
雲南有機薯仔牛柳粒

Stir-fried Lotus Root with Fungus  
蓮藕百合炒雙耳

Fried Rice with Minced Pork and Seaweed  
紫菜鴛鴦肉碎炒飯

Handmade Sesame Roll  
手工芝麻卷



## **Green MICE Meeting Chinese Menu D** **綠色商務會議中式套餐D**

Deep-fried Eggplant with Mustard and Parsley  
歐芹芥末脆茄子

Pumpkin Soup with Peach Gum  
廣東南瓜金湯桃膠羹

Fried Giant Grouper Fillet with White Mushrooms  
白舞茸乾燒沙巴龍躉球

Stir-fried Beef with Wild Fungus and Sweet Basil  
廣州九層塔珍菌炒牛肉

Poached Purple Yam with Millet in Soup  
濃湯小米煮紫淮山

Braised Rice with Assorted Seafood, Egg White and Tomato  
鮮茄蛋白海皇燴飯

Sweetened Walnut Soup  
補健合桃露

---

## **Green MICE Meeting Chinese Menu E** **綠色商務會議中式套餐E**

Roasted Okra with Chili Pepper  
唐辛子香燒秋葵

Assorted Seafood Broth with Egg White and Coriander  
西湖海皇羹

Pan-fried Giant Grouper with Portuguese Sauce  
柏士圖葡汁香煎龍躉球

Stewed Pumpkin with Minced Pork in Chili Sauce  
香辣肉末廣東南瓜煲

Poached Baby Spinach with Organic Wolfberries and Bamboo Fungus  
有機杞子竹筍浸菠菜苗

Japanese Inaniwa Udon in Tomato Soup  
番茄濃湯稻庭烏冬

Coconut and Osmanthus Jelly with Red Beans  
椰汁紅豆桂花糕

## Green MICE Meeting Chinese Vegetarian Menu A 綠色商務會議中式素菜套餐A

Yunnan Wild Mushroom Balls with Bamboo Fungus  
雲南竹筴野菌球

Double-boiled Yellow Fungus Soup with Brazilian Mushrooms and Yam  
巴西姬松茸淮山燉榆耳湯

Sweet and Sour Vegetarian Shrimps with Pineapple  
鮮鳳梨拔絲素蝦仁

Pan-fried Vegetarian Duck with Black Truffle and Shiitake Mushroom  
黑松露香菇煎素鴨

Poached Chinese Cabbage with Local Celery and Soy Milk  
本地芹香豆乳浸津白

Eight-treasure Fried Rice  
有營八寶炒飯

Osmanthus Cake  
鴛鴦桂花糕

## Green MICE Meeting Chinese Vegetarian Menu B 綠色商務會議中式素菜套餐B

Vegetarian Wild Mushroom Bun in Oyster Sauce  
上素蠔皇野菌包

Stewed Vegetable Curd  
with Szechuan Mutton Mushroom and Cinnamon  
四川羊肚菌桂圓燉菜膽

Sauteed Sweet Bean with Vegetarian Scallop  
如意甜豆素玉帶

Vegetarian Fish Cubes  
with Rice Cracker and Citron Honey  
窩粑柚子素魚塊

Poached Vegetables  
with Mushrooms and Tomato  
本地珍菌鮮茄浸菜苗

Fried Rice Vermicelli  
with Shredded Vegetarian Pork  
新肉絲炒米粉

Red Bean Cake with Coconut Milk  
椰汁紅豆糕

## Green MICE Meeting Chinese Vegetarian Menu C 綠色商務會議中式素菜套餐C

Bean Curd Skin Rolls  
with Mushrooms in Vegetable Soup  
香菇素湯鮮竹卷

Double-boiled White Fungus  
with Cordyceps Flower and Red Date Soup  
青海蟲草花紅棗燉銀耳

Baked Vegetarian Scallop  
with Mushroom and Sweet Basil  
廣州金不換鮮冬菇焗素帶子

Buddha's Delight with Broccoli  
羅漢齋扒西蘭花

Poached Vegetables  
with Organic Wolfberries and Chinese Yam  
有機杞子鮮淮山浸菜苗

Fried Rice with Vegetarian Meat and Vegetable  
植物素肉菜粒炒飯

Red Bean and Osmanthus Cake with Coconut Milk  
椰汁紅豆桂花糕

**Green MICE Meeting Chinese Vegetarian Menu D**  
**綠色商務會議中式素菜套餐D**

Steamed Assorted Vegetable Dumpling  
娥姐粉果

Double-boiled Matsutake with Bamboo Fungus and Dill  
刁草燉日本松茸竹筴湯

Sauteed Omni Pork with Chestnut and Walnut in Thai Style  
泰式素肉生菜包

Wok-fried King Oyster Mushrooms  
三杯杏鮑菇

Sautéed Cauliflower and Broccoli  
鴛鴦椰菜花

Braised Rice with Assorted Mushroom and Truffle Sauce  
石鍋松露野珍菌炆飯

Pan-fried Water Chestnut Cake  
清香馬蹄糕

---

**Green MICE Meeting Chinese Vegetarian Menu E**  
**綠色商務會議中式素菜套餐E**

Deep-fried Mixed Vegetables Dumpling  
素珍咸水角

Double-boiled Snow Lotus Seed Soup with Sarcondon Aspratus and Chanterelles  
黑虎掌雞油菌松茸燉雪蓮子

Braised Lion's Mane Mushroom with Black Vinegar  
黑醋猴頭菇

Plant-based Crab Cake with Truffle Cheese and Baked Mushrooms  
松露芝香植物蟹餅焗鮮冬菇

Stir-fried Mixed Mushrooms with Salt and Pepper  
椒鹽雜菌

Braised Rice with Assorted Mushroom and Truffle Sauce  
石鍋松露野珍菌炆飯

Sweetened Osmanthus Cake with Wolfberries  
杞子桂花糕

## Vegetarian East Meet West Set Menu A 會議西式素食套餐A

### Appetizer 前菜

East-west Roasted Corn Salad  
燒粟米沙律

Basil | Cilantro | Sriracha Dressing | Tofu

### Soup 湯

Gochujang Pumpkin Cream Soup  
韓式辣醬南瓜忌廉湯

Pumpkin Seed | Croutons

### Main Course 主菜

Tempura Tofu with Sweet and Sour  
咕嚕豆腐

Sesame | Garlic Sauce | Jasmine Rice

### Sweet 甜品

Masala Chai Tiramisu  
馬薩拉茶意大利芝士蛋糕

Scented Flower | Seasonal Fruits

## Vegetarian East Meet West Set Menu B 會議西式素食套餐B

### Appetizer 前菜

Green Curry Lentil Quinoa Salad  
青咖喱扁豆藜麥沙律

Cherry Tomato | Pineapple | Kale

### Soup 湯

Tomato & Lentil Soup  
番茄扁豆湯

Cilantro | Croutons

### Main Course 主菜

Plant-based Burger Steak  
素肉漢堡扒

Root Vegetables | Cauliflower Rice | Teriyaki Sauce

### Sweet 甜品

Mango Soya Milk Panna Cotta  
芒果豆奶凍

Scented Flower | Seasonal Fruits

## Vegetarian East Meet West Set Menu C 會議西式素食套餐C

### Appetizer 前菜

Hazelnut Shitake Butternut Salad  
榛子椎茸南瓜沙律

Scallions | Kale | Pear

### Soup 湯

Mushroom Consommé  
蘑菇清湯

Bean Curd | Vegan Chicken

### Main Course 主菜

Cauliflower Steak  
椰菜花扒

Mashed Green Peas | Salted Egg Sauce | Pickled Red Chili

### Sweet 甜品

Lychee and Ginger Cheesecake  
荔枝薑味芝士蛋糕

Scented Flower | Seasonal Fruits

# Green Buffet Menu A

## 綠色自助餐菜譜 A

### Salad Bar 冷盤及沙律

Mixed Greens Salad  
雜菜沙律

Cherry Tomato, Cucumber, Corn, Peach, Chick Peas,  
Red Kidney Bean, Bell Peppers, Red Onion  
車厘茄、青瓜、粟米、桃肉、雞心豆、紅腰豆、  
波椒、洋蔥

### Dressing 醬汁

Honey Mustard, Thousand Island, Italian Herbs  
蜜糖芥末汁、千島汁、意大利香草汁

### Appetizers 前菜

Beetroot Salad with Kale  
紅菜頭羽衣甘藍沙律

Wild Mushroom Salad with Rosemary Herbs  
野菌香草沙律

Passion Fruit and Tomato Salad  
熱情果番茄沙律

### Western Soup 西式湯

Quinoa Vegetable Borscht Soup  
藜麥雜菜羅宋湯

### Western Delights 西式精選

Indian Chicken Curry with Steamed Rice  
印度咖喱雞配白飯

New Zealand Mussels in White Wine  
白酒燴紐西蘭青口

Oxtail Bourguignon  
紅酒燴牛尾

Pan-fried Salmon Fillet with Honey Citrus  
香煎三文魚配柚子汁

### Chinese Delights 中式精選

Yang Zhou Fried Rice  
揚州炒飯

Sauteed Shrimps with Broccoli  
西蘭花炒蝦仁

Sweet & Sour Chicken  
咕嚕雞球

### Vegetarian Delights 素食精選

Braised Plant-based Meat Balls with Tomato Sauce  
植物肉丸配番茄汁

Sauteed Broccolini  
炒青花筍

Braised E-fu Noodles with Mushroom Sauce  
蘑菇伊麵

### Pastries and Sweet Endings 甜品

Mint Chocolate Cake  
薄荷朱古力蛋糕

Tiramisu  
意大利芝士蛋糕

Vanilla Panna Cotta  
雲呢拿奶凍

Crunchy Praline Chocolate Mousse Cake  
香脆朱古力慕絲蛋糕

Keto Cheesecake  
新酮芝士蛋糕

Bread Pudding  
麵包布甸

Assorted Cream Puff  
雜錦忌廉泡芙

Sweet Bean Curd Pudding  
豆腐花

Seasonal Fruits 時令水果  
Watermelon, Hami Melon, Pineapple  
西瓜、哈密瓜、菠蘿

# Green Buffet Menu B

## 綠色自助餐菜譜 B

### Salad Bar 冷盤及沙律

Mixed Greens Salad  
雜菜沙律

Cherry Tomato, Cucumber, Corn, Peach, Chick Peas,  
Red Kidney Bean, Bell Peppers, Red Onion  
車厘茄、青瓜、粟米、桃肉、雞心豆、紅腰豆、  
波椒、洋蔥

### Dressing 醬汁

Honey Mustard, Thousand Island, Italian Herbs  
蜜糖芥末汁、千島汁、意大利香草汁

### Appetizers 前菜

Passion Fruit and Tomato Salad  
熱情果番茄沙律

Shredded Drumstick Mushroom with Sesame Dressing  
蘑菇絲胡麻醬沙律

Sichuan-style Vegetarian Chicken  
素雞麻辣沙律

### Western Soup 西式湯

Carrot & Pumpkin Bisque  
法式甘筍南瓜湯

### Western Delights 西式精選

Malaysian Curry Fish  
馬來咖喱魚

Beef Goulash  
匈牙利牛肉

Smoked Salmon Pasta with Tomato Sauce  
煙三文魚番茄汁意粉

Sauteed Mussels with Pesto Sauce  
炒青口配香草汁

Grilled Chicken with Teriyaki Sauce  
日式香燒雞扒

### Chinese Delights 中式精選

Sauteed Shrimps with Broccoli  
西蘭花炒蝦仁

Sweet & Sour Fish  
咕嚕魚塊

### Vegetarian Delights 素食精選

Stir-fried Baby Corn and String Bean  
with Preserved Vegetables  
攪菜四季豆炒珍珠筍

Baked Crabless Cake with Black Mushroom Topped  
with Truffle Cheese Sauce  
香焗素蟹肉蘑菇配松露芝士汁

Fried Rice with Plant-based Chicken and Pineapple  
菠蘿素雞炒飯

### Pastries and Sweet Endings 甜品

Strawberry Napoleon  
士多啤梨拿破崙

Mango Cream Cheese Mousse Cake  
芒果忌廉慕絲蛋糕

Wild Berries Fruit Tarts  
雜莓水果撻

Earl Grey Crème Brulee  
伯爵茶焦糖布甸

Keto Chocolate Brownies  
生酮朱古力布朗尼

Assorted Cream Puff  
雜錦忌廉泡芙

Bread Pudding  
麵包布甸

Sweet Bean Curd Pudding  
豆腐花

Seasonal Fruits 時令水果  
Watermelon, Hami Melon, Pineapple  
西瓜、哈密瓜、菠蘿

# Green Vegetarian Buffet A

## 綠色自助餐菜譜 A

### Salad Bar 冷盤及沙律

Mixed Greens Salad  
雜菜沙律

Cherry Tomato, Cucumber, Corn, Peach, Chick Peas,  
Red Kidney Bean, Bell Peppers, Red Onion  
車厘茄、青瓜、粟米、桃肉、雞心豆、紅腰豆、  
波椒、洋蔥

### Dressing 醬汁

Honey Mustard, Thousand Island, Italian Herbs  
蜜糖芥末汁、千島汁、意大利香草汁

### Appetizers 前菜

Passion Fruit and Tomato Salad  
熱情果番茄沙律

Shredded Drumstick Mushroom with Sesame Dressing  
蘑菇絲胡麻醬沙律

Sichuan-style Vegetarian Chicken  
素雞麻辣沙律

### Japanese Delights 日式精選

Vegan Salmon Sashimi  
素三文魚

Assorted Vegetarian Sushi Roll  
蔬菜壽司卷

Wasabi 山葵 | Soy Sauce 豉油

### Soup 湯

Russian Bortsch Soup  
羅宋湯

### Congee 粥

Miso Congee with Mushrooms  
味噌蘑菇粥

Century Egg 皮蛋 | Fried Dough Stick 油炸鬼 | Salted Egg 鹹蛋 |  
Peanuts 花生 | Spring Onion 洋蔥

### Hot Dishes 熱盤

Fried Rice with Plant-based Chicken and Pineapple  
菠蘿素雞炒飯

Baked Crabless Cake with Black Mushroom Topped  
with Truffle Cheese Sauce  
香焗素蟹肉蘑菇配松露芝士汁

Sweet and Sour Deep-fried Dough  
糖醋油炸鬼

Sauteed Broccolini  
炒青花筍

Salt and Pepper Baby Corn  
椒鹽珍珠筍

Thai Vegetable Curry with Steamed Rice  
泰式雜菜咖喱配飯

Braised Tofu with Shiitake Mushrooms  
香菇燜豆腐

### Desserts 甜品

Low Sugar Chocolate Cake  
低糖朱古力蛋糕

Fragrant Osmanthus Jelly  
清香桂花啫喱

Vanilla Panna Cotta  
雲呢拿奶凍

Strawberry Napoleon  
士多啤梨拿破崙

Berries Whipped Yogurt  
雜莓乳酪

Assorted Fruit Tart  
雜錦水果撻

Bread Pudding  
麵包布甸

Sweet Bean Curd Pudding  
豆腐花

Seasonal Fruits 時令水果  
Watermelon, Hami Melon, Pineapple  
西瓜、哈密瓜、菠蘿

# Green Vegetarian Buffet B

## 綠色自助餐菜譜 B

### Salad Bar 冷盤及沙律

Mixed Greens Salad  
雜菜沙律

Cherry Tomato, Cucumber, Corn, Peach, Chick Peas,  
Red Kidney Bean, Bell Peppers, Red Onion  
車厘茄、青瓜、粟米、桃肉、雞心豆、紅腰豆、  
波椒、洋蔥

### Dressing 醬汁

Honey Mustard, Thousand Island, Italian Herbs  
蜜糖芥末汁、千島汁、意大利香草汁

### Appetizers 前菜

Beetroot Salad with Kale  
紅菜頭羽衣甘藍沙律

Wild Mushroom Salad with Rosemary Herbs  
野菌香草沙律

Passion Fruit and Tomato Salad  
熱情果番茄沙律

### Japanese Delights 日式精選

Vegan Salmon Sashimi  
素三文魚

Assorted Vegetarian Sushi Roll  
蔬菜壽司卷

Wasabi 山葵 | Soy Sauce 豉油

### Soup 湯

Truffle Wild Mushroom Cream Soup  
松露蘑菇湯

### Congee 粥

Quinoa Pumpkin Congee  
藜麥南瓜粥

Century Egg 皮蛋 | Fried Dough Stick 油炸鬼 | Salted Egg 鹹蛋 |  
Peanuts 花生 | Spring Onion 洋蔥

### Hot Dishes 熱盤

Olive's Vegetables Fried Rice with Black Truffle  
松露欖菜炒飯

Braised Plant-based Meat Balls with Tomato Sauce  
植物肉丸配番茄汁

Fried Eggplant with Three Cups Sauce  
三杯茄子

Scramble Egg with Tomatoes  
番茄炒蛋

Stir-fried Pasta with Assorted Vegetables  
雜菜炒意粉

Thai Vegetable Curry with Steamed Rice  
泰式雜菜咖喱配飯

Braised Tofu with Shiitake Mushrooms  
香菇燜豆腐

### Desserts 甜品

Keto Cheesecake  
新酮芝士餅

Red Bean Coconut Milk Pudding  
紅豆椰汁布丁

Tiramisu  
意大利芝士蛋糕

Crunchy Praline Chocolate Mousse Cake  
香脆朱古力慕絲蛋糕

Berries Whipped Yogurt  
雜莓乳酪

Assorted Fruit Tart  
雜錦水果撻

Bread Pudding  
麵包布甸

Sweet Bean Curd Pudding  
豆腐花

Seasonal Fruits 時令水果  
Watermelon, Hami Melon, Pineapple  
西瓜、哈密瓜、菠蘿



# MICE Bento Box Menu

## Japanese Bento Box 日式便當

Chuka Salad  
中華沙律

Japanese Egg Roll  
日式玉子燒

Pan-fried Japanese Dumpling (C02)  
日式煎餃子

Roasted Salmon Teriyaki (S)  
照燒三文魚

Steamed Rice  
白飯

Miso Soup  
味噌湯

## Korean Bento Box 韓式便當

Kimchi Banchan  
韓式泡菜

Korean Egg Roll  
韓式煎蛋卷

Sauteed Seasonal Vegetable  
炒時令蔬菜

Grass-fed Beef Bulgogi (S)  
韓式烤草飼牛肉

Steamed Rice  
白飯

Bean Curd Seaweed Soup  
豆腐海帶湯

## Thai Bento Box 泰式便當

Thai Papaya Salad  
泰式木瓜沙律

Pan-fried Fish Cake (C02)  
香煎魚餅

Sauteed Seasonal Vegetable  
炒時令蔬菜

Thai Green Curry Chicken (C02)  
泰式青咖喱雞

Steamed Rice  
白飯

Coconut Chicken Soup  
泰式椰子雞湯

## Chinese Bento Box 中式便當

Sour Cabbage  
醃菜

Sauteed Seasonal Vegetable  
炒時令蔬菜

Hainan Chicken (C02)  
海南雞

Ginger Turmeric Rice  
薑薑米飯

Hainan Chicken Soup  
海南雞湯

## Western Bento Box 西式便當

Tuna Nicoise Salad (S)  
吞拿魚尼斯沙律

Baked Honey Chicken Wings (C02)  
蜜糖雞翼

Grilled Grass-fed Beef Tenderloin (S)  
烤草飼牛柳

Sauteed Seasonal Vegetable  
炒時令蔬菜

Mashed Potatoes  
薯蓉

Onion Soup  
洋蔥湯

## Vegetarian Bento Box 素食便當

Zucchini Egg Roll (H)  
櫛瓜煎蛋卷

Omni Pork Cake (V)  
煎素豬肉餅

Sauteed Seasonal Vegetable  
炒時令蔬菜

Baked Eggplant with Portobello Mushroom  
焗茄子配大啡菇

Cauliflower Rice (KD)  
椰菜花飯

Pumpkin Curry Bisque  
南瓜咖喱濃湯