

POOLSIDE SEAFOOD BBQ BUFFET CARNIVAL 海鮮池畔燒烤自助晚宴

All-you-can-drink selected beer and more than ten selected drinks 任飲指定啤酒及十多款精選飲品

SEAFOOD COUNTER 精選海鮮

King Crab Leg, Mussels, Sea Clams, Sea Prawns and Jade Whelk 松葉蟹腳、青口、海蜆、海蝦 及 翡翠螺 Served with Lemon and Cocktail Sauce 配 檸檬 及 咯嗲汁

JAPANESE SASHIMI SECTION 日本刺身

Salmon, Tuna, Herring, Snapper and Octopus 三文魚、吞拿魚、希靈魚、鯛魚 及 八爪魚

TOKYO SUSHI AND SOBA NOODLES 東京手握壽司及冷麵

Assorted Nigiri Sushi, Gunkan Sushi and Sushi Rolls 雜錦壽司、軍艦 及 卷物 Itsuki Soba 赤木冷麵

Served with Soba Sauce, Sesame, Nori and Japanese Sesame Dressing 配 冷麵汁、芝麻、紫菜 及日式胡麻汁

JAPANESE AND KOREAN APPETIZERS 日韓小食

Chilled Whelk with Garlic Sauce, Chilled Baby Octopus and Various Pickles 日式螺肉、惹味墨魚仔 及 各款漬物

NOODLES IN SOUP 特色粉麵

Sliced Beef, Sliced Pork, Beef Balls, Cheese Balls, Deep-Fried Fish Cake, Rice Noodles and A Variety of Seasonal Fresh Vegetables 牛肉片、豬肉片、牛丸、芝士丸、魚片角、米粉 及 多款時令鮮蔬

KIDS CORNER 兒童天地

Chicken Nuggets, French Fries, Spaghetti Bolognese and Crispy Sausage with Ketchup 美式炸雞寶、香脆薯條、肉醬意粉 及 茄汁脆皮香腸

CARVING STATION 烤肉專區

Grilled Angus Beef Sirloin with Herbs Red Wine Meat Jus and Condiments 烤安格斯西冷牛扒

配 香草紅酒燒肉汁



POOLSIDE BARBECUED SEAFOOD STATION 池畔特色海鮮燒烤

Lamb Rack, Chicken Steak, Scallop, Oyster, Beef, Mackerel, Pineapple and Sausage Served With Satay Sauce and Barbecue Sauce 羊鞍、扇貝、生蠔、鯖魚、菠蘿 及 香腸 配 沙嗲汁 及 燒肉汁

CAESAR SALAD 凱撒沙律

Fresh Romaine 法國生菜

Condiments and Dressings 各款配料

With Caesar Dressing, Parmesan Cheese, Crispy Bacon and Garlic Croutons 凱薩醬汁、意大利芝士、脆煙肉粒 及 麵包粒

GARDEN SALADS 鮮菜沙律

Thai Green Papaya and Chicken Feet Salad 泰式青木瓜鳳爪沙律 Japanese Style Tofu With Sesame Sauce 日式凍豆腐伴胡麻汁 Green Apple, Raisin and Walnut Salad 青蘋果提子合桃沙律 Bratwurst, Cheese and Pickles Salad 德國肉腸芝士酸瓜沙律 Roasted Wild Mushrooms with Herbs and Black Vinegar Sauce 香草烤野菌伴黑醋醬汁

HOME-MADE COLD CUTS 自家製冷盤

Smoked Salmon, Italian-Style Assorted Cold Cuts and Assorted Cheese Platter 挪威煙三文魚、意式雜錦凍肉碟 及 雜錦芝士拼盤

REGAL TERRACE BARBECUED MEAT 富豪坊燒味

Barbecued Pork, Marinated Chicken in Soy Sauce and Sichuan Style Spicy Chicken 明爐叉燒、一品豉油雞 及 川式香辣口水雞

SOUP 餐湯

Borscht 羅宋湯

Pork Bone Soup with Carrot and Green Radish 青紅蘿蔔煲豬骨

FRESH BREAD 香焗麵包

Assorted Bread Rolls with Butter 精選歐陸麵包 配 牛油





INTERNATIONAL CUISINE 巧手國際美食

Braised Beef Ribs or Brisket in Curry 咖哩牛肋條 或 牛腩
Sauteed Broccoli with Prawns
西蘭花炒蝦球

Fried Crab with Curry or Fried Crab with Garlic 咖哩炒蟹 或 避風塘炒蟹

Thai Fried Rice with Pineapple or Paella 泰式菠蘿炒飯 或 西班牙海鮮炒飯

Sauteed Mussels in White Wine or Clam with Black Bean Sauce 白酒汁青口 或 豉椒炒蜆

Braised Halibut Fillet with Tomato Sauce 茄汁比目魚柳

Braised Oxtail with Red Wine Sauce 紅酒燴牛尾

Roasted Pork Tenderloin with Plums 西梅燒豬柳 Steamed Grouper or Sea Bass 蒸 石斑魚 或 鱸魚

SEASONAL FRUITS 合時鮮果

Watermelon, Cantaloupe, Pineapple and Dragon Fruit 西瓜、哈密瓜、菠蘿 及 火龍果

DESSERT DELIGHTS 精選甜品

Japanese Cheese Cake 日式芝士蛋糕
Green Tea and Red Bean Roll 抹茶紅豆卷蛋
3.6 Milk Pudding 3.6 牛乳鮮奶布甸
Tiramisu 意大利芝士餅
Strawberry Mousse Cake 草莓慕士蛋糕
Mango Pomelo Sago 楊枝甘露
Butter Bread Pudding 牛油麵包布甸
Serradura 木糠布甸
Portuguese Egg Tart 香焗葡撻
Tofu Pudding 香滑豆腐花

ICE CREAM 各款口味雪糕

COFFEE AND TEA IN BUFFET STYLE 自助咖啡及茶

