



Scene Bar  
Available 60 to 100 people



Carnival Bar  
Available 40 to 70 people

**PARTY MENU HIGHLIGHT**  
**派對套餐巡禮**

**\$5,544**  
UP起



Avanti  
Available 30 to 90 people



L'Eau  
Available 60 to 240 people



RESERVATION HOTLINE 訂座熱線：☎ 2132 1178

# EAST MEETS WEST LUNCH BUFFET

## 中西美食自助午餐嘉年華

### SEAFOOD COUNTER 精選海鮮

Mussels, Sea Clams and Sea Prawns 青口、海蜆及海蝦  
Served with Lemon and Cocktail Sauce 配檸檬及咯嘜汁

### JAPANESE SASHIMI SECTION 日本刺身

Sashimi 刺身: Salmon, Herring, Tuna and Snapper 三文魚、希靈魚、吞拿魚及鯛魚

### 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  
Marinated Jelly Fish, Marinated Scallop, Marinated Whelk in Garlic Sauce 中華海蜆、帶子裙邊及日式蠔肉

### THAI NOODLES COUNTER 泰式粉麵專區

Rice Noodles, Sliced Beef, Sliced Pork, Beef Balls, Cheese Balls, Deep-Fried Fish Cake and A Variety of Seasonal Fresh Vegetables

米粉、鮮牛肉、豬肉、牛丸、芝士丸、魚片角及多款時令鮮蔬

### KIDS CORNER 兒童天地

Buttered Corn, Penne with Cheese in Tomato Sauce, Chicken Nuggets and Fries 牛油粟米、芝士茄汁長通粉、美式炸雞寶及香脆薯條

### CARVED STATION 烤肉專區

Grilled US Pork Loin with Herbs Red Wine Meat Jus and Condiments 烤美國豬柳配香草紅酒燒肉汁

### CAESAR SALAD 凱撒沙律

Fresh Romaine 法國生菜

Condiments and Dressings 多款配料

With Caesar Dressing, Parmesan Cheese, Anchovy Fillets, Black Olives, Crispy Bacon and Garlic Croutons 凱薩醬汁、巴馬臣芝士、銀魚柳、黑水橄、脆煙肉粒及麵包粒

### ARDEN SALADS 鮮菜沙律

Thai Green Papaya and Chicken Feet Salad 泰式青木瓜鳳爪沙律

Green Apple, Raisin and Walnut Salad 青蘋果提子合桃沙律

Roasted Wild Mushrooms with Herbs and Black Vinegar Sauce 香草烤野菌伴黑醋醬汁

Japanese Style Tofu With Sesame Sauce 日式凍豆腐伴胡麻汁

Bratwurst, Cheese and Pickles Salad 德國肉腸芝士酸瓜沙律

Thai Roast Beef Vermicelli Salad 泰式燒牛肉粉絲沙律

### 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

### BARBECUED MEAT 明爐燒味

Barbecued Pork and Marinated Chicken in Soy Sauce 明爐叉燒及一品豉油雞

### SOUP 餐湯

Carrot and Pumpkin Soup and Thai Coconut Chicken Soup 甘荀南瓜湯及泰式椰子雞湯

### 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

Steamed Fish Fillet with Garlic 蒜香蒸魚柳

Roasted Duck Breast with Orange Honey Sauce 香橙蜜糖汁燒鴨胸

Fried Rice with Assorted Seafood in XO Sauce XO 醬海鮮炒飯

Braised Duck Breast with Cherry Wine 車厘子露酒扒鴨胸

Deep-Fried Pork Ribs with Salad Sauce 京都沙拉骨

Stewed Vegetables with Oyster Mushrooms 鮑魚菇扒時蔬

Thai Stir-Fried Clams 泰式炒蜆

Braised Vegetables With Crabmeat 蟹肉扒時蔬

### 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

Blueberry Cheesecake 藍莓芝士蛋糕

Mixed Fruit Jelly Cup 雙色雜果啫喱杯

Butter Bread Pudding 牛油麵包布甸

3.6 Milk Pudding 3.6牛乳鮮奶布甸

Tiramisu 意大利芝士餅

Serradura 木糠布甸

Portuguese Egg Tart 香焗葡撻

Strawberry Mousse Cake 草莓慕士蛋糕

Mango Pomelo Sago 楊枝甘露

Tofu Pudding 香滑豆腐花

### MOVENPICK ICE CREAM 各款口味雪糕

### DRINKS COUNTER 自助飲品區

Various Self-Service Drinks 各款不同自助飲品

### COMPLEMENTARY WITH ICE CREAM WITH CHOCOLATE FONDUE FOR EVERY CHILD

每位小朋友均可獲贈特色朱古力雪糕火鍋

### COFFEE AND TEA IN BUFFET STYLE 自助咖啡及茶

# THE SEAFOOD MARKET BBQ DINNER BUFFET

## 海鮮市場燒烤自助晚餐嘉年華

### SEAFOOD COUNTER 精選海鮮

Mussels, Sea Clams, Sea Prawns, King Crab Legs 青口、海蜆、海蝦及 松葉蟹腳  
Served with Lemon and Cocktail Sauce 配 檸檬及 咯嗲汁

### JAPANESE SASHIMI SECTION 日本刺身

Sashimi 刺身: Salmon, Herring, Tuna and Snapper 三文魚、希靈魚、吞拿魚及 鯛魚

### 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  
Marinated Jelly Fish, Marinated Scallop, Marinated Whelk in Garlic Sauce 中華海蜆、帶子裙邊及 日式蠔肉

### THAI NOODLES COUNTER 泰式粉麵專區

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

### KIDS CORNER 兒童天地

Buttered Corn, Penne with Cheese in Tomato Sauce, Chicken Nuggets and Fries 牛油粟米、芝士茄汁長通粉、美式炸雞寶及 香脆薯條

### 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

Roasted Lobster, Hamachi Fish Collar, Salmon Fish Head, White Eel in Soy Sauce, Squid and Scallop 燒龍蝦、油甘魚魚鮫、三文魚頭、醬燒白鱈、火箭魷魚及 扇貝  
Served with Thai Barbecue Sauce, Japanese Barbecue Sauce, Garlic, Korean Spicy Sauce, Mustard and Mint Jelly  
配 泰式燒烤醬、日式燒烤醬、金銀蒜、韓式辣汁、芥末及 薄荷啫喱

### CAESAR SALAD 凱撒沙律

Fresh Romaine 法國生菜

Condiments and Dressings 多款配料

With Caesar Dressing, Parmesan Cheese, Anchovy Fillets, Black Olives, Crispy Bacon and Garlic Croutons 凱薩醬汁、巴馬臣芝士、銀魚柳、黑水欖、脆煙肉粒及 麵包粒

### ARDEN SALADS 鮮菜沙律

Thai Green Papaya and Chicken Feet Salad 泰式青木瓜鳳爪沙律

Green Apple, Raisin and Walnut Salad 青蘋果提子合桃沙律

Roasted Wild Mushrooms with Herbs and Black Vinegar Sauce 香草烤野菌伴黑醋醬汁

Japanese Wasabi Potato Salad With Bacon 日式芥末薯仔沙律伴煙肉

Japanese Style Tofu With Sesame Sauce 日式凍豆腐伴胡麻汁

Bratwurst, Cheese and Pickles Salad 德國肉腸芝士酸瓜沙律

Thai Roast Beef Vermicelli Salad 泰式燒牛肉粉絲沙律

Tomato Salad with Grapefruit Vinegar 番茄柚子醋沙律

### 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

### BARBECUED MEAT 明爐燒味

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

Potato Soup with Garlic and Bacon and Coconut Tom Yum Soup 香蒜煙肉薯仔湯及 椰香冬蔸功湯

### 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 with Mushrooms and Red Wine 釀蒜紅酒燻牛肋條

Stewed Vegetables with Oyster Mushrooms 鮑魚菇扒時蔬

Fried Sea Crab with Ginger and Scallion 薑蔥炒蟹

Halibut Fillet with Sambal Sauce 參巴醬比目魚柳

Malaysian Beef Curry 馬來咖哩牛肉

Thai Stir-Fried Clams 泰式炒蜆

Steamed Seafood 清蒸海上鮮

Hokkien Fried Rice 福建炒飯

Beef Rendang 印尼巴東牛肉

### 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

Blueberry Cheesecake 藍莓芝士蛋糕

Chocolate Soft Cheese Tart 朱古力心太軟

Mango Pomelo Sago 楊枝甘露

Portuguese Egg Tart 香焗葡撻

Tiramisu 意大利芝士餅

Mixed Fruit Jelly Cup 雙色雜果啫喱杯

Butter Bread Pudding 牛油麵包布甸

Serradura 木糠布甸

Strawberry Mousse Cake 草莓慕士蛋糕

3.6 Milk Pudding 3.6牛乳鮮奶布甸

Tofu Pudding 香滑豆腐花

Sweetened Papaya Soup with and Snow Fungus 木瓜雪耳糖水

### MOVENPICK ICE CREAM 各款口味雪糕

### DRINKS COUNTER 自助飲品區

Various Self-Service Drinks 各款不同自助飲品

### COMPLEMENTARY WITH ICE CREAM WITH CHOCOLATE FONDUE FOR EVERY CHILD

每位小朋友均可獲贈特色朱古力雪糕火鍋

### COFFEE AND TEA IN BUFFET STYLE 自助咖啡及茶

# LUNCH PARTY SEMI-BUFFET

## 派對半自助午膳套餐

APPETIZERS, SOUP, SALAD AND DESSERT BAR

特式自助前菜、餐湯、沙律及甜品吧

A

Burrata Margherita Pizza  
水牛芝士番茄薄餅

OR或

Spaghetti Carbonara with Scallop  
帶子卡邦尼意粉

OR或

Stewed Ox-Tail in Red Wine Sauce with Fettuccine  
紅酒燴牛尾伴闊條麵

COFFEE OR TEA 咖啡 或 茶

每位 \$188 per person

B

Pan-Fried Barramundi Fillet with  
Truffle Cream Sauce  
香煎盲鱒魚柳伴松露忌廉汁

OR或

Grilled Angus Beef Rib Eye Steak  
烤安格斯肉眼牛扒 (250g克)

OR或

Grilled New Zealand Rack of Lamb with Herbs Sauce  
香烤紐西蘭羊鞍配香草汁

COFFEE OR TEA 咖啡 或 茶

每位 \$228 per person

# DINNER PARTY SEMI-BUFFET

## 派對半自助晚膳套餐

APPETIZERS, SOUP, SALAD AND DESSERT BAR

特式自助前菜、餐湯、沙律及甜品吧

A

Hokkaido Scallops and Prawns Pizza  
北海道帶子鮮蝦薄餅

OR或

Spaghetti Carbonara with Shrimp  
鮮蝦卡邦尼意粉

OR或

Grilled Salmon Fillet with Fettuccine  
香烤三文魚柳伴闊條麵

COFFEE OR TEA 咖啡 或 茶

每位 \$238 per person

B

Pan-Fried Halibut Fillet and Tiger Prawn  
with Truffle Cream Sauce  
香煎比目魚柳拼大虎蝦配松露忌廉汁

OR或

Grilled Angus Beef Rib Eye Steak  
烤安格斯肉眼牛扒 (250g克)

OR或

Grilled New Zealand Rack of Lamb with Herbs Sauce  
香烤紐西蘭羊鞍配香草汁

COFFEE OR TEA 咖啡 或 茶

每位 \$298 per person