

Tide to Table Seafood Dinner Buffet **Tide to Table 海鮮主題自助晚餐**

Petra introduces a "Tide to Table Seafood Dinner Buffet", allowing you to indulge in delicacies such as Snow Crab Legs, Boston Lobster, various Japanese Sashimi and international specialities. Paired with the hotel's spacious and comfortable dining environment, it's the perfect setting to enjoy the flavours of the ocean together!

磊推出海鮮主題自助晚餐，讓你盡情品嚐松葉蟹腳、波士頓龍蝦等海鮮，還有各款日式刺身，以及各國特色菜，加上磊舒適寬敞用餐環境，適合各位一同感受海洋的味道！

Seafood on Ice

Boston Lobster 波士頓龍蝦, Snow Crab Leg 松葉蟹腳, Green Mussel 青口,
Cooked Shrimp 海蝦, Cooked Clam 花甲

Garden Salad Bar

Romaine Lettuce 羅馬生菜, Mixed Mesclun 什錦沙律菜
Cherry Tomatoes 車厘茄, Cucumber 青瓜, Sweet Kernel Corn 粟米粒
Chickpea 鷹嘴豆, Beetroot 紅菜頭, Kidney Bean 紅腰豆

Appetisers & Toss Salad

Assorted Cold Cuts with Marinated Olives and Gherkin 雜錦凍肉伴橄欖及酸黃瓜
Smoked Salmon Platter with Capers and Red Onion 煙三文魚拼盤伴酸豆及紅洋蔥
Thai-style Prawn and Pomelo Salad 泰式柚子海蝦沙律
Creamy Pasta Salad with Smoked Salmon 煙三文意粉沙律
Mixed Apple Salad with Chicken and Raisin 雞肉蘋果提子沙律
German Sausage Salad with Red Onion and Mustard Dressing 德國腸仔紅洋蔥沙律伴芥末汁
Greek Potato Salad with Dill Yogurt Dressing 希臘香草薯仔沙律

Japanese Station

Salmon 三文魚, Tuna 吞拿魚, Snapper 鯛魚, Octopus 八爪魚, Sweet Shrimp 甜蝦,
Sazae 榮螺
Assorted Maki Rolls 各式壽司卷

Soup Station

Western Daily Soup 西式餐湯
Chinese Daily Soup 中式老火湯



Italian Pizza Section

Roasted Portobello Mushroom and Zucchini Pizza 大啡菇意大利青瓜薄餅
White Pizza with Purple Cabbage Cured Salmon 芝士紫椰菜醃三文魚薄餅

Noodles Station

Egg Oil Noodles 油麵, Flat Rice Noodles 河粉, Rice Vermicelli 米粉
Beef Ball 牛丸, Pork Ball 貢丸, Squid Ball 墨丸, Fish Cake 魚角,
Lettuce 生菜, Choy Sum 菜心, Baby Cabbage 娃娃菜, Shitake Mushroom 鮮冬菇

Carving Station

Slow-roasted Sirloin 慢烤西冷牛扒
Middle Eastern-style Roasted Leg of Lamb 中東烤羊腩

Western Hot Selection

Braised Beef Rib Fingers in Red Wine Sauce 紅酒燜牛肋條
German Crispy Pork Knuckle 德國脆皮豬手
French-style Roasted Chicken "Poulet Roti" 法式田園燒雞
Baked Halibut Fillet "Rockefeller" 芝士忌廉菠菜焗比目魚柳

Chinese Hot Selection

Roasted Duck and BBQ Pork 燒鴨及叉燒
Steamed Whole Grouper with Soy Sauce and Scallion 清蒸原條石斑配蔥絲豉油
Stir-fried Dice Chicken with Black Bean Sauce 豉椒爆雞球
Wok-fried Shrimp and Squid with Vegetables 時蔬炒蝦仁鮮魷
Poached Baby Cabbage in Supreme Black Garlic Broth 黑蒜上湯浸娃娃菜
Braised E-Fu Noodle with Mushroom and Yellow Chive 韭皇鮮菇炆伊麵

Asian Hot Selection

Tandoori Chicken 印度香料烤雞
Malaysian Beef Curry 馬來西亞牛肉咖喱
Kurma Coconut Curry Chicken 椰香白咖喱雞
Naan Bread and Papadum 印度烤餅及薄脆

Dessert Counter

- Chocolate Brownies 朱古力布朗尼
Baked Cheesecake 焗芝士蛋糕
Green Tea Opera Cake 綠茶歌劇院蛋糕
Raspberry Mousse Cake 紅桑子慕絲蛋糕
Strawberry Swiss Roll 士多啤梨瑞士卷
Serradura Pudding 木糠布甸
Sesame Pudding 黑芝麻布甸
Wolfberry and Osmanthus Jelly 杞子桂花糕
Rum and Raisins Bread Pudding 秣酒提子麵包布甸
Seasonal Fresh Fruit Platter 鮮果拼盤
Portion Ice-cream Ball 雜錦裝雪糕球

Kids' Corner

- Mini Cheesy Meat Sauce Submarine 迷你芝士肉醬潛艇
Smiles Crispy Potato with Tomato Ketchup 炸哈哈笑薯餅配番茄醬
Emince of Chicken with Mushroom 忌廉白菌炒雞肉片
Penne Pasta with Tomato Meat Sauce 番茄肉醬直通粉
Butter Sweet Kernel Corn 牛油粟米粒
Pancake with Condiments 熱香餅及配料
Hong Kong Egg Puffs 港式雞蛋仔
Fruit Jelly 果味啫喱
Marshmallow 棉花糖
Assorted Gummy Candies 雜錦軟糖
Assorted Cookies 各式曲奇餅

Price價錢:

Adult成人\$688、Child小童/Senior長者\$388

Available from now to 31 March 2025

由即日起至2025年3月31日供應

(Only on Friday and Saturday 只限星期五及六)

Prices are in Hong Kong dollars and are subject to 10% service charge.
Buffet theme, menu and price are subject to change without prior notice.

Dishes are served alternatively during the buffet.

價目以港幣計算，並須另加一服務費；

自助餐主題推廣、餐牌及價目如有更改，恕不另行通知；

各款美食會於自助餐時段內輪流供應。