



Summer Sizzle Barbecue Buffet

31 Jul, 2023 - 30 Nov, 2023

Cold Appetizers & Salad

Roasted hasselback potatoes & salad with honey BBQ mayo

香烤薯仔配蜜糖燒烤蛋黃醬

Tandoori chicken & coleslaw salad with mint yoghurt dressing

雞肉捲心菜沙律配薄荷乳酪醬

Roasted whole squid & green papaya salad with thai dressing

青木瓜魷魚沙律配泰式醬汁

Grilled Ahi tuna loin, fennel & edamame salad with ponzu dressing

油烤金槍魚沙律配柚子醬

Fajita beef burrito with guacamole & sour cream

牛肉捲餅配牛油果酸忌廉醬

Grilled pineapple & seasonal antipasti with balsamic & olive oil (V)

烤菠蘿及意式烤雜菜配陳醋及橄欖油

Wok-fried gluten, peanut with Shanghai vinegar (V)

上海炒麵筋

Marinated cucumber with Chinese vinegar (V)

中式拍青瓜

Marinated cloud ear fungus with Chinese vinegar (V)

中式麻辣雲耳

Garden Greens Salad Bar

Romaine, Butterhead, Mixed greens

羅馬菜、生菜、沙律菜

Side Vegetables

Carrot wedges, Sliced cucumber, Sliced purple cabbage, French beans, Celery, Sliced

fennel, Fresh corn, Mixed cherry tomatoes

胡蘿蔔、青瓜、紫卷心菜、四季豆、芹菜、茴香、粟米、櫻桃番茄



Condiments

Bread croutons, Sun-dried tomatoes, Walnuts, Pumpkin seeds, Parmesan cheese,
Cocktail onions, Rainbow olive, Artichoke
麵包粒、風乾番茄、核桃、南瓜籽、芝士粉、珍珠洋蔥、橄欖、朝鮮薊

Dressings

Honey mustard, Herbs vinaigrette, Classic French, Balsamic,
Olive oil, Herbs oil, Hazelnut oil & Avocado oil
蜂蜜芥末醬、香草油醋汁、法式沙律汁、黑醋汁
橄欖油、香草油、榛子油、牛油果油

Asian selection

Grilled shrimp with avocado dipping
烤蝦配牛油果醬
Marinated vine tomato & bocconcini skewer
蕃茄芝士串
Wheat soba noodles with dashi dressing
日式冷麵
Assorted deluxe sushi
特色壽司
Assorted deluxe sashimi (**Live station**)
精選刺身
(Salmon, Swordfish, Scallop, Amaebi and Surf clam)
(三文魚, 劍魚, 帶子, 甜蝦, 北寄貝)
Japanese soya, ginger pickle, wasabi
豉油、日式酸薑、芥末

Seafood on Ice

Pink prawns, NZ green mussels, Sea clams, Snow crab leg,
Lobster, Flower crab, River scallop
粉紅蝦、青口、蜆、雪蟹腳、龍蝦、花蟹、帶子



Dressings and Condiments

Shallot vinegar, Cocktail sauce, Hot bean sauce, Lemon wedges
乾蔥紅酒醋、雞尾汁、豆瓣醬、檸檬

Cheese Selection

Aged Comté, Bresse bleu, Camembert, Manchego, Cheddar, Gruyère, and condiment
康提芝士、藍布里斯芝士、金文畢芝士、西班牙羊奶芝士、車打芝士、瑞士芝士

Delicatessen Plate

Smoked Scottish salmon, Iberico serrano, Iberico salchichon, Beef pastrami, Chorizo, Coppa
ham
煙三文魚、白毛豬火腿、風乾肉腸、風乾牛肉
西班牙辣肉腸、風乾火腿

Soup

Shrimp and roasted tomatoes soup
蕃茄大蝦濃湯
Chinese daily soup
中式湯水

Carving Station

BBQ beef short ribs
燒牛仔骨
Smoked BBQ pork ribs
煙燻燒排骨
Puff pastry stuffed with chicken, ham and cheese with Korean BBQ sauce
酥皮火腿芝士雞配韓式燒烤醬
Chimichurri sauce
阿根廷青醬
Gravy sauce
燒汁
Tomato Salsa
蕃茄莎莎醬

Chinese Selection



Stew vegetables with shrimp paste

蝦滑浸時蔬

Steamed eel with black bean sauce

豉汁蒸鱔

Spicy wok fried chicken

爆炒辣雞球

Fried rice with minced pork and pumpkin

南瓜豬肉碎炒飯

Live Station

Baked oyster with butter & herb

牛油香草焗蠔

Taste of "Roast Meats" Shawarma style

沙威瑪風格烤肉

Western Selection

Potatoes with Chorizo stew

西班牙香腸燉薯仔

Oven roasted cauliflower wedges with parmesan cheese

巴馬臣芝士焗西蘭花

Duck confit with penne pasta gratin

油封鴨脾配長通粉

Steamed broccoli with olive oil and fresh basil (v)

清蒸西蘭花配橄欖油及羅勒

Roasted fish with caramelized onions

焦糖洋蔥烤魚

Grilled shrimps with honey

烤蜜糖大蝦

(The menu will have some rotations of dishes)

Curry Selection

Variety of curries

各式咖哩



Snack

Pulled pork pizza

手撕豬肉薄餅

Mini Wagyu Beef Burger

迷你和牛漢堡

Dessert

Basque cheese cake

巴斯克芝士蛋糕

Mango coconut delight

椰子芒果蛋糕

Mango jalousie

芒果千層酥

Raspberry lychee cake

紅桑子荔枝蛋糕

Black forest cake

黑森林蛋糕

Crepe cake

千層蛋糕

Lemon meringue tart

蛋白檸檬撻

Seasonal fresh fruits platter

鮮果盤

Deluxe chocolate praline

特色朱古力

Individual Verrines

Mango pudding

芒果布甸

Pot de crème

朱古力布甸

Classic tiramisu

意大利芝士蛋糕杯

Apricot yogurt cream shot



黃梅果乳酪杯

Hojicha peach verrine

焙茶香桃杯

Vanilla strawberry tart

香草士多啤梨撻

Lemon ivory chocolate cake

檸檬白朱古力蛋糕

Vegan chocolate brownies

純素布朗尼蛋糕

Lime gelee strawberry panna cotta

青檸果凍士多啤梨奶凍

Jasmine tea choux

茉莉花茶泡芙

Chinese petit four

中式糕點

Ice cream with condiments

各款雪糕

Hot Sweet

Portuguese egg tart

葡撻

Bread & butter pudding

牛油麵包布丁