

BM Lobster Dinner Buffet

July & August 2022

Cold Seafood

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Cooked Green Whelk 翡翠螺

Brown Crab 凍蟹

Half shell lobster 凍龍蝦

Oyster 生蠔

Appetizer / Salad 前菜/沙律

Lobster terrine 龍蝦盅

Marinated lobster with mango salsa 龍蝦配芒果莎莎醬

Lobster and cream cheese roll 龍蝦忌廉芝士卷

Lobster, crab and shrimp cocktail 龍蝦蟹肉蝦咯嗲

Vietnamese Rice paper lobster roll 越南龍蝦米紙卷

Tomato and Mozzarella Cheese with Pesto 蕃茄水牛芝士配香草醬

Cold Cut 凍雜肉

Smoked Salmon 煙三文魚

Chorizo salami 辣肉腸

Smoked turkey roll 煙火雞腸

Marinated board bean 涼拌四季豆

Shredded chicken and bean jelly sheets 雞絲粉皮

Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲

Kimchi 韓式泡菜

Marinated lobster with fennel salad 龍蝦茴香沙律

Lobster with fruit salad 雜菓龍蝦沙律

Thai Pomelo Salad with Lobster and Crab 泰式柚子龍蝦蟹肉沙律

Lobster and avocado salad 龍蝦牛油果沙律

Rocket 火煎菜, Endive 萵苣, Baby Spinach 菠菜, Butter Lettuce 牛油生菜

Asparagus 蘆筍, Cucumber 青瓜, Tomato 蕃茄, Pumpkin 南瓜, Kidney bean 腰豆

Baby corn 玉米筍, Mushroom 蘑菇, Beetroot 紅菜頭

Red Onion 紅洋蔥, , Capers 酸豆, Lemon wedges 檸檬角,

Croutons 麵包粒, Bacon 烟肉粒,

Italian dressing 意大利油醋汁, Thousand Island 千島醬, French dressing 法式沙律汁

Cheese Board

Goat cheese, 羊奶芝士, Whole brie 法國芝士, English Cheddar 車打芝士

Grapes 提子, cracker 餅乾, walnut, 核桃, dried plum 西梅乾, carrot stick, cucumber stick

Soup 湯

Lobster bisque 波士頓龍蝦湯

Double Boiled Chicken Soup with Fish Maw 花膠燉老雞

Japanese

Sashimi Station 精選刺身

Salmon 三文魚, Tuna 吞拿魚, Snapper 鯛魚刺身, imitation abalone 仿鮑片

Octopus 八爪魚刺身, Scallop 帶子, Amaebi 甜蝦,

Assorted eight kinds of Sushi 精選壽司

Lobster Maki roll 龍蝦壽司捲

Soba Noodles 冷麵

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Tempura 天婦羅

Prawn tempura 蝦, Soft shell crab tempura 軟殼蟹, **Lobster tempura 龍蝦**

Noodles station 粉麵檔

Ramen noodle, Udon noodle, bean sprout, wakame, vegetable
Pork belly, bamboo, spring onion, corn, boiled egg,
Miso soup, Soy broth Tokyo style and Pork broth
拉麵, 烏冬, 芽菜, 昆布, 雜菜
日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋
麵豉湯, 東京醬油湯, 豬骨湯

Carving

Lamb leg with mustard gravy 燒羊配芥菜汁

Roasted Sirloin of Beef 燒牛肉

Roasted Prime rib of beef 燒美國牛肉 (Fri, Sat)

Hot Food

Penne pasta with lobster and cream sauce 龍蝦海鮮長通粉

Lobster Ravioli 龍蝦義大利雲吞

Korean Lobster green onion pancake 韓式龍蝦煎餅

Grilled lamb chops with Balsamic Reduction 香煎羊扒配黑醋汁

Sautéed green bean with bacon and onion 煙肉洋蔥炒豆角

Korean barbecue (beef, Pork, Chicken) (韓式燒牛肉, 豬扒, 雞肉)

Served with garlic and Korean chili paste

Vietnamese sugarcane shrimp 越南蔗蝦

Lobster Thermidor 芝士汁焗龍蝦 (Fri, Sat)

Pan-fried duck foie gras with caramelized apple 香煎鴨肝配焦糖蘋果 (Fri, Sat)

Chinese

Stir-fried Kai Lan salty fish and chili 鹹魚炒芥蘭

Wok-fried Prawn with broccoli 西蘭花炒蝦仁

Steam egg with chicken broth and lobster 龍蝦蒸水蛋

Steamed Scallop with Glass Noodle and Garlic 蒜蓉粉絲蒸扇貝

Wok-fried lobster Claw with Ginger and Spring Onion 薑蔥炒龍蝦鉗

Salt Cod fried rice 澳門馬介休炒飯

Sucking pig 乳豬

Indian

Fish Tandoori 印式烤魚

Indian vegetable curry (Veg) 印度菜咖喱

Lamb masala 印度雞咖喱

Parkora (Fritter with vegetable) 印度炸雜菜,

Naan Bread 印度烤包, Papadum 印度薄脆

Dessert

Portuguese Egg Tart 葡撻

Apple Strudel 蘋果卷

Coconut Pineapple Cream 椰子菠蘿忌廉

Tropical Fruit Soup w/ Puff Pastry 熱帶水果酥皮湯

Lychee and Rosewater Cake 玫瑰荔枝蛋糕

Dulcey Banana Cake 杜絲朱古力香蕉蛋糕

Greek Yoghurt Cheese Cake 希臘乳酪芝士蛋糕

Crepes Durian 榴槤班戟

Tropical Fruit Tart 熱帶水果撻

Japanese Cheese Cake 日式芝士蛋糕

Almond Passion Fruit Tart 熱情果杏仁撻

Lemon Sable 檸檬餅

Coconut Cream Cheese Cake 椰子芝士蛋糕

White Chocolate Jelly w/ Figs 白朱古力啫喱配無花果

Macanese Sawdust Pudding 葡式木糠布甸

Mango Lime Sago 芒果青檸西米

Watermelon

Pineapple

Cantaloupe melon

Vanilla ice-cream

Chocolate ice-cream

Strawberry - ice-cream

The food menu items will be on rotation 菜單會定期轉換