

BM Dinner Shellfish Promotion 2020

Cold seafood

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Japan Crab Leg 日本長腳蟹

Cooked Green Whelk 翡翠螺

Cooked Half Shell Lobster 半殼龍蝦

Oyster 生蠔

Appetizer

Scallop with grilled pumpkin cocktail 帶子南瓜杯

Scallop and tomato skewer 帶子鮮茄串

Yabbie cocktail 小龍蝦杯

Lobster salad and cucumber roll 龍蝦青瓜卷

Smoked Salmon 煙三文魚

Lyonner Sausage 利安娜腸

Parma ham with melon 蜜瓜火腿

Marinated board bean 涼拌四季豆

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

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

Salad

Salad Nicoise 尼斯吞拿魚沙律

Crab meat with mango salsa 蟹肉芒果莎莎

Lobster with mixed bean salad and chili Vinaigrette 龍蝦配雜豆沙律

Crab meat with sweet corn and cucumber salad 蟹肉粟米青瓜沙律

Korean assorted mushroom salad 韓式雜菌沙律

Octopus and bell pepper Salad 八爪魚甜椒沙律

Greek salad 希臘沙律

Caesar Salad 凱撒沙律

Wardolf Salad 華都夫沙律

Condiment and dressing

Italian dressing, Thousand Island, French dressing

意大利油醋汁, 千島醬, 法式沙律汁

Red Onion, Onions chop, Capers, Lemon wedges, Croutons, Bacon,

紅洋蔥, 洋蔥粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒

Cheese board

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

Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick

提子, 餅乾, 合桃, 西梅乾, 甘筍條, 青瓜條
Italian dressing, Thousand Island, French dressing
意大利油醋汁, 千島醬, 法式沙律汁
Red Onion, Onions chop, Capers, Lemon wedges, Croutons, Bacon,
紅洋蔥, 洋蔥粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒

Japanese

Sashimi Station 精選刺身
Salmon, Tuna, Snapper, imitation abalone
三文魚刺身、吞拿魚刺身、鯛魚刺身, 仿鮑片
Assorted eight kinds of Sushi 精選壽司
Soba Noodles 冷麵
Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Soup 湯

Western Soup 西式湯
Double Boiled Chicken Soup with Fish Maw 花膠燉老雞

Hot dishes

Vol Au Vent - Puff Pastry Shells with Crab meat 蟹肉酥盒
Scallop, mussel, clam and spinach tart 帶子, 青口, 蜆, 覓菜撻
Grilled fish Fillet in Riesling Cream Sauce 煎魚柳配甜白酒汁
Deep-fried scallop and seafood with orange mayonnaise 炸帶子及海鮮配燈味汁
Oyster, lobster and seafood pancake 韓式海鮮班戟
Oyster Florentine 覓菜白汁焗蠔
Thai Curry Mussel 泰式咖喱青口

Beef stew braised in red wine 紅酒燉牛肉
Teriyaki chicken steak 日式燒雞扒
Lamb Chop Marinated with Garlic and Thyme 香草蒜蓉羊扒
Roasted potato with rosemary 燒薯波配露絲瑪莉
Sautéed potato and zucchini with basil 香草炒意大利青瓜

Chinese

Wok-fried Seafood with broccoli 西蘭花炒海鮮
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
Boiled Spicy Whelks with chili in wine sauce 辣酒煮螺
Fried Crab with chili and garlic 避風塘炒蟹
Chive Shoot with Dried Shrimp and Shredded Pork 小炒皇
Braised pork tripe and mustard plant in pepper corn broth 芥菜胡椒豬肚
Glutinous Rice with Chinese Preserved Meat in lotus leaf 臘味糯米荷葉飯
Sucking pig 乳豬

Laksa Noodles station 粉麵檔

Rice noodle, Oil noodle, Prawn, bean sprout, boiled egg, season vegetable
Fried Bean curd, Fish dumpling slice, Chicken and Pork slice
Laksa soup and clear chicken broth

Indian Hot Dishes 印度美食

Aloo gobi 印度素菜咖喱
Fish tandoori 印度烤魚
Lamb rogan josh 印度羊肉紅咖喱
Parkora 印式炸雜菜
Naan bread 印度烤包
Papadum 印度薄脆

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁
Roasted beef sirloin 燒西冷牛肉
Roasted prime rib of beef 燒美國頂級牛肉

Dessert

Portuguese Egg Tart 葡撻
Cream Cheese Crumble Pudding 焗芝士金寶布甸
Coffee Hazelnut Cake 咖啡榛子餅
Matcha Mascarpone Profiteroles 綠茶意大利芝士芭芙
Blueberry Cheese Cake 藍啤梨芝士蛋糕
Milk Mousse 牛奶慕絲
Caramel Milk Chocolate Tart 焦糖牛奶朱古力撻
French Apple Tart 法式蘋果撻
Red Bean Pudding 紅豆糕
Chestnut Tart 栗子撻
Bailey's Cream Cheese Cake 百利甜酒芝士蛋糕
Mango Cream Cake 芒果忌廉蛋糕
Strawberry Mousse Cake 士多啤梨蛋糕
Tiramisu in Cup 意大利芝士杯
Raspberry Vanilla Verrine 紅桑子雲呢拿杯
Mango Pudding 芒果布甸
Watermelon 西瓜
Pineapple 菠蘿
Cantaloupe melon 哈蜜瓜
Honeydew 蜜瓜
Vanilla ice-cream 雲喱拿雪糕
Chocolate ice-cream 朱古力雪糕

Strawberry ice-cream 士多啤梨雪糕

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