



Oyster & Foie Gras Delight

生蠔及鴨肝盛宴

Each Adult is Entitled to a **Baked Oyster with Cheese**

每位成人客人可獲芝士焗蠔一份

Appetizer 前菜

Celery, Apricot and Goat Cheese Salad

芹菜杏脯山羊乳酪沙律

Foie Gras Mousses Salad with Pomegranate Seeds and Cranberries Dressing

鴨肝慕絲沙律配石榴籽及蔓越莓汁

Tomatoes, Cucumber and Shrimp Salad with Yuzu Dressing

蕃茄青瓜海鮮沙律配柚子沙律汁

Roasted Chicken in Cajun style and Pineapple Salad with BBQ Dressing

烤卡津雞肉菠蘿沙律配燒烤汁

Thai Young Papaya Salad

泰式青木瓜沙律

Caesar Salad with Condiment

凱撒沙律

Assorted Salad Leaf with Condiment and Dressing

田園沙律

Parma Ham with Cantaloupe Melon

巴馬火腿配蜜瓜

Assorted Cold Cuts Platter

雜錦凍肉拼盤

Seafood on Ice 海鮮

Freshly Shucked Oysters

即開新鮮生蠔

Brown Crab

麵包蟹

Blue Mussel, Jade Whelk, Fresh Shrimp, Crayfish

藍青口、翡翠螺、凍熟蝦、小龍蝦

Smoked Salmon

煙三文魚

Served with Lemon Wedge, Cocktail Sauce, Thai Cilantro Chili Sauce and Red Wine Vinegar

配檸檬角、咯嗲汁、泰式辣醬、紅酒醋



Japanese Sashimi & Sushi Counter 日式刺身及壽司

Sashimi: Salmon, Tuna, Snapper, Scallop, Ami Bei and Ark Shell

三文魚、吞拿魚、鯛魚、帶子、甜蝦、赤貝

Pan fried Foie Gras Sushi, Maki Roll and Assorted Sushi

香煎鴨肝壽司、飯卷、雜錦壽司

Soup of the Day 是日餐湯

Western Soup – Western Soup of the Day

精選西餐湯

Chinese Soup – Double Boiled Chicken, Mushroom Cordyceps Soup

蟲草花燉雞湯

Western Entrée 西式菜譜

Pan-fried Sole Fillet with Lemon Dill Cream Sauce

香煎龍脷柳配檸檬忌廉汁

Slow Cook Pork Loin with Sage Jus

慢豬柳配西子汁

Selected Curry Served with Naan & Basmati Rice

印式咖喱配烤飯及香飯

Spicy Beef and Kimchi in Korea style

韓式泡菜牛肉鍋

Potatoes Lyonnaise

洋蔥炒薯

Roasted Assorted Veggie

香烤時蔬

Chinese Entrée 中式菜譜

Steamed Garoupa with Spring Onion and Soy Sauce

清蒸斑塊

Seasonal Vegetables with Assorted Mushroom

什菌扒時蔬

Seafood, Asparagus and Foie Gras Fried Rice

海鮮露筍鴨肝炒飯

Stir-Fried Oyster with Ginger and Spring Onion

薑蔥炒蠔

Stir Fried Lobster Claw in Spicy Sauce

麻辣龍蝦鉗



Signature Item 招牌菜

Suckling Pig

燒乳豬

Hainan Chicken Rice

海南雞飯

Tempura Station 天婦羅

Deep fried Oyster Served with Tartar Sauce

日式炸蠔

Carving Station 精選肉類

Roasted Beef Rump Steak

燒牛臀腰肉

Teriyaki Salmon Fillet

日式照燒三文魚

Served with Black Pepper Sauce, Gravy and English Mustard

配黑椒汁、燒汁、英式芥辣

Teppanyaki 鐵板燒

Pan-fried Lobster

香煎龍蝦

Pan-Fried Lamb Chop

香煎羊架

Pan-fried Foie Gras

香煎鴨肝

Served with Sesame Sauce, Dijon Mustard, Mint Jelly

配日式燒汁、法式芥辣、薄荷啫喱

Congee Live Cooking Station 蠔仔粥

Oyster Congee Served with Chicken, Prawn, Century Egg

Squid, Pig Skin, Jade Melon, Sweet Corn,

蠔仔粥可配雞肉、蝦、皮蛋、

魷魚、豬皮、翠玉瓜、粟米粒

Oyster Omelet Station 煎蠔餅

Oyster Egg Omelet Served with Bean Sprout, Coriander, Onion

煎蠔餅配豆芽、芫荽、洋蔥



Dessert Station 甜點

Signature 特色

Foie Gras Crème Brulee
鴨肝法式燉蛋
Yuzu “Oyster” Cream Cheese Mousse
(蠔) 柚子忌廉芝士慕斯

Classic 傳統

Mango Cake
芒果蛋糕
American Cheesecake
美式芝士蛋糕
Coffee Chocolate Tart
咖啡朱古力撻
Mixed Berries Charlotte Cake
雜莓夏洛特蛋糕
Lemon Tart
檸檬撻
Assorted Cream Puff
雜錦忌廉泡芙
Chocolate Mousse Cake
朱古力慕斯餅
Pear Almond Pie
杏仁香梨批
Opera Cake
劇院式蛋糕

Freshly Baked 新鮮烘焙

Churros & Warm Bitter Chocolate Sauce
西班牙油條配朱古力醬
French Sugar Puff “Chouquette”
法式糖泡芙
Chewy American Cookie
美式曲奇
Matcha Financier
法式抹茶蛋糕
Lemon Madeleine
香檸馬德蓮貝殼蛋糕
Pandan Butter Cake
班蘭牛油蛋糕



Sweet Corner 甜點

Selection of Candies

精選糖果

Haagen-Dazs Ice Cream

Haagen-Dazs 雪糕

Buffet selection might change due to market availability of ingredients and produce.

自助餐的選擇會因應食材的供應而有所改變。