

## Easter Lunch Buffet Menu (29 Mar to 1 Apr 2024)

### Seafood Section

Canadian Snow Crab Legs 加拿大皇后蟹腳, Sea Whelks 東風螺,  
Oream Shrimps 海蝦, Clams 花甲, Blue Mussels 藍青口  
Marie rose Sauce 歐陸海鮮醬, Cocktail Sauce 咯嗲汁, Lemon Wedge 檸檬角

### Appetizer and Toss Salad

Assorted Cold Cut with Marinated Olives and Gherkin 什錦凍肉碟伴橄欖,酸黃瓜  
Smoked Fish Platter with Capers and Red Onion 煙魚拼盤伴水瓜鈕,紅洋蔥  
Premium Cheese Board with Dried Fruit and Cracker 頂級芝士板伴乾果,餅乾  
Waldorf Salad Salad with Roasted Chicken 燒雞華都夫沙律  
Poached Slice Pork with Sichuan Garlic Sauce 四川蒜泥白肉  
Japanes Egg Salad with Smoked Salmon 日式雞蛋沙律伴煙三文魚  
Thai Seafood and Glass Noodle Salad 泰式粉絲海鮮沙律  
French Creamy Mustard Potato Salad with Chive 法式芥末薯仔沙律

### Graden Salad Bar

Romaine Lettuce 羅馬生菜, Arugula 芝麻菜, Red Chicory 紅菊苣, Frisee 九芽菜, Lolla Rossa 紅毛菜  
Cherry Tomatoes 車厘茄, Cucumber 青瓜, Bell Pepper 甜椒絲  
Sweet Kernel Corn 粟米粒, Kidney Bean 紅腰豆,  
Caesar Dressing 凱撒沙律醬, Thousand Island 千島醬, Italian Dressing 意大利油醋, Honey Mustard Dressing 芥末蜜糖醬  
Crispy Bacon 煙肉碎, Crouton 脆麵包粒, Parmesan Cheese 巴馬臣芝士粉

### Japanese Section

Salmon 三文魚, Tuna 吞拿魚, Octopus 八爪魚  
Sweet Shrimp 甜蝦, Torigai 鳥貝, Sazae 榮螺  
Assorted Sushi Rolls 什錦壽司卷  
Wasabi 山葵, Soy Sauce 豉油, Ginger Pickle 酸薑

### Soup Section

Western Daily Soup 西式餐湯  
Chinese Daily Soup 中式老火湯  
Artisan Bread rolls and Butter 手工麵包及牛油

### Meat Section

Slow Roasted Srloin of Beef 慢烤西冷牛扒  
Middle east Roasted Leg of Lamb 中東燒有骨羊腩  
Red Wine Sauce, Mustard and Sea salt,紅酒燒汁, 芥菜及海鹽

### Chinese Snacks and BBQ Section

BBQ Pork and Roast Duck 叉燒及燒鴨  
Chicken karaage 唐揚炸雞  
Shrimp Net Spring Roll 絲網鳳尾蝦春卷

Deep-fried Thai Fish Cake 泰式炸魚餅

**Noodle Station**

Egg Oil Noodle, Flat Rice Noodle, Rice Vermicelli 油麵, 河粉, 米粉  
 Prawn, Mussel, Beef Ball, Pork Ball, Squid Ball, Fish Cake,  
 鮮蝦, 青口, 牛丸, 貢丸, 墨丸, 魚角  
 Lettuce, Choy Sum, Baby Cabbage, Shitake Mushroom  
 生菜, 菜心, 娃娃菜, 鮮冬菇  
 Chili Oil, Spring Onion, Coriander, Deep-fried Garlic, Dep-fried Shallot, Chili Flake  
 辣椒油, 青葱, 芫茜, 炸蒜, 炸紅葱, 辣椒碎

**Western Hot Section**

Oven-baked Halibut Fillet “a la Niçoise” 法國尼斯焗比目魚柳  
 Slow Cooked Pork Loin with Apricot Confit and Cider Jus 慢烤豬柳配蜜餞黃梅  
 Traditional Deep-fried Scotch Egg 經典蘇格蘭夾心蛋  
 German Roasted Pork Knuckle 德國咸豬手

**Chinese Hot Section**

Wok-fried King Prawn with Salted-Egg Yolk 星州黃金大蝦  
 Sweet and Sour Pork with Peach 蜜桃咕嚕肉  
 Poached Baby Chinese Cabbage with Golden and Silver Eggs 金銀蛋上湯娃娃菜  
 Seafood Fried Rice with Crab Roe 日式蟹籽海鮮炒飯

**Curry Section**

Mutton Rogan Josh 羊肉咖哩  
 Tandoori Chicken Tikka 印度香料烤雞  
 Vegetable Korma 白咖哩雜菜  
 Naan Bread and Papadum 印度烤餅及薄脆  
 Mint Chutney, Mango Chutney, Mixed Pickle 薄荷醬, 芒果甜酸醬, 印度醃菜

**Dessert Table**

Raspberry Mousse Cake 紅桑子慕絲蛋糕  
 Honey Baked Cheese Cake 焗蜜糖芝士餅  
 Banana Chocolate Mousse Cake 香蕉朱古力蛋糕  
 Green Tea Opera 綠茶歌劇院蛋糕  
 Wolfberry and Osmanthus Jelly 杞子桂花糕  
 Black Sesame Cube 黑芝麻軟糕  
 Rum Rasins Bread Pudding 焗罈酒提子麵包布甸  
 Seasonal Fresh Fruit Platter 鮮果拼盤  
 Assorted Ice-cream 杯裝雪糕

**Kids Corner**

Chicken Nuggets 炸雞件  
 Mac n Cheese 芝士忌廉汁通粉  
 Deep-fried Finger Fish & French Fries 炸手指魚柳, 薯條  
 Jelly Candy 啫哩糖  
 Popcorn 爆玉米花  
 Hot Cake with Condiment 熱香餅