

## Garden Room 花園廳

(Maximum capacity 70 persons)

時段 Time of Serving		午餐 Lunch 10:30am – 2:30pm
日期 Date	即日起至 2019 年 12 月 31 日 Now - 31 December 2019	2020 年 1 月 1 日至 2020 年 12 月 31 日 01 January 2020 - 31 December 2020
自助餐 Buffet Style	每位 HK\$708 per person	每位 HK\$758 per person
最低消費額 Minimum Charge	HK\$39,000	HK\$41,000

  

時段 Time of Serving		晚餐 Dinner 5:00pm – 10:30pm
日期 Date	即日起至 2019 年 12 月 31 日 Now - 31 December 2019	2020 年 1 月 1 日至 2020 年 12 月 31 日 01 January 2020 - 31 December 2020
自助餐 Buffet Style	每位 HK\$798 per person	每位 HK\$858 per person
最低消費額 Minimum Charge	HK\$43,000	HK\$48,000

**All above prices are subject to 10% service charge**

**以上價錢需另加一服務費**



## Ballroom 宴會廳

(Maximum capacity 240 persons)

時段 Time of Serving		午餐 Lunch 10:30am – 2:30pm
日期 Date	即日起至 2019 年 12 月 31 日 Now - 31 December 2019	2020 年 1 月 1 日至 2020 年 12 月 31 日 01 January 2020 - 31 December 2020
自助餐 Buffet Style	每位 HK\$658 per person	每位 HK\$758 per person
最低消費額 Minimum Charge	HK\$83,000	HK\$90,000

時段 Time of Serving		晚餐 Dinner 5:00pm – 10:30pm
日期 Date	即日起至 2019 年 12 月 31 日 Now - 31 December 2019	2020 年 1 月 1 日至 2020 年 12 月 31 日 01 January 2020 - 31 December 2020
自助餐 Buffet Style	每位 HK\$778 per person	每位 HK\$828 per person
最低消費額 Minimum Charge	HK\$150,000	HK\$165,000

All above prices are subject to 10% service charge

以上價錢需另加一服務費

## Wedding Lunch Buffet Menu at Ballroom

### 宴會廳婚宴自助午餐菜譜

#### Appetizer

Greek salad with spiced feta  
Japanese style artificial crab meat salad with tobiko  
Mozzarella cheese and tomato salad  
Thai style beef salad  
Prosciutto with melon  
Chorizo sausage  
Roast beef  
German sausage platter  
Smoked salmon  
Smoke swordfish

#### Salad bar

Mesclun greens, bell pepper, beet root, tomato,  
sweet corn and cucumber

#### Condiment

Olives, bacon bits, nuts, crouton

#### Dressing

Thousand island, French dressing, Italian vinaigrette,  
honey truffle dressing, caesar dressing

#### Seafood on ice

Prawn, crab claw, blue mussel  
Thai chili sauce, cocktail, red wine vinegar

#### Japanese

Assorted sushi  
Sashimi <salmon and tuna>

#### Soup

Lobster bisque

#### Carving

Roast rib eye of beef

#### 頭盆

希臘辛辣芝士沙律  
日式蟹肉沙律伴蟹籽  
水牛芝士番茄沙律  
泰式牛肉沙律  
風乾肉火腿伴蜜瓜  
西班牙辣腸  
燒牛肉  
德國雜腸碟  
煙三文魚  
煙劍魚

#### 雜錦沙律吧

雜錦生菜、甜椒、甜菜、番茄、  
玉米、青瓜

橄欖、煙肉碎、堅果、麵包粒

千島汁、法汁、意大利汁、  
蜜糖松露醬、凱撒沙律汁

#### 凍海鮮

鮮蝦、蟹爪、藍青口  
泰式酸辣汁、雞尾酒汁、紅酒醋汁

#### 日式食品

雜錦壽司  
刺身 <三文魚、吞拿魚>

#### 湯

龍蝦忌廉湯

#### 烤肉車

燒肉眼牛柳

## Wedding Lunch Buffet Menu at Ballroom

### 宴會廳婚宴自助午餐菜譜

#### Hot dish

Roast suckling pig and BBQ meat platter  
Hainanese chicken  
Steamed halibut  
Lamb rack provencal  
Stewed ox-tail with red wine sauce  
Fried mussels with chili pasta and sweet basil  
Pork picatta with tomato sauce  
Braised broccoli with mushroom  
Wok-fried prawns with courgette, lily bulbs and lotus root  
Deep-fried soft shell  
Fried rice with prawns and flavoured by XO chilli sauce  
Pasta with ham, bell pepper and tomato sauce

#### Dessert

Blueberry cheese cake  
Black forest cake  
American cheese cake  
Chocolate mousse  
Mango pudding  
Apple crumble  
Assorted ice cream cup  
Sweetened red bean cream  
Passion fruit mousse cake  
Fresh fruit platter

#### 熱盤

乳豬燒味拼盆  
海南雞  
清蒸比目魚  
法式燒羊架  
紅酒燴牛尾  
辣椒香草炒青口  
煎豬柳配番茄汁  
北菇扒西蘭花  
百合蓮藕翠玉瓜炒蝦仁  
酥炸軟殼蟹  
XO 鮮蝦炒飯  
火腿番茄汁意大利粉

#### 甜品

藍啤梨芝士餅  
黑森林蛋糕  
美國芝士餅  
朱古力慕絲  
芒果布甸  
肉桂蘋果金寶  
雪糕杯  
紅豆沙  
熱情果慕絲餅  
合時鮮果盆

另收加一服務費，可享席間三小時無限供應橙汁、汽水及特選啤酒

Subject to 10% service charge per person  
included unlimited supply of orange juice, soft drink, house beer for 3 hours

因應食材供應原因，菜譜如有更改，恕不作另行通知

Due to the seasonality of ingredient, menu items are subject to change without prior notice

**Wedding Dinner Buffet Menu at Ballroom**  
**宴會廳婚宴自助晚餐菜譜**

**Appetizer**

Russian lobster and egg salad  
Mozzarella cheese and tomato salad  
Grilled beef and vegetables salad  
Japanese style seafood salad  
Thai style pork neck salad  
Smoked duck breast and fruit salad  
Prosciutto with melon  
Coppa and salami  
Assorted cold cut  
Smoked salmon  
Seared tuna with citrus and fennel salsa  
Smoked halibut  
Seafood mousse terrine

**Seafood on ice**

Crab claw, edible crab, prawn, blue mussel  
Thai chili sauce, cocktail, red wine vinegar

**Salad bar**

Bell pepper, green bean, carrot, beet,  
okra, mushroom, sweet corn, cucumber,  
cherry tomato, assorted lettuces

**Condiment**

Olives, sundried tomato, grilled mushroom,  
grilled pineapple, preserved artichokes,  
bacon bits, nuts, pickles, crouton

**Dressing**

Thousand island, french dressing, italian vinaigrette,  
honey truffle dressing, caesar dressing

**Japanese**

Assorted sushi  
Sashimi <salmon, tuna>

**Soup**

Bouillabaisse

**Carving**

Roast rib eye of beef

**頭盆**

俄羅斯龍蝦及雞蛋沙律  
水牛芝士伴番茄沙律  
烤牛柳及蔬菜沙律  
日式海鮮沙律  
泰式豬頸肉沙律  
煙鴨胸鮮果沙律  
風乾肉火腿伴蜜瓜  
帕爾馬煙豬肉伴沙樂美腸  
雜錦凍肉拼盤  
煙三文魚  
香煎吞拿魚伴柑橘茴香莎莎  
煙比目魚  
海鮮慕絲批

**凍海鮮**

蟹爪, 麵包蟹, 鮮蝦, 藍青口  
泰式辣椒汁, 雞尾酒汁, 紅酒醋汁

**雜錦沙律吧**

甜椒、青豆、胡蘿蔔、甜菜、  
秋葵、蘑菇、甜玉米、黃瓜、  
櫻桃番茄、雜錦沙律生菜

橄欖、番茄乾、扒蘑菇、  
扒菠蘿、雅芝竹、  
煙肉粒、堅果、泡菜、麵包粒

**沙律汁**

千島汁、法汁、意大利汁、  
蜜糖松露醬、凱撒沙律汁

**日式食品**

雜錦壽司  
刺身 <三文魚、吞拿魚>

**湯**

法國海龍皇湯

**烤肉車**

燒肉眼牛柳

**Wedding Dinner Buffet Menu at Ballroom**  
**宴會廳婚宴自助晚餐菜譜**

**Hot dish**

Roast suckling pig and BBQ meat combinations  
Steamed scallop with garlic  
Roasted lamb chop with garlic sauce  
Poached chicken and vegetables in supreme soup  
Roasted pork loin with prune sauce  
Curry beef brisket  
Wok-fried prawns with courgette  
Stir fried cuttlefish with lotus root and XO sauce  
Pan fried salmon fillets  
Braised mushroom and seasonal vegetables  
Fried rice with asparagus and shrimp  
Braised E-fu noodles

**Dessert**

Cheese platter  
Lychee jelly  
Fresh fruit tartlet  
Tiramisu  
Passion fruit mousse cake  
Black forest cake  
American cheese cake  
Mango pudding  
Chocolate mousse  
Coffee panna cotta  
Chilled sweetened coconut cream with pomelo, mango and sago  
Assorted ice cream cup  
Fresh fruit platter

**熱盤**

乳豬燒味拼盆  
蒜蓉蒸帶子  
燒羊排蒜茸汁  
菜膽上湯雞  
燒豬柳配西梅汁  
咖喱牛腩  
翠玉瓜炒蝦  
XO 醬炒蓮藕花枝片  
香煎三文魚柳配香草汁  
北菇扒時蔬  
鮮蝦蘆筍炒飯  
乾燒伊麵

**甜品**

芝士拼盤  
荔枝啫喱  
迷你鮮果撻  
意大利芝士餅  
熱情果慕絲餅  
黑森林蛋糕  
美國芝士餅  
芒果布甸  
朱古力慕絲  
咖啡奶凍  
楊枝金露  
雪糕杯  
合時鮮果盆

另收加一服務費，可享席間三小時無限供應橙汁、汽水及特選啤酒

Subject to 10% service charge per person  
included unlimited supply of orange juice, soft drink, house beer for 3 hours

因應食材供應原因，菜譜如有更改，恕不作另行通知

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**Wedding Lunch Buffet Menu at Garden Room**  
**花園廳婚宴自助午餐菜譜**

**Appetizer**

Prosciutto with melon  
Salami sausage  
Air-dried beef  
Assorted cold cuts  
Duck terrine  
Goose liver pate  
Smoked salmon  
Tuna tataki with black pepper and fennel salsa  
Smoked trout  
Smoked swordfish  
White anchovies  
Oil sardine

**Mixed Salad**

Courgetti cherry tomato and grilled corn salad  
Celery, apple and gorgonzola salad  
Tuna nicoise salad  
Korean beef salad  
Prawn and fennel salad

**Salad bar**

Bell pepper, green bean, carrot, beet,  
okra, mushroom, sweet corn, cucumber,  
cherry tomato, assorted lettuces

**Condiment**

Olives, sundried tomato, grilled mushroom,  
grilled pineapple, preserved artichokes, bacon bits,  
nuts, pickles, crouton

**Dressing**

Thousand island, Italian vinaigrette,  
honey truffle dressing, caesar dressing

**Japanese**

Assorted sushi  
Assorted sashimi  
<salmon, tuna, snapper, hamachi >

**頭盆**

風乾肉火腿伴蜜瓜  
沙樂美腸  
風乾牛肉  
雜錦凍肉拼盤  
鴨肉醬  
鵝肝批  
煙三文魚  
香煎黑胡椒吞拿魚伴茴香莎莎  
煙鱒魚  
煙劍魚  
白鯷魚柳  
油浸沙丁魚

意大利青瓜番茄沙律拌烤粟米  
芹菜蘋果藍芝士沙律  
吞拿魚沙律  
韓式牛肉沙律  
鮮蝦茴香菜沙律

**雜錦沙律吧**

甜椒、青豆、胡蘿蔔、甜菜、  
秋葵、蘑菇、甜玉米、黃瓜、  
櫻桃番茄、雜錦沙律生菜

橄欖、番茄乾、扒蘑菇、  
扒菠蘿、雅芝竹、煙肉粒、  
堅果、酸菜、麵包粒

**沙律汁**

千島汁、意大利汁、  
蜜糖松露醬、凱撒沙律汁

**日式食品**

雜錦壽司  
雜錦刺身  
<三文魚、吞拿魚、鯛魚、油甘魚>

## Wedding Lunch Buffet Menu at Garden Room

### 花園廳婚宴自助午餐菜譜

#### Soup

Lobster bisque

#### 湯

龍蝦忌廉湯

#### Carving

Roast rib eye of beef

Garlic sauce, honey mustard sauce

#### 烤肉車

燒肉眼牛柳

配蒜茸汁、芥末醬

#### Hot Dish

Roast suckling pig and BBQ meat combinations

Poached chicken in supreme soup

Sautéed vegetables with garlic

Curry beef brisket

Grilled sea bass with tomato, caper butter sauce

Grilled lamb chop chimichurri

Pan fried fillets of sole with almond butter sauce

Pasta with ham, bell pepper and tomato sauce

Fried rice with preserved shrimp paste and mince pork

Potato au gratin

#### 熱盤

乳豬燒味拼盆

菜膽上湯雞

香蒜炒雜菜

咖喱牛腩

扒鱸魚柳配番茄, 配酸瓜子牛油汁

扒香草羊扒

香煎龍脷柳配杏仁牛油汁

火腿番茄汁意大利粉

泰式豬肉碎蝦醬炒飯

芝士焗薯

#### Cooking station

Foie gras

#### 即席烹煮

鵝肝

#### Dessert

Cheese platter

American cheese cake

Chocolate crème brulee

Salty caramel chocolate tart

Raspberry cake

Chocolate hazelnut cake

Vanilla dried fruits cake

Caramelized apple tatin tarte

Chilled mango and sago coconut soup with pomelo

Fresh fruit plate

Chocolate foundation

#### 甜品

芝士拼盤

美式芝士蛋糕

朱克力布丁

咸焦糖巧克力撻

紅莓餅

朱克力榛子蛋糕

雲呢拿乾果餅

焦糖蘋果撻

楊枝甘露

新鮮果盤

朱古力噴泉

另收加一服務費，可享席間三小時無限供應橙汁、汽水及特選啤酒

Subject to 10% service charge per person  
included unlimited supply of orange juice, soft drink, house beer for 3 hours

因應食材供應原因，菜譜如有更改，恕不作另行通知

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**Wedding Dinner Buffet Menu at Garden Room**  
**花園廳婚宴自助晚餐菜譜**

**Appetizer**

Prosciutto with melon  
Chorizo sausage  
Roast beef  
German sausage platter  
Smoked salmon  
Smoked swordfish  
Greek salad  
Sicilian fish carpaccio salad  
Crispy duck, celeriac and cranberry relish salad  
Roasted chicken and red pepper with panzanella  
Prawn soba noodle salad with grapefruit, mint and yuzu dressing

**Seafood on ice**

Crab claw, edible crab, prawn, blue mussel  
Thai chili sauce, cocktail, red wine vinegar

**Salad bar**

Bell pepper, green bean, carrot, beet,  
okra, mushroom, sweet corn, cucumber,  
cherry tomato, assorted lettuces

**Condiment**

Olives, sundried tomato, grilled mushroom,  
grilled pineapple, preserved artichokes, bacon bits,  
nuts, pickles, crouton

**Dressing**

Thousand island, Italian vinaigrette,  
honey truffle dressing, caesar dressing

**Japanese**

Assorted sushi  
Assorted sashimi  
<salmon, tuna, snapper, hamachi >

**頭盆**

風乾肉火腿伴蜜瓜  
西班牙辣腸燒牛肉  
燒牛肉  
德國雜腸碟  
煙三文魚,  
煙劍魚  
希臘沙律  
西西里魚刺身片沙律  
香酥鴨芹菜頭及紅莓沙律  
烤雞肉紅椒麵包沙律  
鮮蝦蕎麥麵沙律伴柚子汁

**凍海鮮**

蟹爪, 麵包蟹, 鮮蝦, 藍青口  
泰式酸辣汁, 雞尾酒汁, 紅酒醋汁

**雜錦沙律吧**

甜椒、青豆、胡蘿蔔、甜菜、  
秋葵、磨菇、甜玉米、黃瓜、  
櫻桃番茄、雜錦沙律生菜

橄欖、番茄乾、扒磨菇、  
扒菠蘿、雅芝竹、煙肉粒、  
堅果、泡菜、麵包粒

**沙律汁**

千島汁、意大利汁、  
蜜糖松露醬、凱撒沙律汁

**日式食品**

雜錦壽司  
雜錦刺身  
<三文魚、吞拿魚、鯛魚、油甘魚>

**Wedding Dinner Buffet Menu at Garden Room**  
**花園廳婚宴自助晚餐菜譜**

**Soup**

Lobster bisque

**湯**

龍蝦忌廉湯

**Carving**

Roast rib eye of beef

Garlic sauce, honey mustard sauce

**烤肉車**

燒肉眼牛柳

配蒜茸汁、芥末醬

**Hot Dish**

Sautéed calf ribs with spiced salt

Stewed chicken in scallion and black bean sauce

Sautéed mushrooms with sweetened beans

Fred rice with shrimps and maggie sauce

Baked snails

Teriyaki salmon fillets with shiitake mushroom

Roasted chicken, black truffle

Pork piccata

Roasted lamb chop with garlic sauce

Pan-fried duck breast with truffle sauce

**熱盤**

椒鹽牛仔骨

乾蔥豆豉雞

鮮蘑炒蜜豆

美極蝦仁炒飯

法式焗田螺

照燒三文魚扒伴香菇

黑松露燒雞

意式豬排

燒羊排蒜茸汁

香煎鴨胸配松露汁

**Cooking station**

Foie gras

**即席烹煮**

鵝肝

**Dessert**

Cheese platter

American cheese cake

Chocolate crème brulee

Tiramisu

Chocolate truffle mousse cake

Nougat mousse cake

Dark chocolate passion fruit éclair

Caramel - vanilla mille feuille

Fresh fruit plate

Chocolate foundation

**甜品**

芝士拼盤

美式芝士蛋糕

朱克力布丁

意大利芝士餅

松露朱克力慕斯蛋糕

牛奶杏仁慕斯蛋糕

黑朱克力熱情果泡芙

焦糖慕絲千層蛋糕

新鮮果盤

朱古力噴泉

另收加一服務費，可享席間三小時無限供應橙汁、汽水及特選啤酒

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