

2020年西式自助晚餐A

2020 WESTERN WEDDING DINNER BUFFET MENU A

頭盤 APPETISERS

化皮乳豬全體

Barbecued Whole Suckling Pig

蘇格蘭煙三文魚

Scottish Smoked Salmon

煙鴨胸配香芒醬

Smoked Duck Breast with Mango Salsa

冰鎮鮮中蝦

Chilled Fresh Shrimps with Garlic Aioli and Cocktail Sauce

法式肝醬批

French Goose Liver Pâté with Mixed Pickles

雜錦凍肉拼盤

Assorted Cold Cut and Air-dried Meat Platter

沙律 SALAD

香草雜菜沙律

Mixed Lettuce and Asian Herb Salad

車厘茄沙律

Cherry Tomato Salad

彩椒粟米沙律

Roasted Bell Pepper and Corn Salad

吞拿魚雜菜沙律

Salad Nicoise with Seared Tuna

俄式三文魚籽沙律

Russian Style Salmon Roe Salad

鮮橙紅菜頭沙律

Beetroot and Orange Salad

沙律配料及汁醬 CONDIMENT AND DRESSING

脆煙肉、芝士粉、松子仁、蒜香麵包粒

Crispy Bacon, Shaved Parmesan, Roasted Pine Nuts, Garlic Croutons

法式沙律汁、凱撒汁、意大利甜醋及千島汁

A selection of French, Caesar, Vinaigrette and Thousand Island Dressings

湯 SOUP

波士頓蜆肉忌廉湯

Boston Clam Chowder

配鮮焗餐包及牛油

Served with Bread Basket and Butter



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熱盤 HOT SELECTION

牛柳配野菌松露汁

Beef Tenderloin with Wild Mushrooms and Truffle Sauce

明爐意式燒雞

Roasted Chicken with Rosemary and Garlic

蘋果牛油燒豬柳

Roasted Pork Loin with Apple Butter Sauce

燒三文魚伴蜆肉鮮蝦

Slow-roasted Salmon with Clams and Prawns

西蘭花炒斑球

Stir-fried Garoupa with Broccoli

雙菇彩椒牛柳條

Stir-fried Beef Strips with Twin Mushrooms
and Bell Peppers

印式鮮茄咖喱雞配香苗

Indian Style Chicken and Tomato Curry served
with Steamed Rice

海鮮蟹籽黃金炒飯

Fried Rice with Seafood, Crab Roe and Salted Egg Yolk

北菇竹筴扒時蔬

Braised Seasonal Vegetables with Bamboo

Pith and Black Mushrooms

甜品 DESSERTS

雜莓鮮果沙律

Fruit Cubes with Mixed Berries

白酒啫喱

White Wine Jelly

芒果芝士蛋糕

Mango Cheesecake

朱古力泡芙

Chocolate Cream Puff

美式芝士蛋糕

New York Cheesecake

蘋果金寶

Apple Crumble with Vanilla Custard

茉莉花茶朱古力蛋糕

Chocolate Jasmine Tea Cake

綠茶朱古力蛋糕

Green Tea Chocolate Gateau

鮮士多啤梨忌廉蛋糕

Strawberry Cream Cake

每位港幣1,208元正

Priced at HK\$1,208 net per person

此菜單只適用於2020年之結婚晚宴。由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

This wedding dinner menu is valid for 2020 only. Hotel ICON reserves the right to alter the above menu prices and items due to unforeseeable market price fluctuations and availability.



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2020 WESTERN WEDDING DINNER BUFFET MENU B

前菜及沙律 APPETISERS & SALAD

蘇格蘭煙三文魚

Scottish Smoked Salmon with Condiments

風乾凍肉拼法國鴨肝批

Air-dried Meat and French Duck Liver Terrine

意大利巴馬火腿伴蜜瓜及松露蜜糖

Parma Ham with Melon and Truffle Honey

花彫醉雞翼

Drunken Chicken Wings

花椒咸鴨件

Shanghainese Marinated Duckling with Vinegar Dip

大蝦鮮果沙律

King Prawns and Fruit Salad

香醋鮮茄水牛芝士

Tomato and Buffalo Mozzarella with Vinaigrette Dressing

歐美芝士拼盤伴乾果及果仁

European Cheese Platter with Dried Fruit and Nuts

新鮮沙律及醬汁

Fresh Salad with Dressing

特式精選海鮮

SEAFOOD ISLAND

日式魚生刺身

SASHIMI BAR

湯 SOUP

雪耳椰子燉雞湯

Double-boiled Chicken Soup with Fresh Coconut and White Fungus

香草蟹肉濃湯

Green Crab Bisque with Chervil and Brandy

明爐烹調及燒烤美食

LIVE COOKING AND CARVING STATION

星洲喇沙

Laksa Lemak

生滾海鮮滑雞粥

Seafood and Chicken Congee

香草燒乳豬

Herb-roasted Suckling Pig with Apple Port

Wine Sauce

香草燒羊排

Grilled Lamb Chop with Caramelised

Thyme Jus



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熱盤 HOT SELECTION

清蒸原條海上斑
Steamed Whole Garoupa with Coriander and Spring Onion

豉油皇浸乳鴿
Poached Pigeon with Sweet Soy Sauce

星洲咖喱雞
Singaporean Chicken Curry

香脆蟹肉餅
Crispy Crab Cake with Mustard Mayo

美式燒排骨
Barbecued Pork Back Rib

海南雞飯
Hainanese Chicken Rice

焗肉醬千層麵
Lasagna Bolognese

西蘭花炒海鮮
Stir-fried Seafood with Broccoli

印式香辣燒雞
Tandoori Chicken Tikka

意大利薄餅
Italian Flatbread

玉桂甜薯及意大利青瓜
Honey Glazed Sweet Potato and Sautéed Zucchini

黃金蟹肉炒絲苗
Fried Rice with Crab Meat, Salmon Roe and Salted Egg Yolk

韓汁牛仔骨
Korean Barbecued Beef Short Rib

泰式香辣魚柳
Deep-fried Fish Fillet with Thai Chilli Sauce

甜品 DESSERTS

綠茶忌廉布甸
Green Tea Mousse Pudding

朱古力紅桑子餅
Chocolate Raspberry Gateau

白酒啫喱
White Wine Jelly

榴槤芝士餅
Durian Cheesecake Slices

榴槤忌廉撻
Durian Tartlet

朱古力忌廉泡芙
Chocolate Cream Puff

芒果忌廉餅
Mango Cake Slices

綠茶忌廉餅
Green Tea Mousse Cake Slices

清甜檸檬撻
Lemon Meringue Tart

牛油麵飽布甸
Raisin Bread and Butter Pudding

瑞士雪糕
Mövenpick Ice Cream

鮮果雜莓沙律
Seasonal Fruit Salad with Mixed Berries

每位港幣1,488元正
Priced at HK\$1,488 net per person

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