

2021年西式自助晚餐A

2021 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

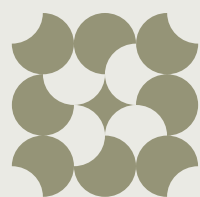
- 香草雜菜沙律  
Mixed Lettuce and Asian Herb Salad
- 車厘茄沙律  
Cherry Tomato Salad
- 彩椒粟米沙律  
Roasted Bell Pepper and Corn Salad
- 吞拿魚雜菜沙律  
Salad Nicoise with Seared Tuna
- 俄式三文魚籽沙律  
Russian Style Salmon Roe Salad
- 鮮橙紅菜頭沙律  
Beetroot and Orange Salad

沙律配料及汁醬 CONDIMENT AND DRESSING

- 脆煙肉、芝士粉、杏仁、蒜香麵包粒  
Crispy Bacon, Shaved Parmesan, Roasted Almond, Garlic Croutons
- 法式沙律汁、蜜糖芥末、凱撒汁、意大利甜醋及千島汁  
A selection of French, Honey Mustard, Caesar, Vinaigrette and Thousand Island Dressing

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



Hotel **ICON**

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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

北菇竹笙扒時蔬

Braised Seasonal Vegetables with Bamboo

Pith and Black Mushrooms

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### 甜品 DESSERTS

雜莓鮮果沙律

Fruit Cubes with Mixed Berries

白酒 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

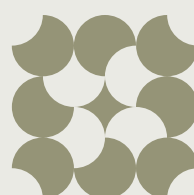
鮮士多啤梨忌廉蛋糕

Strawberry Cream Cake

每位港幣1,448元正

Priced at HK\$1,448 net per person

以上菜單包括四小時無限量供應汽水、橙汁及精選啤酒  
with free-flowing soft drinks, chilled orange juice  
and house beer for 4 hours



Hotel **ICON**

## 2021年西式自助晚餐B

## 2021 WESTERN WEDDING DINNER BUFFET MENU B

### 前菜及沙律 APPETISERS AND 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

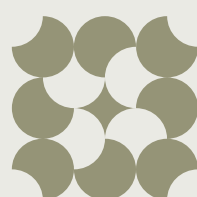
Herb-roasted Suckling Pig with Apple Port

Wine Sauce

香草燒羊排

Grilled Lamb Chop with Caramelised

Thyme Jus



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## 2021 WESTERN WEDDING DINNER BUFFET MENU B

### 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

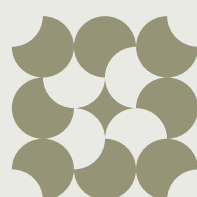
Korean Barbecued Beef Short Rib

泰式香辣魚柳

Deep-fried Fish Fillet with Thai Chilli Sauce

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### 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

牛油麵包布甸

Raisin Bread and Butter Pudding

Mövenpick 雪糕

Mövenpick Ice Cream

鮮果雜莓沙律

Seasonal Fruit Salad with Mixed Berries

每位港幣1,728元正

Priced at HK\$1,728net per person

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