



INTERCONTINENTAL
GRAND STANFORD HONG KONG
海峯嘉福酒店

CHINESE NEW YEAR BRUNCH MENU 農曆新年早午自助餐

Appertizer 頭盤

Prawn, avocado and Mango salad

蟹肉牛油果蝦沙律

Roasted Beef salad

燒牛肉沙律

Tomatoes, Cucumber and Crab Meat salad with Yuzu dressing

蟹肉青瓜蕃茄沙律柚子汁

Tandoori Chicken, Kale and Barley salad with Raidha dressing

惹米芥蘭印式天多尼雞沙律配乳酪汁

Thai pomelo and seafood salad

泰式海鮮柚子沙律

Caesar Salad with condiment

凱撒沙律

Assorted Salad Leaf with Condiment and Dressing

雜菜沙律

Parma ham with cantaloupe melon

蜜瓜巴瑪火腿

Assorted cold cuts platter

雜凍肉腸

International Cheese board with accompaniments

芝士碟

Seafood on Ice 海鮮

Poached Lobster (Frozen)

焗龍蝦

Freshly shucked Oyster

即開生蠔

Canadian Snow Crab Leg

加拿大蟹腳

Brown Crab

麵包蟹

Blue Mussel

藍殼青口

Jade Whelk

翡翠螺

Fresh Shrimp

鮮蝦

Crayfish

淡水小龍蝦

Smoked Salmon

煙三文魚

With bagel & cream cheese

配麵包圈及軟芝士

Served with lemon wedge, cocktail sauce, Thai cilantro chili sauce

and red wine vinegar

檸檬角，哈爹汁、泰式辣汁及紅酒醋



Japanese Sushi & Sashimi Counter 日式壽司及魚生

Sashimi: Salmon, Tuna, Hokkaido Scallop, Sweet Prawn, Snapper,
Octopus, Yellowtail Hamachi

魚生：三文魚、吞拿魚、帶子、甜蝦、鯛魚、八爪魚及油甘魚

Uni Hand roll, California roll, Maki roll and assorted sushi
海膽手卷、加州卷、飯卷及雜錦壽司

Served with pickle ginger, wasabi and soy sauce
配酸薑、日本芥辣及豉油

Soup of the day 湯

Western daily Soup - Lobster Bisque

龍蝦濃湯

Chinese Double Boiled Soup - Chicken & Ginseng soup

人蔘雞湯

Western Entrée 西式

Pan-fried sole fillet with Lemon Dill Cream Sauce

煎魚柳檸檬香草汁

Teriyaki Chicken Steak Irish Coddle Stew (sausage, potato, bacon, onion)

愛爾蘭式燴肉

Two Kinds of Curry as: Butter Chicken curry

印式牛油雞

Mutton Curry/Beef Curry

印式咖喱羊/印式咖喱牛

Goan Fish Curry

印式魚咖喱

with garlic naan & basmati rice

印式蒜香薄餅及印度香飯

Cheese French Fried

芝士炸薯條

Sautee seasonal vegetable

及炒時菜

Chinese Entrée 中式

Stewed Lamb casserole with Bamboo shoot and mushroom

雙冬羊肉煲

Stir-fried prawns with tomato sauce

茄汁蝦

Steamed grouper with spring onion and ginger

中式蒸石斑

Golden Tofu by Salty egg yolk

黃金脆豆腐

Stir-fried Rice with Abalone, conpoy and egg white

鮑魚瑤柱蛋白炒飯

Seasonal vegetables with enkoji mushroom and conpoy

瑤柱金菇時菜



Selected Congee 粥

Seafood, Chicken, preserved egg salty egg, pork shredder, mushroom,
Lettuce with Condiments
海鮮、雞、肉絲、皮蛋、鹹蛋、鮮菇、生菜

Tempura Station 天婦羅

Deep-Fried Japanese Oyster served with Tartar Sauce
日式炸蠔，他他汁

Carving Station 燒烤

Roasted Rib -Eye with gravy and black pepper sauce
燒肉眼牛肉，燒汁、黑椒汁
Baked Salmon Fillet Mediterranean style in Tin Foil Pocket
地中海式錫紙焗三文魚

Teppanyaki Station 鐵板燒

Australian Lamb cutlet
羊扒
Pan-fried Foie Gras with Balsamic vinegar
香煎鮮鴨肝黑醋汁
Dijon mustard, Teppanyaki sauce, lemon
芥茉、照燒汁、檸檬

Japanese Omelette Station 日式奄列

Ham, mushroom Pepper cheese, onion, tomato
火腿、蘑菇、甜椒、芝士、洋蔥、蕃茄
With curry sauce & ketchup
日式咖喱汁及茄汁

Thai Noodle Station 泰式

Pork Cartilage, Prawn, Mussels, Fish Ball, Pork Ball, Beef Slice, Bean Sprouts,
Deep Fried Bean curd, Lettuce, Boat Soup, Thai Chicken Soup
豬軟骨、蝦、青口、魚蛋、豬肉丸、牛肉、銀芽、豆腐卜、生菜、
泰式肉湯、泰式雞湯

Special Dishes 精選菜式

Chinese BBQ Station - Roasted Suckling Pig
燒乳豬
Hainan Chicken Rice
海南雞



Dessert & BREAD 甜品及麵包

Assorted fresh baked bread roll with butter & margarine

雜錦麵包，牛油及植物油

Live crepe station with condiments

即做法式薄餅

Portuguese egg tart

葡撻

Lemon butter cake

檸檬牛油蛋糕

Blueberry cheese cake

藍莓芝士餅

Caramel chocolate tart

焦糖朱古力撻

Osmanthus Cake

桂花糕

Mango lime Cake

芒果青檸蛋糕

Chestnut mix berry tart

栗子雜莓撻

Apple crumbs

蘋果金寶

Macaroon

馬卡龍

Sweet soft bean curd

豆腐花

Chinese sweet soup

中式糖水

Assorted seasonal Fresh Fruit

時令水果

Haagen Daz Ice cream

雪糕

Assorted candy

雜糖果