

# SECONDARY SCHOOL GRADUATION DINNER BUFFET 2024

## Menu

### **Cold Selection 冷盤**

- Cantonese Barbecued Specialties  
特選廣東燒味拼盤
- Assorted Maki Rolls, Soy Sauce, Wasabi, Pickles  
各款日式小卷
- Assorted Cold Cut  
雜錦凍肉
- Seafood Pasta Salad with Thousand Island Dressing  
海鮮意粉沙律
- Thai Glass Noodles and Shrimp Salad  
泰式粉絲蝦沙律
- Grilled Mixed Vegetables with Balsamic and Pesto  
扒什菜配意大利香蒜醋汁
- Selection of Garden Lettuce  
精選田園沙律
- Thousand Island Dressing, French Dressing, Vinaigrette, Italian Dressing  
千島汁、法汁、油醋、意大利汁
- Caesar Salad Station, Bacon Lardons  
凱撒沙律配煙肉
- Croutons, Parmesan, Anchovies  
脆麵包、芝士及銀魚柳

### **Soup 湯**

- Minestrone  
意大利什菜湯
- Bakery Selection with Butter  
鮮焗麵包配牛油

### **Hot Selection 熱盤**

- Slow-cooked Beef Sirloin with Wild Mushroom Sauce  
慢煮西冷牛扒配野菌汁
- Baked Salmon Fillet with Teriyaki Style  
日式照燒三文魚柳
- Stir-fried Chicken with Lemon Sauce  
檸檬雞
- Deep-fried Pork Spare Ribs with Honey Plum Sesame Sauce  
蜜梅京燒骨
- Yeung Chow Fried Rice  
揚州炒飯
- Braised E-fu Noodles with Straw Mushrooms  
乾燒伊麵
- Crab Meat with Seasonal Vegetables  
蟹肉扒時蔬

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### Menu (Cont'd)

#### **Carving Station 精選切肉菜式**

Honey Baked Ham  
蜜汁燒火腿

#### **Desserts 甜品**

Assorted Choux Puff  
雜錦泡芙  
Vanilla Strawberry Cheesecake  
士多啤梨香草芝士蛋糕  
Dark Chocolate Mousse  
黑朱古力慕絲蛋糕  
Macau Egg Tart  
葡撻  
Classic Tiramisu  
經典提拉米蘇  
Pear Almond Pie  
香梨杏仁撻  
Seasonal Fruit Platter  
合時鮮果盤

Coffee or Tea  
咖啡或茶

HK\$590.00 plus 10% service charge per person (Monday to Thursday)  
HK\$630.00 plus 10% service charge per person (Friday to Sunday)

Including unlimited serving of soft drinks and chilled orange juice  
during dinner for 2 hours