

SECONDARY SCHOOL GRADUATION DINNER BUFFET 2026

冷盤 APPETISER

冰鎮海鮮
Seafood on Ice
蝦、青口、熟蜆 Prawns, Mussels, Clams
配雞尾酒醬及檸檬角 with Cocktail Sauce and Lemon Wedges

各式日式壽司及卷物
Assorted Sushi and Maki Rolls

煙三文魚伴配料
Smoked Salmon, Condiment

雜椒雞豆藜麥沙律
Quinoa Salad with Chickpeas and Capsicums

千島海鮮意粉沙律
Seafood Pasta Salad with Thousand Island Dressing

雜錦凍肉拼盤
Charcuterie Board
金門火腿、巴馬火腿、西班牙辣肉、莎樂美腸、皺皮蜜瓜
Gammon Ham, Parma Ham, Chorizo Ball, Salami, Cantaloupe Melon

精選田園沙律
Selection of Garden Lettuce
千島汁、法汁、油醋 Thousand Island Dressing, French Dressing, Vinaigrette

煙鴨胸青瓜蘋果沙律
Waldorf Salad with Smoked Duck Breast

凱撒沙律
Caesar Salad
配煙肉、脆麵包、芝士 Bacon Lardons, Croutons, Parmesan

湯 SOUP

野菌忌廉湯
Wild Mushroom Cream Soup
鮮焗麵包配牛油 Bakery Selection with Butter

熱盤 HOT SELECTION

特選廣東燒味拼盤
Cantonese Barbecued Specialties

香草燒雞
Roasted Chicken with Cajun and Herbs

香煎魚柳配菠菜忌廉汁
Pan-seared Fish Fillet with Spinach Cream Sauce

洋葱炒薯仔
Sautéed Potatoes with Onion

椒鹽蒜香一字骨
Deep-fried Pork Spare Ribs with Spiced Garlic Salt

欖菜四季豆肉碎炒飯
Fried Rice with Minced Pork and Preserved Olives

意式香辣蕃茄雜菜長通粉
Penne Arrabiata with Mixed Vegetables

蒜蓉炒時蔬
Stir-fried Seasonal Vegetables with Garlic

精選切肉菜式 CARVING STATION

燒西冷配黑椒汁及辣根忌廉
Roasted Beef Striploin with Black Pepper Sauce and Horseradish Cream

甜品 DESSERT

麵包布甸
Bread and Butter Pudding

士多啤梨香草芝士蛋糕
Vanilla Strawberry Cheesecake

鮮忌廉雜果蛋糕
Fresh Fruit Cream Cake

葡撻
Portuguese Egg Tart

咖啡或茶
Coffee or Tea

朱古力慕絲蛋糕
Chocolate Mousse Cake

合時鮮果盤
Seasonal Fruit Platter

HK\$620 per person
Monday to Thursday

HK\$660 per person
Friday to Sunday, Public Holidays

Prices are subject to a 10% service charge