

SECONDARY SCHOOL GRADUATION DINNER BUFFET 2027

冷盤 APPETISER

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

各式日式壽司及卷物、豉油、芥末及漬物
Assorted Sushi, Maki Rolls, Soy Sauce, Wasabi, Pickles

煙三文魚、配料
Smoked Salmon, Condiment

雜錦凍肉
Charcuterie Board
金門火腿、巴馬火腿、西班牙辣肉、莎樂美腸、雜錦凍肉
鹹皮蜜瓜、巴馬臣芝士、青水欖、醃酸青瓜
Gammon Ham, Parma Ham, Chorizo Ball, Salami, Cold Cuts
Cantaloupe Melon, Parmesan Cheese, Green Olives, Pickled Cucumber

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

北非小米烤南瓜沙律、香草檸檬汁
Roasted Pumpkin Couscous Salad, Herbs Lemon Dressing

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

精選田園沙律
Selection of Garden Lettuce
青瓜、車厘茄、紅洋蔥、燈籠椒
Cucumber, Cherry Tomato, Red Onion, Bell Pepper
千島汁、法汁、油醋 Thousand Island Dressing, French Dressing, Vinaigrette

凱撒沙律
Caesar Salad
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、牛油 Bakery Selection, Butter

熱盤 HOT SELECTION

特選廣東燒味拼盤
Cantonese Barbecued Specialties

菠蘿咕嚕雞球
Sweet & Sour Chicken, Pineapple

香煎魚柳、菠菜忌廉汁
Pan-seared Fish Fillet, Spinach Cream Sauce

黑松露香烤薯仔
Roasted Baby Potato, Truffle

蜜糖芥茉燒豬柳、蘋果醋汁
Honey Mustard Glazed Pork Loin, Apple Cider Jus

楊州炒飯
Yeung Chow Fried Rice

吞拿魚芝士白汁焗通粉
Tuna Fish Mac and Cheese

蒜蓉炒時蔬
Stir-fried Seasonal Vegetables, Garlic

精選切肉菜式 CARVING STATION

燒西冷配黑椒汁及辣根忌廉
Roasted Beef Striploin, Black Pepper Sauce, 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

朱古力布朗尼
Chocolate Brownie

合時鮮果盤
Seasonal Fruit Platter

咖啡或茶
Coffee or Tea

每位港幣 HK\$630 per person
周一至周四
Monday to Thursday

每位港幣 HK\$670 per person
周五至周日及公眾假期
Friday to Sunday, Public Holidays

另加一服務費
Subject to a 10% service charge