

Outside Catering 2011 – Promotional Buffet Menu A 2011 年到會服務 – 自助餐 A 款菜譜

Appetizers 頭盤

Cold Tofu with Shrimps in Sesame Dressing 鮮蝦冷豆腐配芝麻醬
Smoked Norwegian Salmon with Horseradish 挪威煙三文魚伴忌廉辣根醬
Tomato Carpaccio and Sautéed Green Peas and Balsamic Dressing (Veg)
蕃茄薄片配炒青豆黑醋汁(素)

Salads 沙律

Roasted Chicken with Mango and Raisin Rocket Salad 燒雞香芒提子乾火箭菜沙律
Chef's Salad 馳名廚師沙律

Hot Dishes 熱盤

Pan-fried Ling Fish with Lemon Butter Sauce 香煎青衣柳配檸檬牛油汁
Pan-fried Beef Rolls and Anoki Mushrooms with Teriyaki Sauce 金菇牛柳卷配日式照燒汁
Braised Chicken with Mushroom in Tarragon Cream Sauce 磨菇香草忌廉汁燴雞肉
Pasta with Zucchini with Basil Spinach Sauce 意式茄子配羅勒菠菜汁意粉
Stir-fried Udon with Mixed Vegetables in Sweet Soya Sauce 瑞士汁雜菜炒烏冬
Wok-fried Garden Vegetables with Sesame Oil (Veg) 麻香炒時蔬(素)

Desserts 甜品

Mocha Mousse 莫加咖啡慕絲
German Cheese Cake 德國芝士蛋糕
Fresh Fruit Platter (Veg) 鮮果拼盤(素)

每位 HK\$178 net per person

Vegetarian choices are indicated in Green 素食選擇以綠色顯示

Minimum order of 20 persons required 最少預訂 20 位

Delivery and waiter services are at additional cost 運輸及侍應服務須另收費用

Please read the Terms and Conditions before ordering 訂購前請先參閱訂購條款及細則

Should there be any inconsistency between English and Chinese versions, the English version shall prevail

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Outside Catering 2011 – Promotional Buffet Menu B 2011 年到會服務 – 自助餐 B 款菜譜

Cold Platter 凍盤

Seafood Cocktail with Lime Dressing 海鮮咯嗲配青檸醬汁

Salads 沙律

Gado-Gado (Veg) 印尼加多加多沙律 (素)

Persian Cucumber Salad (Veg) 波斯青瓜沙律 (素)

Thai Style Crabmeat and Green Mango Salad 泰式蟹肉青芒果沙律

Salmon Nicoise with French Bean and New Potato 三文魚尼高斯沙律配法邊豆及新薯

Baked Assorted Bread Rolls served with Portion Butter 各式麵包配牛油

Hot Dishes 熱盤

Seafood Stew on White Wine Sauce 燴海鮮配白酒汁

Pan-fried Fillet of Sea Bass on Creamy Leek 香煎鱸魚配香滑大蒜慕絲

Roasted Garlic Chicken with Salsa Verde Potato 蒜蓉燒雞配雜香草薯仔

Pan-fried Pork Escalope with Lime Butter Sauce 香煎豬柳薄片配青檸牛油汁

Fried Rice with Minced Beef and Vegetables 菜粒牛鬆炒飯

Baked Bread Crumb Zucchini in Herb Tomato Coulis 焗意大利矮瓜配香草番茄醬

Desserts 甜品

Lemon Cheese Cake 香檸芝士蛋糕

Wild Berries poached in Red Wine with Vanilla Sauce 紅酒燴野莓配雲呢拿汁

Fresh Fruit Platter (Veg) 鮮果拼盤(素)

每位 HK\$228 net per person

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Outside Catering 2011 – Promotional Buffet Menu C 2011 年到會服務 – 自助餐 C 款菜譜

Cold Platters 凍盤

Grilled Scallops with green Asparagus 烤帶子拌青露荀

Grilled Root Vegetables with Balsamic Dressing (Veg) 烤雜菜配黑醋汁 (素)

Salads 沙律

Ratatouille Salad (Veg) 燴雜菜沙律 (素)

Granny Smith Tuna Salad 澳洲青蘋金鎗魚沙律

Chicken Tikka on French Lettuce 烤雞青菜沙律

Mixed Seafood and Fruit Salad 什錦海鮮鮮果沙律

Chunky Cherry Tomato and Cucumber Salsa (Veg) 車厘茄及青瓜醬 (素)

Baked Assorted Bread Rolls served with Portion Butter 各式麵包配牛油

Hot Dishes 熱盤

Chicken Goulash 匈牙利燴雞肉

Smoked Pork Loin with Sauerkraut 煙豬柳伴酸菜

Braised Duck Breast in Orange Gravy 香橙醬燴鴨胸

Indian Prawn Curry with Steamed Rice 印式蝦咖哩配絲苗

Baked New Potato with Chili Tomato Salsa 香辣蕃茄沙沙醬焗新薯

Braised Twin Vegetables with Bamboo Piths (Veg) 竹筴扒雙蔬 (素)

Desserts 甜品

Baked Green Apple Tart 焗青蘋果撻

Blueberry Cheese Cake 藍莓芝士蛋糕

Grand Chocolate Cake 皇家巧克力蛋糕

Frudites with Honey Dip (Veg) 串串鮮果配蜜糖醬 (素)

每位 HK\$288 net per person

Vegetarian choices are indicated in Green 素食選擇以綠色顯示

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