

Asia's Fashion Jewellery & Accessories Fair - September

亞洲時尚首飾及配飾展-9月

International Lunch Buffet 國際美食自助餐

一樓 Arena Kitchen on Level 1

Salad Bar 沙律

Frisee, Red Chicory, Butter Lettuce, Romaine Lettuce (V) 法式精選什菜
Shredded Carrot, Cherry Tomato, Sweet Corn (V) 甘筍絲, 車厘茄, 粟米粒
Served with Assorted Salad Dressings and Condiments 配以多款沙律醬及配料

Cold Platter 冷盤

(6 cold platters will be served daily 每天精選以下其中 6 款)

Home Made Gravavlax Salmon with Condiments 時蘿三文魚配精選配料
Tomatoes Carpaccio with Pesto and Cheese 薄蕃茄片配意式香草醬
Grilled Mixed Vegetables with Garlic (V) 蒜香雜菜碟 (素)
Parma Ham and Melon Wedges 意式風乾腿配蜜瓜
Oven Roasted Tomato and Red Onion with Basil dressing 燒蕃茄紅洋蔥
International Gourmet Cold Cut Platter 環球凍肉拼盆
Cold Ramen Salad with Japanese Sesame Sauce 拉麵沙律配日式芝麻醬
German Potato Salad with Bacon & Chives 德國薯仔沙律
Pomalo and Prawn Salad in Thai Style 泰式甘柚蝦沙律
Chinese BBQ Meat Platter 中式燒味拼盆
Selections of Maki and Sushi 精選壽司及卷物

Soup 湯

(1 soup will be served daily 每天精選以下其中 1 款)

Minestrone 意大利雜菜湯

Or

Sweet Corn Cream Soup 粟米湯

Or

Onion Soup 洋蔥湯

Served with Bread Rolls & Butter 配麵包及牛油

Daily Fresh Pasta Served with Yours Flavor Sauce 意大利粉自選汁醬

Spaghetti, Penne, Farfalle,

意大利粉, 意大利直通粉, 蝴蝶粉,

Choice of your Ingredients and Condiments: 選擇您喜歡的配料:

(Bottom Mushroom, Shredded Ham, Salami, Diced Tomato, Black Olives, Garlic, Smoked Salmon,

Onion, Capsicum, Parmesan Cheese, Bacon, Olive Oil, Tomato Concasse, French Cream, Pesto)

(白菌片, 火腿, 沙洛美腸, 蕃茄粒, 黑水欖, 蒜茸, 三文魚, 洋蔥, 甜波椒, 巴馬臣芝士粉,

煙肉, 欖油, 鮮茄汁, 忌廉汁, 香草醬)

Dim Sum Station 點心站

Steamed Beef Balls with Bean Curd Sheet 鮮竹牛肉球
Shrimp Dumpling in "Chiu Chow" Style 潮州粉粿
Delicious Chinese BBQ Pork Bun 中式叉燒包
Steamed Spare Ribs with Fried Garlic 蒜茸蒸排骨
Steamed Shrimp Dumpling with Brassica 蝦餃
Steamed Siu Mai with Crab Coral 蟹皇燒賣
Pan-fried Turnip Cake 香煎蘿蔔糕
Deep-fried Wonton with Sweet and Sour Preserved Vegetable 酥炸錦繡雲吞配蔬菜
Baked BBQ Pork Puff 焗叉燒酥
Deep-fried Meat Dumping 金鈎咸水角
Deep-fried Vegetable Spring Rolls 黃金炸春卷

Hot Dishes 熱盤

(8 hot dishes will be served daily 每天精選以下其中 8 款)

Indian Chicken Curry with Roti 印度雞肉咖哩配酥油餅
Braised Spicy Sliced Pork "Szechuan Style" 四川回窩肉
Emince Chicken with Mushroom 瑞士雞片
Thai Red Beef Curry with Basil 泰式紅咖哩牛肉
Roasted Smoked Fillet of Pork with Green Pepper Cream Sauce 燒煙豬柳配青糊椒忌廉汁
Pan-fried Fillet of Garoupa with Red Bell Pepper Cream Sauce 香煎石班柳配紅甜椒汁
Thai Red Duck Curry with Baby Eggplant and Cherry Tomato 泰式紅咖哩鴨
Tenderloin Sliced Beef with Chopped Chilli 炒剝椒牛肉柳
Braised OX Tail in Red Wine Sauce 紅酒燴牛尾
Potato & Leak Gratin (V) 焗忌廉大蒜馬鈴薯 (素)
Braised Chicken Leg in Red Wine Sauce 紅酒燴雞腿
Seasonal Vegetables in Supreme Soup 上湯浸時蔬
Fried Rice with Green Salted Vegetable and Shredded Barbecued Duck 雪菜火鴨絲炒飯
Steamed Rice 白飯

Wagon 肉類

(1 dish will be served daily 每天精選以下其 1 款)

Roasted Sirloin of Beef with Horseradish & Mustard Sauce 燒西冷牛肉配辣根芥末汁
Or
Roasted Rib-eye of Beef with Red Wine Sauce 燒澳洲肉眼扒配紅酒汁
Or
Roasted Bone Ham with Honey Sauce 燒火腿配蜜糖汁

Dessert 甜品

Chocolate Fountain with Marsh Mallow 棉花糖朱古力噴泉
Home Made Sweetened Bean Curd 豆腐花
Red Bean Sweet Soup 紅豆沙
Fresh Cream Cake 鮮忌廉蛋糕
Mocha Mousse in Glass 咖啡朱古慕絲
Tiramisu Cake 意大利芝士蛋糕
Ginger Crème Brulee 薑味焦糖燉蛋
Chocolate Rolls 朱古力卷
Fresh Fruit Platter 鮮果拼盤

Coffee and Tea 咖啡或茶

(V) – Vegetarian

*Price is subject to 10% service charge 另收加一服務費

每位 *\$168 per person