

LED + LIGHT TECH SHOW
香港國際照明科技展
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(素)
Shredded Carrot, Cherry Tomato, Sweet Corn (V) 甘筍絲, 車厘茄, 粟米粒(素)
Served with Assorted Salad Dressings and Condiment 配以多款沙律醬及配料

Appetizer 冷盤

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

Gravadlax Salmon with Condiment 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 Vegetable with Garlic (V) 蒜香雜菜碟(素)
Parma Ham and Melon Wedge 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 & Chive 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
Selection 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 或
Sweet Corn Cream Soup 粟米湯
Or 或
Onion Soup 洋蔥湯
Or 或
Mushroom Cream Soup 忌廉磨菇湯

Served with Bread Rolls & Butter 配麵包及牛油

Sushi Counter 即制壽司

(Available on 12, 13 OCT; 20, 21 OCT, 28, 29 OCT)
(於 10 月 12,13,20,21,28 及 29 日供應)

Sushi (Salmon, Sea Snapper, Octopus, Red Tuna, Prawn, Inari and Tamago)
壽司(三文魚, 鯛魚, 八爪魚, 吞拿魚, 鮮蝦, 北寄貝及日式雞蛋)

Chinese Hot Pot Counter 中式邊爐檔

(Available on 14 OCT; 22 OCT & 30 OCT)
(於 10 月 14,22 及 30 日供應)

Sliced Fatty Beef, Fresh Prawn, Baby Octopus, Goose Intestine,
Fish Ball, Minced Beef Ball, Beef Tripe, Cuttle Fish Ball,
手切肥牛, 鮮蝦, 八爪魚仔, 鵝腸, 魚蛋, 牛肉丸, 牛肚, 魚蛋
Seasonal Vegetable 各款時蔬
Assorted Noodle, Shanghai Wonton, Beancurd 各式粉麵, 上海雲吞, 豆腐

Daily Fresh Pasta Served with Your Favourite Sauce 意大利粉自選汁醬

(Available on 15 OCT; 23 OCT & 31 OCT)

(於 10 月 15,23 及 31 日供應)

Spaghetti, Penne, Farfalle,
意大利粉, 意大利直通粉, 蝴蝶粉,

Choice of your Ingredients and Condiments: 自選配料 :

(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 點心

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 Cabbage Dumpling 白菜餃
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 酥炸錦鹵雲吞配蔬菜
Baked BBQ Pork Puff 焗叉燒酥
Deep-fried Meat Dumping 金鈎咸水角
Deep-fried Vegetable Spring Roll 黃金炸春卷

Hot Dish 熱盤

**(8 hot dishes and 2 special vegetarian dishes will be served daily)
(每天精選以下其中 8 款及 2 款精選素菜)**

Indian Chicken Curry with Roti 印度雞肉咖喱配酥油餅
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 泰式紅咖喱牛肉
Roasted Smoked Fillet of Pork with Green Pepper Cream Sauce 燒煙豬柳配青胡椒忌廉汁
Pan-fried Fillet of Garoupa with Red Bell Pepper Cream Sauce 香煎石斑柳配紅甜椒汁
Thai Red Duck Curry with Baby Eggplant and Cherry Tomato 泰式紅咖喱鴨
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 每天精選以下其中 1 款)

Roasted Sirloin of Beef with Horseradish & Mustard Sauce 燒西冷牛肉配辣根芥末汁

Or 或

Roasted Rib-eye of Beef with Red Wine Sauce 燒澳洲肉眼扒配紅酒汁

Or 或

Roasted Bone Ham with Honey Sauce 燒火腿配蜜糖汁

Or 或

Roasted Lamb Leg with Rosemary Sauce 燒羊腿配香草汁

Dessert 甜品

Chocolate Fountain with Marsh Mallow 棉花糖朱古力噴泉

Home Made Sweetened Beancurd 豆腐花

Almond Beancurd 杏仁豆腐

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 Roll 朱古力卷

Fresh Fruit Platter 鮮果拼盤

Drink 飲品

Coffee or Tea 咖啡或茶

每位 *\$168 per person

(V) – Vegetarian

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