

Anzenchitai Asia Tour 2010 in Hong Kong
Light Dinner Buffet
Arena Kitchen on Level 1

Salads

Assorted French Lettuces (Veg)

Appetizers

Antipasti (Veg)

(Marinated Black and Green Olive, Roasted Mixed Bell Pepper Confit, Garlic Confit with Rosemary)

Hokkaido Cold Tofu with Minced Salmon & Sesame Dressing

Hot Spring Egg with Soya Dressing

Marinated Baby Octopus in Olive Oil

Parma Ham with Melon

Salmon Rillettes on Garlic Toast

Roasted Japanese Purple Potato (Veg)

Braised Winter Melon in Dried Bonito Stock (Veg)

Roasted Whole Sweet Corn with Chili & Lime (Veg)

Beetroot Hummus with Papadum (Veg)

Soup

Miso Soup with Spring Onion

Hand Roll, Maki and Sushi

Hand Roll (Salmon, Sea Snapper, Red Tuna, Tamago)

Sushi (Salmon, Sea Snapper, Red Tuna, and Tamago)

Maki (Cucumber, Tamago, Deep-fried Prawn, Roasted Eel)

Mini Sashimi Rice

Sandwiches

Smoked Turkey Breast with Pineapple Chutney Ciabatta

Zucchini, Mint & Feta Tart

Chicken Tikka with Pita Bread

Gilled Ham and Cheese Sandwich

Desserts

Fresh Fruit Salad / Matcha Cream Cake /

Ginger Crème Brûlée / Okinawan Sweet Potato Cheese Cake /

Jellied Plums (Kingyoku-kan) / Banana-misu / Lemongrass Panna Cotta

Coffee or Tea

HK\$138* per person

(Veg) – Vegetarian Choices

**Price is subject to 10% service charge*