

International Lunch Buffet 國際美食自助餐

一樓 Arena Kitchen on Level 1

Salads 沙律

Frisee, Red Chicory, Butter Lettuce, Romaine Lettuce (Veg) 法式精選什菜 (素)
Mixed Shaved Vegetables, Cherry Tomato, Sweet Corn (Veg) 切片雜菜, 車厘茄, 粟米粒 (素)
Served with Assorted Salad Dressings and Condiments 配以多款沙律醬及配料

Appetizers 冷盤

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

Home Made Salmon Rillettes 自家製三文魚醬
Gravadlax Salmon with Condiments 時蘿三文魚配精選配料
Baked Tomato with Buffalo Cheese & Basil 香草水牛芝士焗蕃茄
International Gourmet Cold Cut Platter 環球凍肉拼盤
German Potato Salad with Bacon & Chive 德國薯仔沙律
Shredded Roasted Duck with Chili Noodles Salad 燒鴨粉絲沙律
Chinese BBQ Meat Platter 中式燒味拼盤
Jelly Fish with Vinegar Dressing in "ShanXi" Style 山西老醋海蜆
Selection of Maki & Sushi 精選壽司及卷物
Roasted Whole Corn with Chilli and Lime (Veg) 香辣燒粟米 (素)
Ratatouilles Salad (Veg) 法式燴雜菜沙律 (素)
Grilled Eggplant and White Bean Salad (Veg) 茄子白豆沙律 (素)
Oven Roasted Tomato and Red Onion with Basil Dressing (Veg) 燒蕃茄紅洋蔥 (素)
Green Peas Salad with Mint (Veg) 薄荷青豆 (素)

Soups 湯

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

Minestrone 意大利雜菜湯

Or 或

Potato & Vegetables Soup 薯蓉青菜湯

Or 或

Onion Soup 洋蔥湯

Or 或

Ox-tail Soup 牛尾湯

Served with Bread Rolls & Butter 配麵包及牛油

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Live Cooking Counter 即場烹調美食坊

Shark Fin Soup in Hong Kong Style with Rice 港式魚翅撈飯
Daily Serving 每天供應

Satay 秘製風味沙嗲
(Available on 27 October & 28 October)
(於 10 月 27 及 28 日供應)
Chicken Satay / Beef Satay
雞串燒 / 牛肉串燒

Japanese Beef Rice 日式牛肉飯
(Available on 29 October)
(於 10 月 29 日供應)

Daily Fresh Pasta Served with Your Favorite Sauce 意大利粉自選汁醬
(Available on 30 October)
(於 10 月 30 日供應)
Spaghetti, Penne, Farfalle,
意大利粉, 意大利直通粉, 蝴蝶粉,

Choice of 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, 煙三文魚, 洋葱, 甜菠椒, 巴馬臣芝士粉, 煙肉, 欖油, 鮮茄汁, 忌廉汁, 香草醬

Dim Sum 點心
(4 kinds of Dim Sum dishes will be served daily)
(每天精選以下其中 4 款)

Steamed Beef Balls with Bean Curd Sheet 鮮竹牛肉球

Chinese BBQ Pork Bun 中式叉燒包

Steamed Glutinous Rice with Chicken & Conpoy 迷你珍珠雞

Steamed Siu Mai 燒賣

Pan-fried Turnip Cake 香煎蘿蔔糕

Deep-fried Wonton with Sweet & Sour Preserved Vegetable 酥炸錦鹵雲吞配蔬菜

Deep-fried Vegetable Spring Roll 黃金炸素春卷

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Hot Dishes 熱盤

(8 hot dishes, include 2 selected vegetarian dishes will be served daily)

(每天精選以下其中 8款包括 2款精選素菜)

Indian Chicken Curry with Roti 印度雞肉咖喱配酥油餅

Indian Lamb Curry with Steamed Rice 印式咖喱羊肉配白飯

Thai Red Beef Curry with Basil 泰式紅咖喱牛肉

Thai Red Duck Curry with Baby Eggplant & Cherry Tomato 泰式紅咖喱鴨

Wok-fried Beef Sparerib with Black Pepper Sauce 黑椒牛仔骨

Tenderloin Sliced Beef with Chopped Chilli 炒剝椒牛肉柳

Wok-fried Beef Tenderloin with Orange Sauce 橙汁一口牛柳

Roast Spring Chicken with Herb Gravy 燒春雞配香草汁

Lamb Stew with Young Vegetables 燴羊肉配青菜

Oven-baked Salmon Fillet with Herbs Cream Sauce 焗三文魚香草忌廉汁

Braised Beef in Red Wine Sauce 紅酒燴牛肉

Braised OX Tail in Red Wine Sauce 紅酒燴牛尾

Braised Chicken Leg in Red Wine Sauce 紅酒燴雞腿

Carbonara with Butter Noodles 煙肉白汁牛油麵

Fried Rice with Roasted Eel in Teriyaki Sauce 日式鰻魚炒飯

Deep-fried Green Chilli with Soy Sauce (Veg) 炸虎皮尖椒(素)

Seasonal Vegetables in Supreme Soup (Veg) 上湯雲耳浸時蔬(素)

Indian Vegetable Curry with Steamed Rice (Veg) 印式咖喱雜菜配白飯(素)

Potato & Leek Gratin (Veg) 焗忌廉大蒜馬鈴薯(素)

Pasta with Tomato & Black Olive Sauce (Veg) 黑欖橄蕃茄意粉(素)

Steamed Rice (Veg) 白飯(素)

Wagon 肉類

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

Roasted Pork Spareribs in Smoked BBQ Sauce 美式燒豬骨

Or 或

Poached US Beef Brisket with Herbs Gravy 焗美國牛腩

Or 或

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

Or 或

Roasted Pork Sausage Ring with Onion Sauce 燒豬肉腸配洋蔥汁

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Desserts 甜品

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

Waffle with Peanut Butter & Coarse Sugar 港式格仔餅

Fruit Jelly 雜果啫喱

Home Made Sweetened Beancurd 豆腐花

Sweetened Red Bean Soup 紅豆沙

Black Forest Cake 黑森林蛋糕

Grand Royal Chocolate Cake 皇家朱古力蛋糕

Green Tea Cream Cake 綠茶忌廉蛋糕

Fresh Cream Cake 鮮忌廉蛋糕

Mocha Mousse in Glass 咖啡朱古力慕絲

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 Salad 鮮果沙律

Coffee or Tea 咖啡或茶

每位港幣 *\$178 per person

(Veg) – Vegetarian Choices (素) – 素菜

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