

**Gorillaz Escape To Plastic Beach Tour**  
**Dinner Buffet 自助晚餐**  
**Arena Kitchen on Level 1 一樓 Arena Kitchen**

**Salads 沙律**

*Assorted French Lettuce (Veg) 法式精選什菜 (素)*

**Appetizers 頭盤**

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

*Antipasti (Veg) 意式雜頭盆 (素)*

*(Marinated Black and Green Olive, Roasted Mixed Bell Pepper Confit, Garlic Confit with Rosemary)*  
(黑橄欖, 青橄欖, 橄欖油浸雜椒, 香草蒜頭)

*Hokkaido Cold Tofu with Minced Salmon & Sesame Dressing 北海道凍豆腐*

*Hot Spring Egg with Soya Dressing 日式溫泉蛋*

*Marinated Baby Octopus in Olive Oil / Parma Ham with Melon 橄欖八爪魚仔 / 巴馬火腿伴蜜瓜*

*Salmon Rillettes on Garlic Toast 三文魚醬配香蒜多士*

*Sliced Tomato with Buffalo Cheese & Basil Oil 蕃茄芝士片配香草油*

*Roasted Japanese Purple Potato (Veg) / Beetroot Hummus with Papadum (Veg) 燒日式蕃薯 (素) / 紅菜頭雞豆蓉 (素)*

*Braised Winter Melon in Dried Bonito Stock (Veg) 木魚花燴冬瓜 (素)*

*Pumpkin Salad (Veg) / Nama Eda (Veg) 南瓜沙律 (素) / 枝豆 (素)*

*Roasted Whole Sweet Corn with Chili & Lime (Veg) 青檸辣椒燒粟米 (素)*

**Soba 日式冷麵**

*Assorted Cold Soba with Condiments 精選日式冷麵*

**Soup 熱湯**

*Lobster Soup with Cognac 龍蝦湯*

**Carving 燒肉銀車**

*Roasted Prime Rib of Beef with Red Wine Sauce 燒特級牛肉配紅酒汁*

**Hand Roll, Maki and Sushi 日式手卷, 卷物及壽司**

*Hand Roll & Sushi (Salmon, Tuna, Octopus, Tamago) 手卷 & 壽司 (三文魚, 吞拿魚, 八爪魚, 日式甜蛋)*

*Maki (Cucumber, Tamago, Roasted Eel) 卷物 (青瓜, 日式甜蛋, 燒鰻魚)*

*Mini Sashimi Rice 迷你魚生飯*

**Hot Dishes 熱盤**

*Spaghetti with Bacon in Creamy Sauce 白汁煙肉意粉*

*Sautéed Potato with Onion (Veg) 洋蔥炒薯 (素)*

**Desserts 甜品**

*Fresh Fruit Salad / Matcha Cream Cake / Ginger Crème Brûlée /*

*Okinawan Sweet Potato Cheese Cake / Jellied Orange / Banana-misu / Lemongrass Panna Cotta*

鮮果沙律 / 咖啡芝士餅 / 法式薑味燉蛋 / 沖繩蕃薯芝士餅 / 香橙啫喱 / 香蕉芝士餅 / 香茅意式奶凍

*Coffee or Tea 咖啡或茶*

**每位港幣 HK\$168\* per person**

*(Veg) - Vegetarian Choices (素) - 素食選擇*

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