

*Asia's Fashion Jewellery & Accessories Fair* 亞洲時尚首飾及配飾展  
*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* 秘制風味沙嗲  
*(Available on 14 September & 15 September)*  
*(於 9 月 14 及 15 日供應)*

*Chicken Satay / Beef Satay*  
雞串燒 / 牛肉串燒

*Japanese Beef Rice* 日式牛肉飯  
*(Available on 16 September & 17 September)*  
*(於 9 月 16 及 17 日供應)*

*Daily Fresh Pasta Served with Your Favorite Sauce* 意大利粉自選汁醬  
*(Available on 18 September & 19 September)*  
*(於 9 月 18 及 19 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*