



PARK HOTEL
HONG KONG

VIP Room Graduation Package Dinner Buffet Menu

Seafood on Ice 冰鎮海鮮

Crab Leg 長腳蟹

Prawn 海蝦

New Zealand Mussel 紐西蘭青口

Appetizers 頭盤

Assorted Sashimi (Salmon, Snapper, Herring) 雜錦刺身(三文魚, 鯛魚, 希靈魚)

Assorted Sushi 雜錦壽司

German Cold Cut Platter 德國凍肉碟

Smoked Salmon served with Pesto Sauce 煙三文魚配栢士圖汁

Chicken Liver on Toast 雞肝多士

Salads 沙律

Tuna Potato Salad 吞拿魚薯仔沙律

Seafood Salad with Pear 海鮮啤梨沙律

Green Apple Orange Salad 青蘋果橙肉沙律

Tomato Mozzarella Cheese Salad 水牛芝士番茄沙律

Grilled Peppers Salad 扒雜椒沙律

Soup 湯

Crab Meat Pumpkin Cream Soup 蟹肉南瓜忌廉湯

Served with bread roll and butter 各式麵包及牛油

Carving 燒烤肉車

New Zealand Roasted Ribeye Steak served with Black Pepper Sauce and Gravy

燒紐西蘭肉眼扒配黑椒汁及燒汁



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Hot Entrees 熱盤

Roasted Lamb Rack with Garlic and Black Pepper Sauce 燒香蒜羊架黑椒汁

Pan-fried Duck Breast with Red Wine Sauce 香煎鴨胸配紅酒汁

Pan-fried Sole Fillet with Orange Sauce 香煎龍利魚柳配香橙汁

Stir-fried Crab with Ginger and Spring Onion 薑蔥炒蟹

Stewed Beef in Red Wine Sauce 紅酒燴牛肉

Baked Escargot Vol Au Vent with Truffle and Wild Mushroom 野菌松露田螺酥盒

Braised Seasonal Vegetables with Shredded Abalone and Crab Meat 蟹肉鮑魚絲扒時蔬

Stir-fried Wild Mushroom with Herbs and Black Truffle 黑松露香草炒野菌

Baked Potato with Cream Sauce 忌廉焗薯仔

Penne Carbonara 卡邦尼長通粉

Desserts 甜品

Tiramisu 意大利芝士蛋糕

Cheesecake 芝士蛋糕

Black Forest Cake 黑森林蛋糕

Mango Mille-feuille 芒果拿破崙

Fruits Mousse in Shooter Glass 什果慕絲杯仔

Apple Crumble 蘋果金寶

Mini Fresh Fruits Tart 迷你雜果撻

Crème Brulee 法式焦糖燉蛋

Honey Osmanthus Pudding with Wolfberry 杞子花蜜桂花糕

Mango Sago Sweetened Soup with Pomelo 楊枝金露

Ice Cream 雪糕

Fresh Fruit Platter 鮮果碟

Beverages 飲品

Coffee and Tea 咖啡及茶