

VIP Room Full Moon & Hundred Days 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/ Salads/ Sandwiches 凍盤/沙律

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

Assorted Sushi and Rice Roll 雜錦壽司及飯卷

Pineapple Chicken Salad 菠蘿雞肉沙律

Shrimp Salad with Fruits 鮮蝦什果沙律

Waldorf Salad 華都夫沙律

Crab Roe Potato Salad 蟹籽薯仔沙律

Japanese Snacks Platter (Chuka Tsubu Gai, Chuka Salada, Sesame Octopus)

日式小食拼盤 (味付螺肉, 中華沙律, 芝麻八爪魚)

Assorted Sandwiches (Egg Mayonnaise, Ham & Cheese, Tuna)

Soup 湯

Pumpkin Cream Soup 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



Hot Entrees 熱盤

Roasted Lamb Rack with Garlic and Garlic Sauce 燒香蒜羊架蒜蓉汁

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

Swiss Chicken Wing 瑞士雞翼

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

Baked Potato with Cream Sauce 忌廉焗薯仔

Hawaii Pizza 夏威夷薄餅

Penne Carbonara 卡邦尼長通粉

Desserts 甜品

Japanese Cheesecake 日式芝士蛋糕

Mango Mousse Cake 香芒慕絲蛋糕

Butter Bread Pudding with Raisin 焗牛油提子麵包布甸

Mini Cream Puff 迷你忌廉泡芙

Panna Cotta 牛奶布甸

Mixed Fruit Jelly 雜果啫喱

Mini Fresh Fruit Tart 迷你雜果撻

Fresh Fruit Platter 鮮果碟

Beverages 飲品

Coffee and Tea 咖啡及茶

Soft Drinks, Chilled Orange Juice and Fruit Punch 汽水, 橙汁及雜果賓治