



PARK HOTEL
HONG KONG

VIP Room Wedding Package Dinner Buffet Menu

Seafood on Ice 冰鎮海鮮

Edible Crab 麵包蟹

Prawn 海蝦

Crab Leg 蟹腳

Appetizers 頭盤

Assorted Sashimi (Salmon, Snapper, Geoduck)

雜錦刺身(三文魚, 鯛魚, 象拔蚌)

Assorted Sushi and Tuna Cucumber Rice Roll 雜錦壽司及吞拿魚青瓜卷

Smoked Salmon Platter 煙三文魚碟

Assorted Cold Cut 雜錦凍肉碟

Sweet & Sour Beef Cubes Salad 甜酸牛柳粒沙律

Chicken Live Toast with Camembert Cheese Strawberry Dressing

雞肝多士配金文拔芝士草莓醬

Chilled Beancurd with Sesame Dressing 凍豆腐配芝麻沙律汁

Chilled Japanese Soba 日式冷麵

Salads 沙律

Fresh Shrimp and Pineapple Salad 鮮蝦菠蘿沙律

Chili Salmon 辣味三文魚

Crab Roe and Potato Salad with Egg 蟹籽雞蛋薯仔沙律

Baked Mushroom Salad with Balsamic Vinegar Dressing 焗雜菌黑醋沙律汁

Soup 湯

Clam Chowder 蜆肉周打忌廉湯

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 Rosemary Sauce 香燒羊扒配露絲瑪莉汁

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

Spanish Roasted Suckling Pig 西班牙燒乳豬

Baked Herbal Sole Fillet with Lemon Butter Sauce 香草焗龍利柳配檸檬牛油汁

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

Japanese Roasted Chicken Loin with Sesame Sauce 日式燒雞扒配芝麻汁

Steamed Seabass in Traditional Chinese Style 古法蒸海鱸魚

Braised Seasonal Vegetables with Shredded Abalone and Crab Meat 蟹魚鮑魚絲扒時蔬

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

Fried Rice in Park Style 富豪炒飯

Desserts 甜品

Coffee Cookies Mousse Cake 咖啡曲奇慕絲蛋糕

Japanese Milk Cheesecake 日式鮮奶芝士蛋糕

Green Tea Red Bean Mousse Cake 綠茶紅豆慕絲蛋糕

Mini Puff with Fresh Fruits 迷你鮮果泡芙

Mango Mille-feuille 芒果拿破崙

Rich Chocolate Mousse Cake 特濃朱古力慕絲蛋糕

Crème Brulee 法式焦糖燉蛋

Apple Crumble 蘋果金寶

Mini Blueberry Tarts 迷氣藍莓撻

Mini Chocolate Cherry Roll 迷你朱古力車厘子瑞士卷

Osmanthus Honey Pudding with Wolfberry 杞子花蜜桂花糕

Mango and Sago Sweetened Soup with Pomelo 楊枝金露

Fresh Fruit Platter 鮮果碟

Beverages 飲品

Coffee and Tea 咖啡及茶

Soft Drinks, Chilled Orange Juice and Local Beer 汽水, 橙汁及本地啤酒