

# VIP Room Private Package Lunch Buffet Menu A

Appetizers 凍盤

Clam 白蜆

Prawn 海蝦

New Zealand Mussel 紐西蘭青口

Assorted Sashimi and Sushi 雜錦刺身及壽司

Smoked Salmon Platter 煙三文魚碟

Carpaccio Beef Platter 薄切牛肉碟

Japanese Chilled Soba with Crab Meat and Cucumber 青瓜蟹肉日式冷麵

## Salads 沙律

Tomato Cheese Salad 番茄芝士沙律
Italian Seafood Salad with Black Truffle 意大利黑松露海鮮沙律
German Potato Salad with Mustard 德國芥末薯仔沙律
Prawn Salad with Fresh Fruits 鮮雜果蝦沙律
French Green Salad 法式雜菜沙律
Caesar Salad 凱撒沙律

## Soup 湯

Pumpkin Ginger Soup 薑汁南瓜濃湯
Served with bread roll and butter 各式麵包及牛油

## Carving 燒烤肉車

Slow-cooked Lamb Leg served with Black Pepper Sauce and Gravy 低溫燒羊脾配黑椒汁及燒汁



## Hot Entrees 熱盤

Pan-fried Beef Tenderloin with Red Wine Sauce 香煎牛柳配紅酒汁

Pan-fried Sole Fillet with Butter Cream Sauce 香煎龍利柳配牛油忌廉汁

American Roasted Pork Ribs 美式燒排骨

Pan-fried Duck Breast with Cranberry Sauce 香煎鴨胸配金巴利汁

Sauteed Clam in Kombu Miso 昆布味噌蜆

American Roasted Chicken with Pineapple Sauce 美式烤雞伴菠蘿醬

Sweet and Sour Spare Ribs 生炒骨

Stir-fried Broccoli with Shrimp 西蘭花炒蝦球

Stir-fried Kale with Ginger Sauce 薑汁炒芥蘭

Singaporean Curry Chicken with Coconut Sauce (served with Steamed Rice)

星洲椰汁咖喱雞配白飯

#### Desserts 甜品

Serradura Cake 木糠蛋糕

Tiramisu 意大利芝士蛋糕

Chocolate Mousse Cake 朱古力慕絲蛋糕

Strawberry Cheesecake 士多啤梨芝士蛋糕

Black Forest Cake 黑森林蛋糕

Mixed Fruit Jelly 雜果啫喱

Mango Pudding 芒果布甸

Mini Fresh Fruit Tart 迷你雜果撻

Sago Sweetened Soup with Fruits 鮮果西米露

Fresh Fruit Platter 鮮果碟

Beverages 飲品

Coffee and Tea 咖啡及茶