

COCKTAIL PACKAGE 西式酒會 - MENU 套餐 A

SAVOURIES 咸點

Mango & green
salad rice roll
芒果野菜沙律米紙卷

Feta & olive skewer
希臘芝士·橄欖串

Chicken & tomato
pesto skewer
蕃茄意大利青醬雞肉串

Shrimp with
Thai herbs
泰式香草烤蝦

Zucchini croquette
意大利青瓜脆球

Potato tortilla
西班牙式薯餅

DESSERT 甜點

Bread pudding
麵包布甸

Assorted berries
shortcake parfairt
雜莓蛋糕芭菲

White chocolate & passion
fruit mini cake
白朱古力熱情果迷你餅

Dark chocolate puff
黑朱古力泡芙

Vanilla rice pudding
香草米布甸

*Cocktail package inclusive of unlimited serving of sparkling wine, house red, house white, beer, sparkling water, soda and orange juice for 2 hours

*Additional HK\$70+10% service charge for an extra hour

2小時無限量供應酒精飲品，包括氣泡酒、紅白酒、啤酒、有氣礦泉水、汽水及橙汁
額外每小時每位收取HK\$70，另設加一服務費

\$450 / PERSON 位

+10% service charge | 加一服務費

COCKTAIL PACKAGE 西式酒會 - MENU 套餐 B

COLD DISHES 冷盤

Duck & taro spring roll
香鴨芋頭春卷

Crab meat &
cheese tartine
蟹肉芝士法式麵包片

Smoked salmon
on potato cake
煙三文魚薯餅

Salt cod paste on blinis
鹹鱈魚醬配小薄餅

Aubergine caviar
on toast
茄子醬多士

Chickpea & seeds falafel
炸鷹嘴豆丸

DESSERT 甜點

Salted caramelized
banana tart
焦糖海鹽香蕉撻

Lemon curd
with meringue
檸檬蛋白撻

Dark chocolate &
raspberries mini cake
黑朱古力熱情果迷你餅

Mango & passion
fruit mousse
芒果熱情果慕絲

Apricot, cashew
coconut ball
杏梨·腰果·椰子球

Green tea panna
cotta & granola
意式綠茶奶凍·燕麥

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額外每小時每位收取HK\$70，另設加一服務費

\$550 / PERSON 位

+10% service charge | 加一服務費

VEGETARIAN MENU 素菜之選

APPETIZER 頭盤

Burrata cheese
Italian vine tomato, pesto, salad green
意大利水牛芝士
意大利蕃茄 · 意大利青醬 · 野菜沙律

SOUP 湯

Cream of assorted mushroom
truffle paste, croutons
野菌忌廉湯
松露醬 · 麵包脆

MAIN 主菜

Saffron & porcini mushroom paella
assorted vegetables, herbs
牛肝菌藏紅花西班牙飯

DESSERT 甜點

Lemon Tart
with meringue
檸檬蛋白撻

\$380 / PERSON 位

+10% service charge | 加一服務費

4-COURSE SET MENU - MENU 套餐 A

APPETIZER 頭盤

Foie gras crème brulee
with figs toast
鵝肝法式焦糖燉蛋
無花果多士

SOUP 湯

Cream of assorted mushroom
truffle paste, croutons
野菌忌廉湯
松露醬 · 麵包脆

MAIN 主菜

Confit salmon fillet
veggie gratin, lemon beurre blanc
慢煮三文魚
焗野菜 · 檸檬牛油汁
or 或

Guinea fowl fricassee
pearl onion, cumin carrot, rocket leaves
燴法國珍珠雞
珍珠洋蔥 · 小茴香胡蘿蔔 · 火箭菜
or 或

Roasted duck
with spice orange sauce, glazed chestnut
烤鴨
橙香汁 · 蜜餞栗子

DESSERT 甜點

Gateau au chocolat
French chocolate cake with raspberries mousse
法式朱古力餅
紅桑子慕絲

\$480 / PERSON 位

+10% service charge | 加一服務費

4-COURSE SET MENU - MENU 套餐 B

APPETIZER 頭盤

Seafood tart with lobster
assorted seafood, lobster cream, half lobster, garden green

龍蝦海鮮撻

特選海鮮 · 龍蝦忌廉 · 半邊龍蝦 · 田園野菜

SOUP 湯

Cream of avocado
Comté & crab meat tartine

牛油果湯

法國芝士蟹肉法式麵包

MAIN 主菜

Baked halibut fillet
salsa verde, vine tomato, potato puree

焗比目魚柳

莎莎辣醬 · 蕃茄 · 薯蓉

or 或

Iberico lamb neck with pesto crusted
sautéed potato, assorted mushroom, garlic, veggie

伊比利亞羊頸肉 · 青醬粒

香薯 · 雜菌 · 香蒜 · 雜菜

or 或

Sous vide N.Z grass fed striploin
creamy sweet potato, roasted veggie

慢煮紐西蘭草飼西冷牛扒

忌廉香薯 · 烤雜菜

DESSERT 甜點

Assorted Berries Pudding
crème fraîche, meringue

雜莓 · 法式酸忌廉 · 蛋白餅

\$580 / PERSON 位

+10% service charge | 加一服務費

4-COURSE SET MENU - MENU 套餐 C

APPETIZER 頭盤

Apple wood smoked duck breast
foie gras millefeuille raspberries vinaigrette. micro green

蘋果木煙燻鴨胸

鵝肝干層酥 · 紅桑子油醋

SOUP 湯

Soupe de poisson
french fish soup, rouille, croutons poisson

法式魚湯

香蒜蛋黃醬 · 麵包脆

MAIN 主菜

Baked orange roughy fillet
with pumpkin seeds crusted roasted leek, red beet, glazed carrot

焗橘棘鯛柳

南瓜籽 · 韭葱 · 紅菜頭 · 蜜餞胡蘿蔔

or 或

French yellow chicken à la moutarde
stewed chicken, French bacon, porcini mushroom, in Dijon mustard sauce

法式燴雞

法國煙肉 · 牛肝菌 · 法式芥末醬

or 或

New Zealand flat iron
potato gratin, seasonal veggie, garlic, herbs

紐西蘭牛肩胛肉

法式焗香薯 · 野菜 · 香蒜 · 香草

DESSERT 甜點

Dessert combination
white Chocolate mousse, lemon curd, green tea panna cotta

甜點拼盤

白朱古力慕絲 · 檸檬醬 · 意式綠茶奶凍

\$680 / PERSON 位

+10% service charge | 加一服務費

SEMI-BUFFET WITH MAIN COURSE AND DESSERT

半自助餐配主菜及甜品 - MENU 套餐 A

SALAD BAR 沙律吧

Shredded chicken
& soba with aioli
雞絲蕎麥麵·蒜香蛋黃醬

Mesclun mixed
salad
精選雜菜沙律

Lukewarm potato
with truffle paste
德國暖薯仔·松露醬

Red beet & melon salad
紅菜頭蜜瓜沙律

Cold cut platter
冷盤拼盤

Duck breast & kimchi salad
鴨胸泡菜沙律

MAIN 主菜

Baked sea bass fillet
with butternut puree & cashew nut

焗鱸魚
南瓜蓉·腰果

or 或

Roasted French chicken
with porcini mushroom butter

烤法國雞
牛肝菌牛油汁

or 或

Australian lamb rack
with potato mashed

澳洲羊架
香薯蓉

DESSERT 甜點

Lemon tart
with assorted berries

檸檬撻
雜莓

\$450 / PERSON 位

+10% service charge | 加一服務費

SEMI-BUFFET WITH MAIN COURSE AND DESSERT

半自助餐配主菜及甜品 - MENU 套餐 B

SALAD BAR 沙律吧

Smoked salmon
with condiments
煙三文魚

Grilled vegetables with anchovies
& sundried tomato paste
烤鯷魚雜菜·風乾蕃茄醬

Shredded chicken
& soba with aioli
雞絲蕎麥麵·蒜香蛋黃醬

Ham & cheese tortilla roll
火腿芝士薄餅卷

Mesclun mixed salad
精選雜菜沙律

Forest mushroom velouté
野菌忌廉湯

Cold cut platter
冷盤拼盤

MAIN 主菜

Barramundi fillet
on seafood lemon risotto

盲鱈魚柳

海鮮檸檬意大利飯

or 或

Roasted duck
with caramelized orange sauce

烤鴨

焦糖橙香汁

or 或

Grilled U.S onglet
with potato gratin

燒美國牛腹扒

法式焗香薯

DESSERT 甜點

Dark chocolate tart
with raspberries jam

黑朱古力撻

紅桑子醬

\$550 / PERSON 位

+10% service charge | 加一服務費

WESTERN BUFFET 西式自助餐 - MENU 套餐 A

COLD DISHES 冷盤

Assorted salad leaves
with dressing
雜菜沙律 · 沙律汁

Norwegian smoked
salmon with condiments
挪威煙三文魚

Lukewarm potato
salad with sausage
德國暖薯香腸沙律

Assorted cold cut
(salami, ham, chorizo)
特選冷盤
(莎樂美腸 · 火腿 · 西班牙辣肉腸)

Kale salad & apple
羽衣甘藍蘋果沙律

Chicken & Japanese
soba with tahini
芝麻醬雞肉蕎麥麵

SOUP 湯

Minestrone with bread & butter
蔬菜濃湯 · 麵包 · 牛油

CARVING 烤肉

Roasted Australian beef
燒澳洲牛肉

HOT DISHES 熱盤

Chicken stewed with
mushroom & bacon
蘑菇煙肉燴雞

Shrimp penne in
tomato sauce
蕃茄汁尖通粉

Seasonal vegetables
with truffle paste
季節野菜 · 松露醬

Roasted potato with
garlic & shiitake
蒜香香菇烤薯

Pan-seared red snapper
with garlic butter
香煎紅鯛魚 · 蒜香牛油汁

Iberico pork
with Thai herbs
泰式香草伊比利亞 · 黑毛豬

Deep fried squid
with pesto aioli
炸魷魚 · 蒜香蛋黃青醬

DESSERT 甜點

Bread & butter pudding
麵包牛油布甸

French chocolate cake
法式朱古力餅

Matcha panna cotta
抹茶奶凍

Coffee crème brûlée
咖啡法式焦糖燉蛋

Chestnut lemon cake
栗子檸檬蛋糕

Brownies
布朗尼

Vanilla rice pudding
香草米布甸

\$450 / PERSON 位

+10% service charge | 加一服務費

WESTERN BUFFET 西式自助餐 - MENU 套餐 B

COLD DISHES 冷盤

Assorted salad leaves
with dressing
雜菜沙律 · 沙律汁

Assorted cold cut
(salami, ham, chorizo)
特選冷盤
(莎樂美腸 · 火腿 · 西班牙辣肉腸)

Cooked seafood on ice
(shrimp, mussel, sea whelk)
海鮮拼盤
(蝦 · 青口 · 海螺)

Norwegian smoked
salmon with condiments
挪威煙三文魚

Lukewarm potato
salad with sausage
德國暖薯香腸沙律

Kale salad & apple
羽衣甘藍蘋果沙律

Chicken & Japanese
soba with tahini
芝麻醬雞肉蕎麥麵

SOUP 湯

Minestrone with bread & butter
蔬菜濃湯 · 麵包 · 牛油

CARVING 烤肉

Roasted Australian beef
燒澳洲牛肉

HOT DISHES 熱盤

Pan-seared red snapper
with garlic butter
香煎紅鯛魚
蒜香牛油汁

Iberico pork
with Thai herbs
泰式香草伊比利亞
黑毛豬

Deep fried squid
with pesto aioli
炸魷魚
蒜香蛋黃青醬

Seasonal vegetables
with truffle paste
季節野菜
松露醬

Potato gratin with
truffle paste
法式焗香薯
松露醬

Chicken stewed with
mushroom & bacon
蘑菇煙肉燴雞

Shrimp penne in
tomato sauce
蕃茄汁尖通粉

Roasted potato with
garlic & shiitake
蒜香香菇烤薯

Lobster risotto
龍蝦意大利飯

DESSERT 甜點

Bread & butter pudding
麵包牛油布甸

French chocolate cake
法式朱古力餅

Matcha panna cotta
抹茶奶凍

Coffee crème brûlée
咖啡法式焦糖燉蛋

Chestnut lemon cake
栗子檸檬蛋糕

Brownies
布朗尼

Vanilla rice pudding
香草米布甸

Seasonal fruit platter
鮮果拼盤

\$550 / PERSON 位

+10% service charge | 加一服務費