

Western Graduation Dinner Buffet – A

謝師宴西式自助晚餐 – A

Appetizers & Salads 前菜及沙律

Assorted Smoked Fish Platter with Lemon 雜錦煙魚拼盤配檸檬
Assorted Cold Cut Platter with Pickle 雜錦凍肉拼盤配酸菜
Roasted Pineapple and Prawn Salad 烤菠蘿大蝦沙律
Waldorf Salad with Smoked Chicken 華都夫沙律伴煙雞肉
German Potato Salad with Crispy Bacon Chips 德國薯仔沙律
Kale and Couscous Salad 羽衣甘藍麥米沙律
Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律
Tomato and Feta Cheese Salad 蕃茄希臘芝士沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomatoes and Corn Kernel
青瓜片、車厘茄及粟米粒
Dressings: Balsamic Vinaigrette, French Dressing and
Japanese Sesame Dressing
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

Assorted Maki (California Roll, Futomaki and Inari Sushi)
雜錦壽司卷（加州卷、太卷及稻荷壽司）
Assorted Sashimi 雜錦日式刺身
(Fresh Salmon, Tuna and Octopus 三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soya Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelks and Mussels 凍蝦、翡翠螺及青口
Dressings: Lemon Wedges, Tabasco Sauce, Red Wine Vinegar
with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

French Onion Soup 法式洋葱湯
Selection of Slice Breads and Rolls, Grissini 精選麵包籃

Carving 烤肉

Roasted Gammon Ham with Pineapple and Mustard Gravy
烤火腿伴菠蘿配芥末燒汁

Hot Dishes 熱盤

Emince Pork with Mushroom Cream Sauce 香菌忌廉汁燴豚肉片
Oven-Roasted Spring Chicken with Mustard and Garlic 蒜香燒春雞
Masala Chicken Curry with Basmati Rice 咖喱雞配印度香苗
Pan-Fried Sole Fillet with White Wine Sauce 香煎龍柳伴白酒汁
Deep-Fried Shrimp Balls with Sweet and Chili Sauce 酥炸蝦丸配甜辣醬
Braised Seasonal Vegetables with Enoki 金菇扒時蔬
Fried Five Grain Rice with Preserved Olive and Okra
秋葵攪菜炒五穀香苗
Penne with Herbed Tomato Sauce 香草茄蓉燴直通粉

Desserts 甜品

Bread and Butter Pudding with Vanilla Sauce
牛油麵包布甸配雲呢拿汁
Black Glutinous Rice with Coconut Milk 椰汁黑糯米
Orange Crème Brûlée 香橙焦糖燉蛋
Mango Pudding 芒果布甸
Hazelnut Parline and Milk Chocolate Cake 榛子牛奶朱古力蛋糕
Japanese Matcha Cake Roll 日式抹茶卷
White Chocolate and Green Tea Cake 白朱古力綠茶蛋糕
Banana Chocolate Cake 香蕉朱古力蛋糕
Fresh Fruit Platter 新鮮果碟
Chocolate Fountain Station with Condiments 朱古力噴泉及配料

Coffee & Tea 咖啡及茶

Till 31 August 2023 | 2023年8月31日止

Per person 每位 HK\$588

Western Graduation Dinner Buffet – B

謝師宴西式自助晚餐 – B

Appetizers & Salads 前菜及沙律

Norway Sliced Smoked Salmon with Traditional Condiments
挪威煙三文魚伴傳統配料
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Shredded Chicken and Greenbean Noodles with Sesame Dressing
麻醬手撕雞粉皮
Sausage and Cheese Salad 芝士香腸沙律
Thai Pomelo and Squid Salad 泰式柚子魷魚沙律
Japanese Potato and Blue Crab Meat Salad 日式馬鈴薯蟹肉沙律
Quinoa Salad with Hazelnuts, Apples and Dried Cranberries
藜麥沙律配榛子、蘋果及金巴利乾
Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomatoes and Corn Kernel
青瓜片、車厘茄及粟米粒
Dressings: Balsamic Vinaigrette, French Dressing and
Japanese Sesame Dressing
醬汁：意大利黑醋汁、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon and Shaved Parmesan Cheese
配料：脆麵包、煙肉及巴馬芝士片

Sushi & Sashimi 壽司及刺身

Assorted Sushi and California Roll 雜錦壽司及加州卷
(Fresh Salmon, Tuna and Octopus 三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soya Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Snow Crabs Legs, Shrimps, Sea Whelks, Clams and Mussels
雪蟹腳、凍蝦、翡翠螺、蛤貝及青口
Dressings: Lemon Wedges, Tabasco Sauce, Red Wine Vinegar
with Shallot and Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋及咯嗲汁

Soup 湯

Seafood Chowder 海鮮周打忌廉湯
Double-Boiled Chicken Soup with Snow Fungus and Coconut
雪耳椰子燉雞
Selection of Slice Breads and Rolls, Grissini 精選麵包籃

Carving 烤肉

Roasted Australian Sirloin 烤原條澳洲西冷扒
Dressing: Gravy Sauce and Pommery Mustard 配燒汁及法國芥末

Hot Dishes 熱盤

Grilled Chicken with Porcini Cream Sauce 煎雞扒配牛肝菌忌廉汁
Lamb Curry with Biryani Rice 咖喱羊肉配印式香苗
Honey Glazed Smoked Pork Loin with Pineapple Salsa
蜜餞煙豬柳配菠蘿沙律
Pan-Fried Sea Bass with Saffron Clam Sauce 鱸魚柳配紅花蝦汁
Sautéed Cuttlefish and Shrimp with Vegetables
醬爆花姿蝦仁伴時蔬
Braised Bamboo Pith with Seasonal Vegetable 竹筍翡翠扒雙蔬
Fried Rice with Conpoy, Crab Roe and Egg White
瑤柱蟹籽蛋白炒香苗
Baked Vegetables Lasagna 焗意式雜菜千層麵

Desserts 甜品

French Cherry Clafoutis with Vanilla Sauce
法式櫻桃布甸配雲呢拿汁
Sweetened Almond Cream with Egg White 蛋白杏仁茶
Custard Cream Puff 忌廉泡芙
Raspberry and Coconut Mousse 紅桑子椰子慕絲杯
Orange Chocolate Cake 香橙朱古力蛋糕
Purple Potato Mousse Cake 紫薯慕斯蛋糕
Mango Napoleon 芒果拿破崙
Sea Salt Caramel Cheese Cake 海鹽焦糖芝士餅
Fresh Fruit Platter 新鮮果碟
MÖVENPICK® Ice Cream MÖVENPICK®雪糕

Coffee & Tea 咖啡及茶

Till 31 August 2023 | 2023年8月31日止

Per person 每位 HK\$658

Inclusive of unlimited serving of soft drinks and chilled orange juice for 3 hours.
包括無限量供應汽水及橙汁3小時。

All above prices are subject to 10% service charge.
Seasonal ingredients on the menu may be subjected to changes, depending on the availability.
以上價目需另收加一服務費。
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材。