

T H E F O O D GALLERY

極致肉饗自助晚餐 “MEAT-ALL-YOU CAN EAT” DINNER BUFFET

新鮮海鮮 CHILLED SEAFOOD COUNTER ON ROCK

每天5款海鮮輪流供應 5 Kinds of Seafood on Daily Rotation

新鮮活蠔、雪場蟹腳、麵包蟹、熟蝦、翡翠螺、紐西蘭青口

Live Oyster, Snow Crab Leg, Brown Crab,

Cooked Prawn, Cooked Whelk, N.Z. Green Mussel

醬汁及配料 Dressings & Condiments

乾蔥紅油醋、咯嗲汁、泰國辣汁、辣椒豉油、檸檬角

Shallot Vinegar, Cocktail Sauce, Thai Spicy Sauce, Chili Soy Sauce, Lemon Edge

日本料理 JAPANESE STATION

刺身帶子、天使紅蝦、三文魚、油甘魚、立魚、希靈魚

Scallop Sashimi, Argentine Red Shrimp,

Salmon, Hamachi, Red Snapper, Hokkainishin

各式手握壽司及各式漬物

Assorted Sushi & Japanese Pickles

自助沙律吧 SALAD & INGREDIENTS

每天8款沙律輪流供應 8 Kinds of Salad on Daily Rotation

九芽菜、羅文生菜、紅毛菜、火箭菜、紅橡葉菜、嫩菠菜、車厘茄、

青瓜、紅腰豆、粟米粒、鷹嘴豆、甘筍、西蘭花、燈籠椒、紅菜頭、粟米筍

Frisse, Romain Lettuce, Lollo Rossa, Rocket Leave, Red Oak Lettuce, Baby Spinach,

Bean Sprout, Cherry Tomato, Cucumber, Red Kidney Bean, Sweet Corn,

Chickpea, Carrot, Broccoli, Mixed Bell Peppers, Beetroot, Baby Corn

醬汁及配料 Dressings & Condiments

千島醬、橄欖油黑醋汁、凱撒醬、意大利油醋汁、法式沙律醬

Thousand Island Dressings, Olive Oil & Vinegar,

Caesar Dressings, Italian Vinegar, French Dressings

芝士碎、麵包粒、黑橄欖、青橄欖、杏仁片、珍珠洋蔥、

煙肉、意大利油漬番茄、黑白芝麻

Grated Cheese, Crouton, Black Olive, Green Olive, Toasted almond

Pearl Onion, Bacon, Sundried Tomato, White and Black Sesame

冷盤開胃菜及沙律 COLD APPETIZERS & SALAD

每天四款沙律輪流供應 Four Kinds of Salad on Daily Rotation

醃漬三文魚 Gravlax Salmon with Capers

鵝肝慕斯多士 Duck Liver Mousse Toasted

紅菜頭薄片配橙片、紅洋蔥、核桃、薄荷

Beetroot Carpaccio, Orange Segment, Red Onion, Walnut, Mint

煙燻雞胸配桃 Smoked Chicken Breast with Peach

意式水牛芝士番茄沙律配香草醬 Caprese Salad with Pesto Sauce

意大利風乾火腿配蜜瓜 Parma Ham Platter with Melon

魷魚仔沙律配車厘茄、紅洋蔥、香芹、檸檬油醋

Baby Squid Salad, Cherry Tomato, Red Onion, Parsley, Lemon Vinaigrette

越南扎肉米粉沙律 Vietnamese Sausage and Rice Vermicelli Salad

日式海苔蓮藕沙律 Japanese Seaweed and Lotus Root Salad

德國薯仔沙律配煙肉碎 German Potato Salad with Bacon Bits

四川口水雞配青瓜沙律 Sichuan Chili Chicken with Cucumber Salad

All menu items are subject to change according to seasonality and availability.

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

A 10% service charge will be added to your bill.

食物或會因應季節變化及供應而改變。為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。
另加一服務費。

THE FOOD GALLERY

極致肉饗自助晚餐 “MEAT-ALL-YOU CAN EAT” DINNER BUFFET

冷切及芝士 CHEESE BOARD STATION

每天3款輪流供應 3 Kinds on Daily Rotation

車打芝士、布里芝士、金文畢芝士、埃文達芝士

Cheddar Cheese, Brie Cheese, Camembert Cheese, Emmental Cheese

梳打餅、加拿餅、杏桃乾、葡萄乾

Cream Cracker, Cracker Gala, Dried Apricot, Raisins

西式餐湯 WESTERN SOUP

每天1款輪流供應 1 Kind on Daily Rotation

番茄湯 Tomato Soup

椰菜花湯 Cauliflower Soup

薯仔大蔥湯 Potato Leek Soup

粟米湯 Sweet Corn Soup

意大利蔬菜湯 Minestrone Soup

中式餐湯 CHINESE SOUP

每天1款餐湯輪流供應 1 Kind of Soup on Daily Rotation

節瓜青口豬骨湯 Hairy Gourd and Mussel Soup with Pork Rib

雪耳椰子豬骨湯 Snow Fungus and Coconut Soup with Pork Rib

粉葛赤小豆豬骨湯 Kudzu and Rice Bean Soup with Pork Rib

烤肉 BBQ STATION

鹽焗美國牛肋骨 Salt Burns U.S. Beef Short Rib

紫蘇羊肩 Shiso Purple Lamb Shoulder

墨西哥牛腹心肉 Fajitas Flap Meat

蜂蜜雞翼 Honey Chicken Wing

孜然羊扒 Cumin Lamb Chop

港式燒五花肉 Hong Kong Style BBQ Pork Collar

泰式豬頸肉 Thai Style Pork Jowl

墨西哥辣椒豬肉香腸 Jalapeno Chorizo Sausage

紐倫堡香腸 Nürnberger Rostbratwurst

粟米 Sweet Corn

茄子 Eggplant

時蔬 Vegetables

特色醬汁 SIGNATURE SAUCE

燒烤醬、薄荷辣根醬、松露蘑菇醬、椰香叁峇醬、墨西哥辣醬、青醬、茄汁、泰式辣醬

Barbecue Sauce, Mint Horseradish Sauce, Truffle Mushroom Sauce, Sambol Coconut Sauce

Jalapeno Sauce, Chimichurri Sauce, Ketchup, Thai Chili Sauce

西式熱食 WESTERN HOT ENTREES STATION

每天4款輪流供應 4 Kinds on Daily Rotation

黑櫻桃烤鴨胸 Roasted Duck Breast with Dark Cherry

慢煮澳洲和牛面頰配蒜香 Slow-cooked Australian Wagyu Beef Cheek with Garlic

香煎海鱸魚柳配檸檬水瓜柳醬 Pan-seared Seabass Fillet with Lime Capers Sauce

意式海鮮燉菜配韭菜、洋蔥、香芹及薯仔 Italian Seafood Stew with Leek, Onion, Parsley, Potato

印度烤雞 Tandoori Chicken

泰式檸檬香茅烤雞 Thai Style Roasted Chicken with Lemongrass

All menu items are subject to change according to seasonality and availability.

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

A 10% service charge will be added to your bill.

食物或會因應季節變化及供應而改變。為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。
另加一服務費。

THE FOOD GALLERY

極致肉饗自助晚餐 “MEAT-ALL-YOU CAN EAT” DINNER BUFFET

現煮烹飪站 LIVE COOKING STATION

波士頓龍蝦

配松露忌廉醬、龍蝦醬或蕃茄醬

Boston Lobster with Truffle Cream Sauce, Lobster Sauce or Tomato Sauce with Cheese

烤肉站 CARVING STATION

燒阿根廷帶骨牛扒 (星期五六日供應)

Roasted Argentine Beef OP Rib

燒阿根廷牛肉眼 (星期一至四供應)

Roasted Argentine Beef Rib Eye

東南亞 & 咖哩 SOUTHEAST ASIA & CURRY STATION

每天2款咖哩輪流供應 2 Kinds on Daily Rotation

印式咖哩雞、咖哩海鮮、泰式青咖哩雞、泰式青咖哩雜菜

Indian Chicken Curry, Seafood Curry, Thai Green Curry Chicken, Thai Green Curry Vegetables

白飯、印度薄脆、印度酥餅、印度汁醬 Steamed Rice, Papadum, Rosti, Indian Dip

中式熱食 CHINESE HOT ENTREES STATION

每天4款輪流供應 4 Kinds on Daily Rotation

瑤柱蝦仁蒸豆腐 Steamed Tofu with Minced Shrimp, Soy Sauce

雲吞雞肉湯 Wonton Chicken Soup

甜醋薑煮豬腳薑 Braised Pork Knuckle and Ginger in Sweet Vinegar Sauce

紹興酒香辣煮田螺 Spicy Snails Cooked in Shaoxing Wine

鹹蛋黃蝦球 Salted Egg Yolk Prawn

豉椒炒魷魚 Stir-fried Squid with Green Chili and Black Beans

蒜香鹽焗大蝦 Stir-fried Prawn with Garlic, Salt and Pepper

清蒸石斑魚配薑蔥 Steamed Garoupa with Ginger and Scallion

四川水煮牛肉 Sichuan Boiled Beef

蟹肉蛋白燴伊麵 Braised E-fu Noodles with Crab Meat & Egg White

鴛鴦炒飯 Yin Yang Fried Rice

揚州炒飯 Yeung Chow Fried Rice

中式蔬菜 Chinese Vegetables

湯麵站 NOODLE STATION

牛肉丸、豬肉丸、潮州魚丸、炸魚片、豆腐卜、金菇、小棠菜、魷魚、蝦、蜆、青口

Beef Ball, Meat Ball, Teochew Fish Ball, Fish Cake, Tofu Puffs, Enoki Mushrooms,

Baby Bok Choy, Squid, Shrimp, Clam, Mussel

新加坡肉骨茶湯、泰式冬蔭功湯、瀨粉、油麵、河粉

Bak Kut Teh Broths, Tom Yum Goong Broths, Rice Noodles, Yellow noodles, Rice noodle

精選點心 ASSORTED DIM SUM

每天4款輪流供應 4 Kinds on Daily Rotation

豬肉燒賣、珍珠雞、叉燒包、小籠包

Siu Mai, Sticky Rice Chicken, Pork Bun, Xiao Long Bao Soup Dumpling

粵式燒味 ASSORTED SIU MEI

京式片皮鴨 Peking Duck

豉油雞、蜜餞叉燒、脆皮燒腩仔、中式紅布腸

Soy Sauce Chicken, BBQ Pork, Roasted Pork Belly, Chinese Red Sausage

粥品 CONGEE STATION

艇仔粥 Sampan Congee

蔥花、芫荽、油條、花生 Scallion, Coriander, Youtiao, Peanuts

All menu items are subject to change according to seasonality and availability.

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

A 10% service charge will be added to your bill.

食物或會因應季節變化及供應而改變。為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。
另加一服務費。

THE FOOD GALLERY

極致肉饗自助晚餐 “MEAT-ALL-YOU CAN EAT” DINNER BUFFET

精選甜點 DESSERT STATION

抹茶の味 Matcha Corner

抹茶歌劇院蛋糕 Matcha Opera Cake

抹茶丸子杯 Matcha Mochi Anmitsu

3.5牛乳抹茶奶凍紅豆杯 3.5 Milk Matcha Panna Cotta with Red Bean

抹茶黑芝麻卷 Matcha & Black Sesame Roll

抹茶栗子撻 Matcha Mont Blanc

青蘋果抹茶慕絲 Matcha Green Apple Mousse

甜點 Dessert

白酒啫喱什莓杯 White Wine Jelly with Mix Berries

芒果椰子杯 Mango Coconut Cup

(芒果奶油、海底椰子、新鮮芒果 Mango Cream, Sea Coconut, Fresh Mango)

鮮什莓千層酥 Fresh Berries Mille-Feuille

72%特濃朱古力慕絲配熱情果忌廉 72% Chocolate Mousse with Passion Fruit Cream

士多啤梨慕斯蛋糕 Strawberry Mascarpone Cheese Mousse Cake

蜜糖慕斯蛋糕 Honeycomb Mousse Cake

巴斯克起司蛋糕 Basque Cheesecake

車厘子布甸配雲呢拿汁 Cherry Clafouties with Homemade Vanilla Sauce

中式糕點 Chinese Pastry

傳統中式糖水 Traditional Chinese Sweet Soup

即製甜品站 LIVE DESSERT STATION

法式可麗餅 French Crepes

特色甜點 DESSERT SPECIALTIES

每天1款輪流供應 1 Kind on Daily Rotation

開心果梳乎厘班戟 / 綠茶梳乎厘班戟 / 雲呢拿梳乎厘班戟

Pistachio Soufflé Pancake / Green Tea Soufflé Pancake / Vanilla Soufflé Pancake

精選雪糕 ICE CREAM STATION

每天8款口味輪流供應 8 Flavours on Daily Rotation

朱古力海鹽焦糖 Chocolate and Salted Caramel

秣酒提子 Rum Raisin

薄荷朱古力 Mint Chocolate

椰子 Coconut

楓糖核桃 Maple Walnut

意大利奶凍 Panna Cotta Raspberry

藍莓芝士蛋糕 Blueberry Cheesecake

檸檬青檸雪葩 Lemon and Lime Sorbet

特濃咖啡 Espresso Croquant

焦糖 Caramelita

意大利芝士蛋糕 Tiramisu

法式焦糖燉蛋 Crème Brûlée

熱情果芒果雪葩 Passion Fruit and Mango Sorbet

按此立即預訂 **Click to Book Now**

All menu items are subject to change according to seasonality and availability.

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

A 10% service charge will be added to your bill.

食物或會因應季節變化及供應而改變。為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。
另加一服務費。