

THE FOOD
GALLERY

海陸饕餮盛宴自助餐菜單
International Gastronomic Buffet
Highlighted Menus



June & July Lunch Highlights

Worldwide Seafood on Ice

Pacific Ocean Prawn, Mussel
Swedish Crayfish, Poached Sea Whelk

Live Oyster Bar

U.S.A Pacific Fresh Oyster

Carving

Roasted Argentine Beef Grass Fed Angus Striploin

Japanese Sushi & Sashimi Bar

Sashimi: Salmon, Tuna, Tilapia Fillet, Octopus
Assorted Sushi and Maki Rolls

Cold Appetizer and Salad Station

Smoked Salmon, Parma Ham Melon, Selection of Cheeses
Thai Spicy Chicken Feet Salad, Thai Spicy Beef Salad
Caesar Salad with Condiment

Char-Grilled

Thai Style Roasted Pork Neck, Grilled Thai Satay (Chicken, Pork, Beef)

Western

Sautéed Clams in White Wine and Butter
Roasted Chicken Steak with Black pepper Sauce, Pan-Fried Fish with Tomato Sauce

Chinese

Steamed Garoupa, Wok-Fried Typhoon Shelter Chili Crab
Yeung Chow Fried Rice, Sweet and Sour Chicken

Asian

Deep-Fried Japanese Creamy Crab Croquette
Indian Butter Chicken, Indian Vegetable Curry

Pasta Cooking Station

Daily Pasta served with Cream Sauce, Tomato Sauce, Bolognaises
Bacon, Onion, Bell Pepper, Assorted Seafood, Smoked Salmon, Ham, Cheese, Mushroom

Worldwide Dessert

Crepes with Condiment (Weekday) / Hong Kong Egg Puff (Sat, Sun, Public Holiday) (Live Station)
Black Forest (German)
Tiramisu, Vanilla Panna Cotta with Mix Berries (Italy)
MSD Cheesecake, Red Velvet Cake (American)
Sea Salt Green Tea Tart (Japan)
Opera, Vanilla Crème Brûlée, Strawberry Mille-Feuille (France)
Coconut Sago Soup with Taro-Ball (Taiwan)
Bread Pudding/Apple Crumble with Vanilla Sauce

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

** 食物或會因應季節變化及供應而改變。*

Reserve Now >

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.

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。

June & July Dinner Highlights

Worldwide Seafood on Ice

Boston Lobster, Snow Crab Leg, Pacific Ocean Prawn,
Swedish Crayfish, Poached Sea Whelk

Live Oyster Bar

U.S.A Pacific Fresh Oyster

Carving

Roasted Argentine Beef Grass Fed Angus Oven Prepared Ribs

Japanese Sushi & Sashimi Bar

Sashimi: Salmon, Tuna, Tilapia Fillet, Scallop, Octopus
Assorted Sushi and Maki Rolls

Cold Appetizer and Salad Station

Smoked Salmon, Parma Ham Melon, Selection of Cheeses
Thai Spicy Chicken Feet Salad, Thai Spicy Beef Salad
Caesar Salad with Condiment

Char-Grilled

Thai Style Roasted Pork Neck, Grilled Thai Satay (Chicken, Pork, Beef)

Western

Sautéed Clams in White Wine and Butter
Roasted Chicken Steak with Black pepper Sauce, Pan-Fried Fish with Tomato Sauce

Chinese

Steamed Garoupa, Wok-Fried Typhoon Shelter Chili Crab
Yeung Chow Fried Rice, Stir-Fried Seafood with Honey Bean

Asian

Sautéed Mussel with Thai Chili Paste, Seafood Laksa
Deep-Fried Japanese Creamy Crab Croquette
Indian Butter Chicken, Indian Vegetable Curry, Green Curry Beef

Chinese BBQ Station

T'ang Court's Suckling Pig (Served Everyday at 19:30)

Worldwide Dessert

Lava Cake (Weekday) / Soufflé Pancake (Sat, Sun, Public Holiday) (Live Station)
Black Forest (German)
Tiramisu, Vanilla Panna Cotta with Mix Berries (Italy)
MSD Cheesecake, Red Velvet Cake (American)
Sea Salt Green Tea Tart (Japan)
Opera, Vanilla Crème Brûlée, Strawberry Mille-Feuille (France)
Coconut Sago Soup with Taro-Ball (Taiwan)
Bread Pudding/Apple Crumble with Vanilla Sauce

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