

THE FOOD
GALLERY

秋日美饌盛宴自助餐菜單

Flavours of the Autumn Harvest Highlighted Menus



September & October 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, Surf Clam, Scallop
Assorted Sushi and Maki Rolls

Cold Appetizer and Salad Station

Smoked Salmon, Parma Ham Melon, Selection of Cheeses
Korean Stir-Fried Glass Noodle, Seafood Salad, Roast Beef Salad
Caesar Salad, Garden Salad Leaves

Soup

Western Soup
Fish Maw, Chicken, Chestnut and Walnut Soup

Western

Sea Bass Saikyo Miso Yaki, Beef Cheek Stew, Deep-fried Crab Croquette
Breaded Oyster, Sautéed Clams in Cream Sauce

Chinese

Steamed Dim Sum, Steamed Garoupa, Sichuan Boiled Fish Fillet
Crab Meat and Crab Roe Fried Rice

Asian

Indian Butter Chicken, Indian Vegetable Curry
Pan-fried Roti Paratha, Prawn Cracker and Papadum

Pasta Cooking Station

Daily Pasta

Dessert

Waffle / Egg Puff / Crepes (Live Station)
New York Cheesecake, Sea Salt Green Tea Tart
Raspberry Chocolate Mousse, Mango Pudding with Coconut Cream
Osmanthus Jelly with Coconut Panna Cotta, Vanilla Crème Brûlée
Chestnut Mousse Cake, White Fungus Pear Sweet Soup
Portuguese Tart or Apple Strudel 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。

September & October 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, Surf Clam, Scallop
Assorted Sushi and Maki Rolls

Cold Appetizer and Salad Station

Smoked Salmon, Parma Ham Melon, Selection of Cheeses
Korean Stir-Fried Glass Noodles, Seafood Salad, Roasted Beef Salad

Soup

Western Soup
Double-Boiled Fish Maw, Chicken, Chestnut and Walnut Soup

Western

Grilled Lamb Chop, Sea Bass Saikyo Miso Yaki, Beef Cheek Stew
Deep-Fried Crab Croquette, Breaded Oyster, Fresh Clams with Garlic Butter & Herb
Roasted Duck Breast with Port Wine Sauce, Braised Salmon in Cream Sauce

Chinese

Steamed Garoupa, Wok-Fried Prawn with Salty Egg Yolk, Sichuan Boiled Fish Fillet
Braised Pork Knuckle with Red Fermented Bean Curd, Steamed Scallop with Garlic
Crab Meat and Crab Roe Fried Rice

Asian

Indian Butter Chicken, Indian Vegetable Curry, Red Curry Beef

Chinese BBQ Station

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

Grilled Skewer Live Station

Soyaki Abalone, Okra

Dessert

Lava Cake (Weekday Live Station) / Souffle Pancake (Weekend Live Station)
Bird Nest Ginger Milk Curd
New York Cheesecake, Sea Salt Green Tea Tart, Raspberry Chocolate Mousse
Mango Pudding with Coconut Cream, Vanilla Crème Brûlée
Osmanthus Jelly with Coconut Panna Cotta, Chestnut Mousse Cake
White Fungus Pear Sweet Soup, Portuguese Tart or Apple Strudel 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。