

THE FOOD GALLERY

「蟹迷出動」自助晚餐 “LET’S GO CRAB!” 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、熟雪場蟹腳、熟麵包蟹、熟蝦、熟翡翠螺、熟紐西蘭青口

Live Oyster, Cooked Snow Crab Leg, Cooked Brown Crab,
Cooked Prawn, Cooked Whelk, Cooked 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 Wedge

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

蟹棒壽司及各式手握壽司

Crab Sushi and Assorted Sushi

各式漬物

Japanese Pickles

迷你丼飯

Mini Donburi

自助沙律吧 SALAD & INGREDIENTS

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

九芽生菜、羅馬生菜、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、
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

Thousand Island Dressing, Olive Oil & Vinegar, Caesar Dressing, Italian Vinegar, French Dressing,
Grated Cheese, Crouton, Black Olive, Green Olive, Toasted Almond
Pearl Onion, Bacon, Sundried Tomato, White and Black Sesame

冷切及芝士 CHEESE BOARD STATION

每天4款芝士輪流供應 4 Kinds of Cheese on Daily Rotation

車打芝士、布里芝士、金文畢芝士、埃文達芝士、藍芝士、
梳打餅、加拿餅、杏桃乾、葡萄乾

Cheddar Cheese, Brie Cheese, Camembert Cheese, Emmental Cheese, Gorgonzola,
Cream Cracker, Cracker Gala, Dried Apricot, Raisin

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冷盤開胃菜及沙律 COLD APPETIZERS & SALAD

每天7款美食輪流供應 7 Kinds of Cuisine on Daily Rotation

涼拌萵筍 Chilled Cucumber Salad

涼拌黃瓜木耳 Chilled Cucumber and Black Fungus Salad

涼拌豆干海帶絲 Chilled Beancurd and Seaweed Salad

香橙合桃蜜糖芥末醬萵筍沙律 Cucumber Salad with Orange and Walnuts Honey Mustard Dressing

苦白菜蕃茄蟹肉沙律 Endives Tomato Crab Salad

菠菜青瓜合桃牛油果黑醋沙律 Spinach with Cucumber & Walnuts Avocado Balsamic Dressing

醃三文魚配希臘乳酪 Salmon Gravlax with Greek Yogurt

熟蝦檸檬油醋牛油果薄片沙律 Cooked Shrimp Carpaccio with Avocado Lemon Vinaigrette

八爪魚檸檬油醋醬配椰菜絲沙律 Octopus Carpaccio with Coleslaw Citrus Vinaigrette

烤牛肉沙律配芥末醬 Roasted Beef Salad with Pommery Mustard Sauce

煙雞肉配石榴籽沙律 Smoked Chicken with Pomegranate Salad

鴨胸扁豆沙律配雪利酒醋 Duck Breast with Lentil Salad Sherry Vinegar

苦白菜蕃茄蟹肉沙律 Endives tomato crab salad

日式蟹柳青瓜沙律 Japanese Crab Stick and Cucumber Salad

芒果蟹肉沙律 Mango Crab Meat Salad

泰式豬頸肉沙律 Thai Style Pork Jowl Salad

泰式魷魚沙律（青瓜、車厘茄、紅洋蔥、甜辣醬）

Thai Style Squid Salad (Cucumber, Cherry Tomato, Red Onion, Sweet & Chili Sauce)

泰式鳳爪沙律（紅洋蔥、紅蘿蔔、車厘茄、辣椒）

Thai Style Chicken Feet Salad (Red Onion, Carrot, Cherry Tomato, Chili)

墨西哥薄脆配蕃茄莎莎醬 Taco Chips with Tomato Salsa

蟹肉沙律墨西哥卷 Crab Salad Tortilla Wraps

越南米紙卷配蟹肉 Rice Paper Roll with Crab Meat

西式餐湯 WESTERN SOUP

每天1款西式餐湯輪流供應 1 Kind of Western Soup on Daily Rotation

蟹肉粟米周打湯 Crab & Corn Chowder

意大利什菜蟹肉湯 Summer Minestrone with Crab Meat

蟹肉洋蔥湯 Onion Broth with Crab Meat

中式餐湯 CHINESE SOUP

每天1款中式餐湯輪流供應 1 Kind of Chinese Soup on Daily Rotation

合掌瓜海底椰湯 Chayote, Sea Coconut, and Pork Soup

老黃瓜赤小豆扁豆湯 Old Cucumber, Red Bean, and Lentil Soup

冬瓜祛濕湯 White Gourd Soup

蘋果雪梨乾蓮子湯 Dried Lotus Seed, Apple and Pear Soup

霸王花雪耳湯 Night blooming Cereus Soup with Snow Fungus

菜乾陳腎湯 Dried Vegetable and Duck Gizzard Soup

姬松茸蟲草花煲豬骨湯 Matsutake and Cordyceps Flower Soup with Pork Rib

龍蝦 LOBSTER STATION

烤波士頓龍蝦配松露忌廉醬、龍蝦醬或蕃茄醬

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

烤肉 CARVING STATION

燒阿根廷帶骨牛扒（星期五及週末供應） Roasted Argentine Beef Rib (Available on Friday & weekends)

燒阿根廷牛肉眼（星期一至四供應） Roasted Argentine Beef Rib Eye (Available Monday to Thursday)

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燒肉 BBQ STATION

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7款美食輪流供應 7 Kinds of Cuisine on Daily Rotation

香煎三文魚配檸檬牛油汁 Salmon Fillet with Lemon Butter Sauce

香煎鱸魚配甜椒醬 Seabass Fillet with Pimento Sauce

香煎盲鰮魚配香橙忌廉醬 Barramundi Fillet with Orange Cream Sauce

天多利烤雞 Tandoori Chicken

百里香香烤春雞 Spring Chicken with Thyme Sauce

雞肉炒蘑菇片 Emincé Chicken with Mushroom

迷迭香燒羊肩肉配肉汁 Roasted Lamb Shoulder with Rosemary Jus

百里香香燒羊架 Roasted Lamb Rack with Thyme Sauce

咖啡烤羊臀肉配燒汁 Roasted Coffee Lamb Rump with Gravy

韓式燉豬軟骨 Korean Style Braised Pork Soft Bone

燉豬腩肉配白汁 Stewed Pork Belly with Cream Sauce

雞肉蘑菇批 Chicken Mushroom Pie

金菇照燒牛肉卷 Teriyaki Beef Roll with Enoki

泰式豬頸肉 Thai Style Pork Jowl

照燒牛肉配時蔬 Teriyaki Beef with Vegetables

芝士焗蟹肉通粉 Crab Macaroni Gratin

蟹肉炒德式手工麵 Sautéed Spätzle with Crab Meat

蟹肉蒜香橄欖油意粉 Spaghetti Aglio E Olio with Crab Meat

現煮烹飪 LIVE COOKING STATION

每天4款美食輪流供應，每道佳餚於指定時段奉上，以鈴聲提示，讓您於自助餐盡享最新鮮的滋味
4 Kinds of Cuisine on Daily Rotation. Each dish will be unveiled at its designated time slot,
announced with the ring of a bell for you to enjoy fresh from the buffet.

甲羅燒 Crab Miso on Shell

炸蟹肉海鮮卷 Deep Fried Crab Meat and Seafood Roll

帝皇蟹肉茶碗蒸 Steamed Emperor Crab Meat Chawanmushi

蟹肉漢堡 Crab Meat Burger

蟹肉糯米球 Crab Meat Sticky Rice Ball

蟹肉披薩 Crab Meat Pizza

香煎鴨肝、無花果和烤奶油蛋捲配香醋 Seared Duck Liver, Fig, Brioche, Balsamic Cream

姜蔥炒蟹 Ginger and Scallion Stir-Fried Crab

胡椒炒蟹 Singaporean Style Black Pepper Crab

避風塘炒蟹 Typhoon Shelter Fried Crab

泰式咖喱炒蟹 Thai Style Curry Crab

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東南亞美食及咖喱 SOUTHEAST ASIA & CURRY STATION

每天2款美食輪流供應 2 Kinds of Cuisine on Daily Rotation

馬沙拉羊肉 Masala Lamb

牛油雞 Butter Chicken

馬德拉斯扁豆 Madras Lentils

紅咖喱雞 Red Curry

青咖喱蔬菜 Green Curry

黃咖喱蟹 Yellow Curry

特色醬汁及配料 Signature Sauce & Condiment

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6款美食輪流供應 6 Kinds of Cuisine on Daily Rotation

賽螃蟹 Shanghai Stir-fried Egg White

蒜香骨 Deep-Fried Spare Ribs with Garlic

無錫骨 Wuxi Braised Spare Ribs

糖醋骨 Sweet and Sour Ribs

川味麻辣蟹肉炒飯 Sichuan Style Spicy Crab Meat Fried Rice

蒜香薑米籠仔蒸三點蟹糯米飯 Steamed Crab with Glutinous Rice in Bamboo Basket

蜘蛛蟹肉海鮮炒飯 Spider Crab Meat and Seafood Fried Rice

蟹肉扒時蔬 Fresh Crab Meat with Seasonal Vegetables

蟹肉扒西蘭花 Fresh Crab Meat with Seasonal Vegetables

蟹肉扒草菇 Fresh Crab Meat with Straw Mushroom

羅漢齋 Lo Han Jai

紅燒豆腐 Braised Tofu

素紅燒獅子頭 Braised Omnimeat Ball with Brown Sauce

蒸紅魷 Steamed Red Snapper

湯麵站 NOODLE STATION

牛肉丸、潮州魚丸、炸魚片、豆腐卜、金菇、魷魚、蝦、

豬大腸、豬皮、白蘿蔔、枝竹

新加坡肉骨茶湯、秘製酸辣湯、瀨粉、油麵、河粉、米線

Beef Ball, Teochew Fish Ball, Fish Cake, Tofu Puff, Enoki Mushroom, Squid, Shrimp,

Braised Pork Intestines, Turnip, Bean Crud Stick, Bak Kut Teh Broth, Spicy Sour Broth,

Lai Fun Thick Rice Noodle, Yellow Noodle, Flat Rice Noodle, Mixian Rice Noodle

精選粵式燒味 ASSORTED SIU MEI

每天4款輪流供應 4 Kinds on Daily Rotation

豉油雞、蜜餞叉燒、脆皮燒腩仔、燒鴨

Soy Sauce Chicken, BBQ Pork, Roasted Pork Belly, Roasted Duck

精選點心 ASSORTED DIM SUM

豬肉燒賣、珍珠雞、叉燒包、小籠包

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

粥品 CONGEE STATION

每天1款輪流供應 1 Kinds on Daily Rotation

三點蟹粥 Fresh Crab Congee

蟹膏蟹肉粥 Crab Meat & Crab Roe Congee

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精選甜點 DESSERT STATION

芒果及榴槤專區 Mango & Durian Corner

芒果奶凍 Mango Panna Cotta

百香芒果百朱古力蛋糕 Mango Passion Fruit White Chocolate Cake

芒果酥脆撻 Mango Knafeh

榴槤牛奶布甸 Durian Milk Pudding

榴槤千層酥 Durian Mille-feuille

榴槤忌廉蛋糕 Durian Cream Cake

榴槤炸波 Durian Bomb

甜點 Dessert

青檸啫喱什莓杯 Lime Jelly with Mix Berries

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

焦糖開心果蛋糕 Pistachio Salted Caramel Cake

林明頓蛋糕 Assorted Lamington

巴斯克起司蛋糕 Basque Cheesecake

蘋果金寶配雲呢拿汁 Apple Crumble 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款口味輪流供應 1 Kind on Daily Rotation

椰子焦糖燉蛋 / 熱情果焦糖燉蛋 / 雲呢拿焦糖燉蛋

Coconut Cream Brûlée / Passion Fruit Cream Brûlée / Vanilla Cream Brûlée

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**

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