

THE FOOD GALLERY

和牛海鮮饗宴 WAGYU & SEAFOOD CELEBRATION

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、泰式辣汁、辣椒豉油、檸檬

Shallot Vinegar, Cocktail Sauce, Thai Chilli Sauce, Chili Soy Sauce, Lemon Wedge

日式料理 JAPANESE STATION

帶子刺身、天使紅蝦、三文魚、油甘魚、鯛魚、希靈魚

Scallop Sashimi, Argentine Red Shrimp, Salmon, Hamachi, Red Snapper, Hokkainishin

火炙海膽和牛壽司及各式手握壽司

Seared Sea Urchin Wagyu Beef Sushi & 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
Frisée, Romain Lettuce, Lollo Rosso, Rocket Leaf, Red Oak Lettuce, Baby Spinach,

Cherry Tomato, Cucumber, Red Kidney Bean, Sweet Corn,
Chickpea, Carrot, Broccoli, Mixed Bell Pepper, 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 Vinaigrette, French Dressing,
Grated Cheese, Crouton, Black Olive, Green Olive, Toasted Almond
Pearl Onion, Bacon, Sundried Tomato, White and Black Sesame

芝士拼盤 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

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

薯仔大蒜湯 Potato and Leek Soup

番茄湯 Creamy Tomato Soup

南瓜湯 Pumpkin Soup

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。
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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

蛇羹 Snake Soup

酸辣湯 Hot and Sour Soup

冷盤開胃菜及沙律 COLD APPETISERS & SALAD

每天7款沙律輪流供應 7 Kinds of Cuisine on Daily Rotation

西蘭花蘋果沙律 Broccoli and Apple Salad

希臘沙律 Greek Salad

德國薯仔沙律 German Potato Salad

烤椰菜花鷹嘴豆沙律佐芝麻醬 Roasted Cauliflower and Chickpea Salad with Tahini Dressing

烤南瓜配菲達芝士 Roasted Pumpkin With Feta Cheese

車厘茄水牛芝士沙律 Cherry Tomato with Mozzarella Salad

煙燻三文魚卡布里沙律 Salad Caprese with Smoked Salmon

生牛肉薄片沙律 Steak Carpaccio Salad

青瓜牛油果薄片佐薑汁 Cucumber & Avocado Carpaccio with Soy Ginger Dressing

尼斯沙律 Nicoise Salad

巴馬火腿蜜瓜串 Parma Ham and Melon Skewers

薑味噌烤雞沙律 Grilled Chicken Salad with Miso-Ginger

蟹肉華都夫沙律 Crab Meat Waldorf Salad

青醬粟米蝦沙律 Pesto Corn Salad with Shrimp

龍蝦通心粉沙律 Lobster Macaroni Salad

越式雞絲沙律 Vietnamese Shredded Chicken Salad

印度烤雞鷹嘴豆羽衣甘藍沙律 Tandoori Roasted Chicken and Chickpeas with Kale Salad

魷魚沙律 Calamari Salad

麻醬麵條沙律 Noodle Salad with Sesame Dressing

韓式青瓜沙律 Korean Cucumber Salad

中式蓮藕沙律 Chinese Lotus Root Salad

西式熱食 WESTERN HOT ENTRÉES STATION

每天6款主菜輪流供應 6 Kinds of Entrée on Daily Rotation

香煎龍躉配力嬌酒 Pan-fried Garoupa with Pernod Cream

海鱸魚柳配甜椒醬 Seabass Fillet with Pimento Sauce

香煎盲鰻魚配香橙忌廉汁 Barramundi Fillet with Orange Cream Sauce

印度烤雞腿 Tandoori Chicken Leg

法式家常紅酒燉雞 Coq au Vin

西班牙辣肉腸烤雞配鷹嘴豆及番茄 Chicken With Chickpeas, Tomatoes, and Chorizo

烤羊肩配迷迭香汁 Roasted Lamb Shoulder with Rosemary Jus

越式炆豬肉 Vietnamese Caramel Pork stew

印度羊肉焗飯 Indian Lamb Biryani

和牛膝蓋配薯蓉 Wagyu Knuckle with Potato Mashed

和牛串 Wagyu Beef Skewers

經典厚切和牛批 Classic Chunky Wagyu Beef Pie

薯蓉肉卷 Meatloaf with Mashed Potato

泰式豬頸肉 Thai Style Pork Jowl

費城芝士牛肉砂鍋 Philly Cheese Steak Casserole

番茄菠菜蝦仁意粉 Tomato Spinach Shrimp Pasta

烤雞芝士意粉 Baked Chicken Cheesy Pasta

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

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現煮烹飪站 LIVE COOKING STATION

波士頓活龍蝦配蒜香蔥油，芝士汁

Boston Live Lobster with Garlic Spring Onion Oil, Cheese Sauce

烤肉站 CARVING STATION

燒和牛肩胛肉眼芯 Roasted Wagyu Beef Chuck Eye Log

現煮烹飪站 LIVE COOKING STATION

每天4款美食輪流供應 4 Kinds of Entree on Daily Rotation

Each dish is unveiled at its designated time slot,

announced with the ring of a bell for you to enjoy fresh from the buffet.

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。

帝皇蟹肉茶碗蒸 Steamed Emperor Crab Meat Chawanmushi

黑松露蝦多士 Black Truffle Shrimp Toast

香煎鴨肝配布里歐及香醋 Seared Duck Liver with Brioche, Balsamic

薑蔥炒蟹 Stir-fried Crab with Ginger and Scallion

避風塘炒蟹 Typhoon Shelter Fried Crab

泰式咖喱大頭蝦 Thai Style Curry River Prawn

牛油大頭蝦 Butter River Prawn

威靈頓和牛 Wagyu Beef Wellington

烤和牛 Grilled Wagyu Beef

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

每天2款咖喱輪流供應 2 Kinds of Curry on Daily Rotation

馬薩拉羊肉 Masala Lamb

馬德拉斯扁豆 Madras Lentils

牛油雞 Butter Chicken

青咖喱蔬菜 Green Curry Vegetables

紅咖喱雞 Red Curry Chicken

黃咖喱蟹 Yellow Curry Crab

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, Roti, Indian Dip

中式熱食 CHINESE HOT ENTRÉES STATION

每天6款主菜輪流供應 6 Kinds of Entrées on Daily Rotation

豬腳薑 Pork Knuckles and Ginger Stew

蒜蓉粉絲蒸扇貝 Steamed Scallops with Garlic and Vermicelli

辣酒煮花螺 Sea Snails in Spicy Wine Sauce

酥炸和牛腩 Crispy Fried Wagyu Brisket

北寄貝炒和牛展 Stir-fried Wagyu Shank with Hokkigai

沙茶和牛片 Wagyu Slices with Shacha Sauce

黑椒腰果炒和牛粒 Wagyu Cubes with Black Pepper and Cashew

臘味糯米飯 Chinese Sausage Glutinous Rice

味菜和牛炒麵 Fried Noodle with Wagyu and Preserved Vegetables

XO醬龍蝦炒飯 XO Sauce Lobster Fried Rice

蒸紅魷 Steamed Red Snapper

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粥品 CONGEE STATION

方魚肉碎蠔仔粥 Congee with Minced Pork, Dried Flounder, and Oyster

精選粵式燒味 ASSORTED SIU MEI

豉油雞、蜜餞叉燒、脆皮燒腩仔、燒鴨

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

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, Pork Skin, Turnip, Dried Beancurd Stick, Bak Kut Teh Broth, Spicy Sour Broth,
Lai Fun Rice Noodle, Yellow Noodle, Flat Rice Noodle, Mixian Rice Noodle

小食 SNACK

和牛墨西哥夾餅配番茄、紅洋蔥、芫茜及杏桃

Wagyu Taco with Tomato, Red Onion, Coriander & Apricot

酥炸雞翼 Deep Fried Chicken Wing

精選甜點 DESSERT STATION

莓果專區 Berries Corner

士多啤梨雲呢拿奶凍 Strawberry Vanilla Panna Cotta

藍莓芝士蛋糕 Blueberry Mascapone Mousse Cake

開心果紅桑子蛋糕 Pistachio Raspberry Cake

雜莓熱情果蛋糕 Mixed Berries Passion Fruit Cake

雜莓千層酥 Mixed Berries Mille-Feuille

蔓越莓白酒啫喱 Cranberry White Wine Jelly

黑莓餡餅 Blackberry Cobbler

士多啤梨千層蛋糕 Strawberry Crêpe Cake

芒果忌廉、椰果粒、新鮮芒果 Mango Cream, Coconut Jelly, Fresh Mango

64% 朱古力杏桃蛋糕 64% Chocolate Apricot Cake

巴斯克芝士蛋糕 Basque Cheesecake

中式糕點 Chinese Pastry

朱古力泡芙 Chocolate Cream Puff

法式焦糖燉蛋 Crème Brûlée

傳統中式糖水 Traditional Chinese Sweet Soup

即製甜品站 LIVE DESSERT STATION

法式可麗餅 Crêpe

特色甜點 DESSERT SPECIALTIES

千層蛋撻 Croissant Egg Tart

按此立即預訂 **Click to Book Now**

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