

THE FOOD GALLERY

海續珍味 SUSTAINABLE SEAFOOD

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

熟鮑魚、熟雪場蟹腳、熟麵包蟹、熟蝦、熟翡翠螺、熟紐西蘭青口、熟瀨尿蝦、熟蜆
Cooked Abalone, Cooked Snow Crab Leg, Cooked Brown Crab, Cooked Prawn,
Cooked Whelk, Cooked N.Z. Green Mussel, Cooked Mantis Shrimp, Cooked Clam

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 Edge

日本料理 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, Hokkai Nishin
各式手握壽司及漬物
Assorted Sushi & 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、豆芽菜、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,
Bean Sprout, 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、南瓜籽、榛子、葵花籽
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, Pumpkin Seed, Hazelnut, Sunflower Seed

每天芝士輪流供應 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

龍蝦周打湯 Lobster Chowder
法式洋蔥湯 French Onion Soup
羅宋湯 Russian Borscht Soup

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

(星期一至四 Monday to Thursday)
蟲草花圓肉燉豬展 Double-boiled Pork Shank Soup with Cordyceps Flower and Longan
蘋果雪梨乾燉豬展 Double-boiled Pork Shank Soup with Dried Apple and Pear
(星期五至日 Friday to Sunday)
羊肚菌海鮮冬瓜盅 Double-boiled Winter Melon Soup with Morel and Seafood

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冷盤開胃菜及沙律 COLD APPETISERS & SALAD

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

- 柚子烤鴨沙律 Pomelo and Roasted Duck Salad
- 泰式燒牛肉青木瓜沙律 Thai Roasted Beef Green Papaya Salad
- 煙三文魚及配料 Smoked Salmon with Condiments
- 烤南瓜菲達芝士沙律 Roasted Pumpkin and Feta Cheese Salad
- 卡津烤雞菠蘿沙律 Cajun Chicken and Pineapple Salad
- 車厘茄北非小米沙律 Cherry Tomato Couscous Salad
- 粟米筍伴豆芽及青瓜沙律 Baby Corn, Bean Sprouts and Cucumber Salad
- 泰式雞絲沙律 Thai Shredded Chicken Salad
- 海鮮芒果咯嗲杯 Seafood and Mango Cocktail
- 蜜桃水牛芝士沙律 Peach and Mozzarella Cheese Salad
- 傳統吞拿魚沙律 Classic Tuna Nicoise
- 煙肉薯仔沙律 Bacon and Potato Salad
- 香辣椰菜花鷹嘴豆沙律 Spicy Cauliflower and Roasted Chickpea Salad
- 照燒豆腐配雞肉米粉沙律 Teriyaki Tofu with Chicken and Rice Noodle Salad
- 士多啤梨車厘茄布拉塔芝士沙律 Strawberry and Cherry Tomato Burrata Salad
- 青豆蘿蔔藜麥沙律 Green Bean and Radish Quinoa Salad
- 煙肉牛油果蝦肉通心粉沙律 Bacon, Avocado and Shrimp Macaroni Salad
- 希臘沙律 Greek Salad

烤肉站 CARVING STATION

- 燒阿根廷肉眼牛排 Roasted Argentine Beef Rib Eye

海鮮燒烤 BARBECUED SEAFOOD

每天1款海鮮輪流供應 1 Kind of Seafood on Daily Rotation

- 鮑魚、蠔、扇貝、大蝦 Abalone, Oyster, Scallop, King Prawn
- 蒜蓉粉絲蒸波士頓龍蝦 Steamed Boston Lobster with Garlic Glass Noodle

現煮烹飪站 LIVE COOKING STATION

每天3款美食輪流供應 3 Kinds of Entrée on Daily Rotation

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。

Each dish is unveiled at its designated time slot, announced with the ring of a bell for you to enjoy fresh from the buffet.

- 椒鹽大頭蝦 River Prawn with Salt and Pepper
- 醉鮑魚 Drunken Abalone
- 法式燉鴨肝 Duck Foie Gras Royale
- 海鮮湯 Seafood Bouillabaisse (星期一至四 Monday to Thursday)
- 焗酥皮帶子 Scallop Pithivier (星期一至四 Monday to Thursday)
- 威靈頓牛柳 Beef Wellington (星期五至日 Friday to Sunday)

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
 - 黑扁豆咖喱 Dal Makhani
 - 牛油雞 Butter Chicken
 - 青咖喱蔬菜 Green Curry Vegetables
 - 紅咖喱雞 Red Curry Chicken
- 白飯、印度薄脆、印度酥餅、印度汁醬 Steamed Rice, Papadum, Roti, Indian Dip

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西式熱食 WESTERN HOT ENTRÉES STATION

每天6款西式熱食輪流供應 6 Kinds of Entrée on Daily Rotation

- 烤梅花肉伴燒烤醬 Roasted Pork Collar Butt with Barbecue Sauce
燴牛肩胛肉配木瓜及雪梨 Stewed Beef Chunk with Papaya and Pear
東南亞叁巴醬炒鴨胸 Southeast Asian-Style Sambal Fried Duck Breast
蒸檸檬比目魚柳 Steamed Halibut Fish Fillet with Lemon
燒羊腰肉配紅椒及酸豆 Grilled Lamb Loin with Roasted Pepper and Caper
西檸雞 Fried Chicken with Lemon Sauce
慢煮五花肉配甜酸汁 Sous Vide Pork Belly with Sweet and Sour Sauce
香煎鴨胸配紅椰菜 Pan-Fried Duck Breast with Red Cabbage
白酒煮貝類海鮮 White Wine Shell Fish Stew
雞肉卷配煙肉洋蔥汁 Chicken Roulade with Bacon Onion Sauce
焗鱸魚柳配意大利青瓜及忌廉汁 Baked Sea Bass Fillet with Zucchini in Cream Sauce
紅酒燴牛肋肉配根菜 Braised Beef Rib with Root Vegetable in Red Wine
日式燴豬軟骨 Japanese Stewed Pork Cartilage
巴東牛肉 Beef Rendang
燒羊肩肉配洋蔥迷迭香汁 Roasted Lamb Shoulder with Onion and Rosemary Sauce
焗雞胸配青橄欖汁 Baked Chicken Breast with Green Olive Sauce
酥皮焗海鮮配香草汁 Baked Seafood in Puff Pastry with Herb Sauce
鴨肉批配昆布蘭醬 Duck Pie with Cumberland Sauce
忌廉蘑菇意大利粉 Creamy Mushroom Pasta
煙花女意粉 Spaghetti alla Puttanesca
蟹肉蒜香橄欖油意粉 Spaghetti Aglio e Olio with Crab Meat
焗忌廉薯仔伴西班牙辣肉腸 Baked Creamy Potato with Chorizo
芝士焗椰菜花 Baked Cauliflower with Cheese
蒜蓉牛油燴時令蔬菜配香草 Sautéed Seasonal Vegetable with Garlic Herb Butter

中式熱食 CHINESE HOT ENTRÉES STATION

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

- 麻辣雞煲 Sichuan Spicy Chicken
泡椒炒牛肉 Wok-fried Beef with Pickled Pepper
川味伊比利亞豬肉片炒露荀 Wok-fried Sichuan Style Iberico Pork Collar with Asparagus
醬爆炒伊比利亞豬肉片 Wok-fried Iberico Pork Collar with Chili Bean Sauce
松露醬伊比利亞豬肉炒時蔬
Wok-fried Iberico Pork Collar and Seasonal Vegetable with Black Truffle Sauce
碧綠炒蝦球 Stir-fried Prawn with Vegetable
羊肚菌炒蝦球 Stir-fried Prawn with Morel
XO醬炒蝦球 Stir-fried Prawn with XO Sauce
酥炸魷魚鬚 Deep-Fried Squid Tentacles
鮑汁荷葉飯 Lotus Leaf Wrapped Rice in Abalone Sauce
甜酸茄子 Sweet and Sour Eggplant
蒜香蒸茄子 Steamed Eggplant with Garlic
香菇雜菜煲 Mushroom and Mixed Vegetables Casserole
古法蒸鱈魚 Traditional Steamed Cod Fish Fillet
豆豉蒸鱈魚 Steamed Cod Fish Fillet with Black Bean Sauce
蒜蓉粉絲蒸鱈魚 Steamed Cod Fish Fillet with Garlic and Glass Noodle

粥品 CONGEE STATION

每天1款粥品輪流供應 1 Kind of Congee on Daily Rotation

- 方魚肉碎蠔仔粥 Congee with Oyster, Minced Pork and Dried Flounder
陳皮火鴨冬瓜粒湯飯 Winter Melon and Roasted Duck Soup with Rice

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小食 SNACK

每天2款小食輪流供應 2 Kinds of Snack on Daily Rotation

炸素春卷 Vegetable Spring Roll

烤雞翼 Roasted Chicken Wing

鷹嘴豆泥配皮塔餅 Hummus with Pita Bread

和牛漢堡扒配照燒醬 Wagyu Beef Burger with Teriyaki Sauce

香脆炸多春魚 Crispy Fried Capelin

烤田螺酥皮盒 Baked Escargot Vol-au-vent

湯麵站 NOODLE STATION

魚皮餃、龍蝦丸、貢丸、墨魚丸、牛肉丸、潮州魚丸、

炸魚片、魚腐、豆腐卜、金菇、豬皮、枝竹、

新加坡肉骨茶湯、秘製酸辣湯、

瀨粉、油麵、河粉、米線

Fish Dumpling, Lobster Ball, Pork & Mushroom Ball, Cuttlefish Ball, Beef Ball, Teochew Fish Ball,

Fish Cake, Fish Curd, Tofu Puff, Enoki Mushroom, Pork Skin, Bean Curd Stick,

Bak Kut Teh Broth, Spicy Sour Broth,

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

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

精選甜點 DESSERT STATION

櫻花芝士蛋糕 Sakura Cheesecake

道明寺櫻餅 Domyoji Sakura Mochi

櫻花牛奶布甸 Sakura Milk Pudding

櫻花馬卡龍 Sakura Macaron

櫻花士多啤梨忌廉蛋糕 Sakura Strawberry Cream Cake

櫻花車厘子蛋糕 Sakura Cherry Cake

櫻花檸檬牛油蛋糕 Sakura Lemon Butter Cake

櫻花紅桑子白朱古力千層卷 Sakura Raspberry White Chocolate Crepes Roll

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

椰子百香果撻 Coconut Passionfruit Tart

巴斯克芝士蛋糕 Basque Cheesecake

中式糕點 Chinese Pastry

蘋果卷配雲呢拿汁 Apple Strudel with Vanilla Sauce

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

特色甜品 DESSERT SPECIALTIES

千層蛋撻 Croissant Egg Tart

按此立即預訂 **Click to Book Now**

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