

Cupid Buffet Dinner Menu A

Seafood Mountain 海鮮塔配咯哆汁
(Whelks, Prawn, New Zealand Mussel)
served with Shallot Red Wine Vinegar, Cocktail Sauce and Lemon Wedge)
Japanese Sushi and Sashimi Combination with Pink Ginger 日式魚生及壽司拼盆
Smoked Fish Platter 煙魚拼盆
Grilled Zucchini and Bell Peppers with Pesto 烤意大利青瓜甜椒配香蒜醬
Tomato and Mozzarella with Basil 蕃茄意大利芝士配香草

Salad Bar

Mesclun Leaves 雜菜沙律
Tomato and Red Onion 蕃茄及紅洋蔥
Fresh Potato Salad 薯仔沙律
Cucumber and Dill Salad 青瓜香草沙律
Chicken and Pineapple Salad 菠蘿雞肉沙律
Thai Seafood and Pomelo Salad 泰式海鮮柚子沙律

Soup

Roasted Pumpkin Soup with Crab Meat 燒南瓜蟹肉忌廉湯

Hot Dishes

Assorted Chinese BBQ Meat Platter 燒味拼盆
Grilled Marinated Pork Chop with Apricot and Cranberry 烤豬扒配杏脯金巴利汁
Fillet of Sole in Laksa Sauce 喇沙龍脷柳
Baked Assorted Seafood with Mushroom 海鮮焗磨菇
Indian Chicken Curry with Steamed Rice 印度咖喱雞配白飯
Stir-fried Cuttlefish Slices and Chicken with XO Chili Sauce XO 醬炒花姿雞柳
Braised E-fu Noodles in Abalone Sauce 鮑汁炆伊麵
Mixed Garden Fresh Vegetables 雜錦田園蔬菜
Roasted Baby Potatoes with Herbs 香草烤新薯

Desserts

Seasonal Fruit Platter 鮮果拼盆
Crème Brulee 法式燉蛋
Green Tea Red Bean Cake 綠茶紅豆餅
Tiramisu 意大利芝士蛋糕
American Cheese Cake 美式芝士餅
Apple Strudel with Vanilla Sauce 蘋果卷配雲利拿汁
Black and White Chocolate Mousse Cake 黑白朱古力慕絲蛋糕
Vanilla Puff with Chocolate Sauce 雲利拿配朱古力醬
Chestnut Cream Cake 栗子忌廉蛋糕
Double Boiled Red Dates with Lotus Seeds 蓮子燉紅棗茶
Sweetened Red Bean Cream with Lotus Seeds and Lily Bulbs 百年好合

HK\$708 + 10% per person 每位港幣\$708 另加一服務費
Price inclusive of unlimited serving of soft drink, chilled orange juice and house beer for 3 hours
價目已包括無限供應汽水,橙汁及指定啤酒 3 小時
Buffet Foods serving for two hours 食物供應 2 小時
(Minimum 80 persons, 最少 80 人)

Cupid Buffet Dinner Menu B

Appetizers

Seafood Mountain 海鮮塔配咯哆汁
(Whelks, Prawn, New Zealand Mussel)
served with Shallot Red Wine Vinegar, Cocktail Sauce and Lemon Wedge)
Parma Ham with Cantaloupe Melon 巴拿馬火腿配蜜瓜
Smoked Salmon with Lemon and Capers 煙三文魚配檸檬及水瓜柳
Japanese Sashimi and Sushi Combination 日式魚生及壽司拼盆
Seafood Salad with a Lemon-olive Oil Dressing 海鮮沙律配檸檬橄欖油
Oven-Roasted Bell pepper and Eggplant with Balsamic 燒甜椒及茄子配黑油醋汁
Japanese Soba Noodles 日式冷麵

Salad Bar

Mesclun Leaves 雜菜沙律
Tomato and Red Onion 蕃茄及紅洋蔥
Fresh Potato Salad 薯仔沙律
Cucumber & Dill Salad 青瓜香草沙律
Chicken and Pineapple Salad 菠蘿雞肉沙律

Soup

Lobster Bisque 龍蝦忌廉湯

Carving

Roasted Beef Wellington with Truffle Red Wine Au Jus 烤威靈頓牛扒配黑菌紅酒汁

Hot Dishes

Barbecued Sliced Suckling Pig 鴻運乳豬件
Blue Mussel with White Wine Sauce 藍青口配白酒汁
Grilled Marinated Lamb Chop with Thyme 烤羊扒配百里香
Casserole of Fresh Shrimps with Pesto, Garlic and Bell Pepper 焗鮮蝦配蒜蓉香草青椒汁
Indian Chicken Curry with Steamed Rice 印度咖喱雞柳配白飯
Pan Fried Fillet of Seabass with White Wine Shallot Sauce 香煎海盧魚配白酒乾葱汁
Steamed Fresh Sea Grouper 清蒸大海斑
Roasted Duckling with Dark Cherry Sauce 燒鴨配車厘子汁
Linguini Pasta flavored with Clams and White Wine 蜆肉白酒意粉
Sautéed Honey Beans and Glazed Carrot 蜜糖豆及牛油甘荀
Braised E-fu Noodles 鮑汁炆伊麵

Desserts

Fresh Fruit Platter 鮮果拼盆
Tiramisu 意大利芝士蛋糕
Marbled Cheese Cake 雲石芝士蛋糕
Baked Apricot Tart 焗黃梅撻
Chocolate Crispy Cake 朱古力脆脆蛋糕
Champagne Jelly with Fruit Compote 香檳啫喱生果
Warm Apple and Pear Crumble with Vanilla Sauce 蘋果香梨金寶配雲利拿汁
Mango Napoleon 芒果拿破崙
Mövenpick Ice Cream Cup Mövenpick 雪糕杯
Double Boiled Red Dates with Lotus Seed 蓮子燉紅棗茶

HK\$808 + 10% per person 每位港幣\$808 另加一服務費
Price inclusive of unlimited serving of soft drink, chilled orange juice and house beer for 3 hours
價目已包括無限供應汽水,橙汁及指定啤酒 3 小時
Buffet Foods serving for two hours 食物供應 2 小時
(Minimum 80 persons, 最少 80 人)

Cupid Buffet Dinner Menu C

Appetizers

- Seafood Mountain 海鮮塔配咯哆汁
(Brown Crab, Whelks, Prawn, New Zealand Mussel)
served with Shallot Red Wine Vinegar, Cocktail Sauce and Lemon Wedge)
Parma Ham with Cantaloupe Melon 巴拿馬火腿配蜜瓜
Norwegian Smoked Salmon with Honey Mustard Sauce 煙挪威三文魚配芥末蜜糖汁
Fresh Tuna Tartar with Red Onion and Capers 吞拿魚他他配紅洋蔥水瓜柳
Japanese Sashimi and Sushi Combination 日式魚生及壽司拼盆
Mango Halves Filled with Shrimp Salad 香芒伴大蝦沙律
Tomato and Mozzarella 蕃茄配意大利芝士

Salad Bar

- Romaine and Butter Lettuce Salad 羅馬生菜伴雜菜沙律
Tomato Slices with Toasted Walnut 合桃蕃茄沙律
Italian Octopus with Olives, Bellpepper and Lemon 意大利八爪魚配橄欖油青椒檸檬
Green Asparagus with Balsamic 鮮露筍配黑油醋汁
Artichoke and Eggplant Salad 亞支竹伴茄子沙律

Soup

- Lobster Bisque 龍蝦忌廉湯
Double-boiled Silkie Soup with Sea Whelk and Coconut 椰子响螺煲烏雞湯

Carving

- Roasted Rib Eye with Mushroom Sauce 燒肉眼扒配蘑菇汁

Hot Dishes

- Barbecued Sliced Suckling Pig 鴻運乳豬件
Blue Mussel with White Wine Sauce 藍青口配白酒汁
Grilled King Prawns with Lemon Herb Dressing 烤大蝦配檸檬香草牛油汁
Steamed Fresh Sea Grouper 清蒸大海斑
Rack of Lamb with Ratatouille 烤羊腩伴燴雜菜
Sautéed Pork Zurichoise 瑞士式炒豬肉片
Roasted Chicken and Rosemary Potatoes 露絲瑪莉烤雞伴新薯
Fettuccini with Wild Mushrooms 意大利闊條麵配野蘑菇
Indian Chicken Curry with Steamed Rice 印度咖喱雞柳配白飯
Mixed Fresh Garden Vegetables 雜錦田園蔬菜
Braised E-fu Noodles in Abalone Sauce 鮑汁炆伊麵

Desserts

- Fresh Fruit Platter 鮮果拼盆
Home-made Tiramisu 意大利芝士蛋糕
Chocolate Cheese Cake 朱古力芝士餅
Chestnut Cream Cake 栗子忌廉蛋糕
Green Tea Red Bean Cake 綠茶紅豆餅
Mango Napoleon 芒果拿破崙餅
Strawberry Cheese Cake 士多啤梨芝士餅
Banana Terrine 香蕉吉士朱古力
Freshly Baked Apple Strudel with Vanilla Sauce 焗蘋果卷配雲利拿汁
Crème Brulee 法式燉蛋
Mövenpick Ice Cream Cup Mövenpick 雪糕杯
Double Boiled Red Dates with Lotus Seeds 蓮子燉紅棗茶

HK\$908 + 10% per person 每位港幣\$908 另加一服務費
Price inclusive of unlimited serving of soft drink, chilled orange juice and house beer for 3 hours
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