



VALENTINE'S DAY POOLSIDE BBQ DINNER BUFFET

情人節池畔燒烤自助晚餐

Complimentary Sashimi Boat and

Baked Lobster with Cheese (half piece per person) and Foie Gras Toast

每枱奉送新鮮刺身船一客

及

芝士焗龍蝦伴鵝肝多士(每位半隻)

SEAFOOD COUNTER 精選海鮮

Jade Whelk, Mussels, Clams, Sea Prawns, Snow Crab Legs

翡翠螺、青口、蜆、海蝦、松葉蟹腳

Served with Lemon and Cocktail Sauce 配 檸檬 及 咯嗲汁

TOKYO SUSHI AND SOBA NOODLES 東京手握壽司及冷麵

Assorted Nigiri Sushi, Gunkan Sushi and Sushi Rolls 雜錦壽司、軍艦 及 卷物

Itzuki Soba 赤木冷麵

Served with Soba Sauce, Sesame, Nori and Japanese Sesame Dressing 配 冷麵汁、芝麻、紫菜 及 日式胡麻汁

Korean and Japanese Appetizers 日韓小食

Whelk with Garlic Sauce, Marinated Baby Cuttlefish, Bean Sprout with Sesame, Japanese Pickles

日式螺肉、惹味墨魚仔、芝麻大豆芽、各款漬物

KIDS CORNER 兒童天地

Buttered Corn, Penne with Cheese in Tomato Sauce, Chicken Nuggets and Fries

牛油粟米、芝士茄汁長通粉、美式炸雞寶 及 香脆薯條

CARVING STATION 烤肉專區

Grilled Prime Beef Rib Eye Steak

with Herbs Red Wine Meat Jus and Condiments

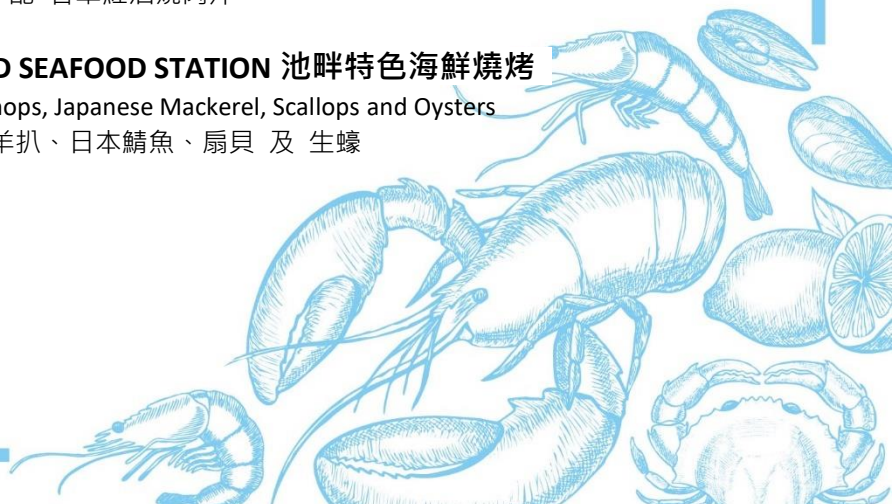
烤頂級肉眼牛扒

配 香草紅酒燒肉汁

POOLSIDE BARBECUED SEAFOOD STATION 池畔特色海鮮燒烤

Lobster Claws, Lamb Chops, Japanese Mackerel, Scallops and Oysters

龍蝦鉗、羊扒、日本鯖魚、扇貝 及 生蠔





CAESAR SALAD 凱撒沙律

Condiments and Dressings 各款配料

With Caesar Dressing, Parmesan Cheese, Anchovy Fillets, Black Olives, Crispy Bacon and Garlic Croutons
凱薩醬汁、千島汁、蜜糖芥末汁、黑醋欖油、脆煙肉粒 及 麵包粒

SPECIAL SALADS 巧製沙律

Thai Green Papaya and Chicken Feet Salad 泰式青木瓜鳳爪沙律

Japanese Style Tofu With Sesame Sauce 日式凍豆腐伴胡麻汁

Green Apple, Raisin and Walnut Salad 青蘋果提子核桃沙律

Bratwurst, Cheese and Pickles Salad 德國肉腸芝士酸瓜沙律

Roasted Wild Mushrooms with Herbs and Black Vinegar Sauce 香草烤野菌伴黑醋醬汁

Japanese Wasabi Potato Salad With Bacon 日式芥末薯仔沙律伴菜煙肉

HOME-MADE COLD CUTS 自家製冷盤

Smoked Salmon, Italian-Style Assorted Cold Cuts and Assorted Cheese Platter

挪威煙三文魚、意式雜錦凍肉碟 及 雜錦芝士拼盤

BARBECUED MEAT 明爐燒味

Barbecued Pork, Marinated Duck with Salt, Hainanese Chicken

明爐叉燒、南京鹽水鴨、正宗海南雞

SOUP 餐湯

Carrot and Pumpkin Soup or Sweet Corn and Fish Maw Soup

甘筍南瓜湯 或 粟米魚肚羹

FRESH BREAD 香焗麵包

Assorted Bread Rolls with Butter 精選歐陸麵包 配 牛油





INTERNATIONAL CUISINE 巧手國際美食

- Chicken curry in Thai style 黃咖哩雞
- Stewed Vegetables with Oyster Mushrooms 鮑魚菇扒時蔬
- Fried Sea Crab with Ginger and Scallion 薑蔥炒蟹
- Braised pork Cartilage in vinegar sauce 糖醋豬軟骨
- Thai Stir-Fried Clams 泰式炒蜆
- Roasted Duck Breast with Orange Honey Sauce 香橙蜜糖汁燒鴨胸
- Fried Rice with Assorted Seafood in XO Sauce XO 醬海鮮炒飯
- Steamed Seafood 清蒸海上鮮

SEASONAL FRUITS 合時鮮果

- Watermelon, Cantaloupe, Pineapple and Dragon Fruit
西瓜、哈密瓜、菠蘿 及 火龍果

DESSERT DELIGHTS 精選甜品

- Heart-Shaped Rose Cheese Cake 心形芝士夾心玫瑰花蛋糕
- Jasmine Chocolate Cake 茉莉花朱古力蛋糕
- Rose, Lychee and Raspberry Mousse 玫瑰荔枝紅桑子慕絲
- Roselle Vanilla Jelly Cup 洛神花雲呢噠奶凍杯
- Osmanthus Peanut Custard Tart 桂花花生吉士撻
- Tiramisu 意大利芝士餅
- Cherry Blossom Jelly 櫻花水晶啫喱
- Butter Bread Pudding 牛油麵包布甸
- Serradura 木糠布甸
- Portuguese Egg Tart 香焗葡撻
- Tofu Pudding 香滑豆腐花

MOVENPICK ICE CREAM 各款口味雪糕

DRINKS COUNTER 自助飲品區

- Various Self-Service Drinks 各款不同自助飲品

COFFEE AND TEA IN BUFFET STYLE 自助咖啡及茶

