



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 Whelks, 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
Itsuki Soba 赤木冷麵

Green Tea Soba 綠茶冷麵

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

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

Beef Wellington 經典威靈頓牛柳

POOLSIDE BARBECUED SEAFOOD STATION 池畔特色海鮮燒烤

Beef Steak, Chicken Wing, Pork Neck, Scallop, Nuremberg Sausage,
Mackerel and Pork Chop

Served with Gravy and Black Pepper Sauce

牛扒、燒雞翼、豬頸肉、半殼扇貝、紐倫堡腸、鯖魚 及 豬扒
配 燒肉汁 及 黑椒汁





SALAD BAR 新鮮蔬菜沙律吧

French Mixed Lettuce, Romaine, Cherry Tomato,
Red Kidney Beans, Chickpeas, Corn Kernels, Cucumber, Black Olive, Green Olive,
Crispy Bacon Garlic Croutons, Onion and Caper
Caesar Dressing, Thousand Island Dressing, Honey Mustard Dressing, Italian Vinaigrette, Balsamic Olive Oil,
法式雜生菜、羅文生菜、車厘茄、紅腰豆、雞心豆、粟米粒、青瓜、黑水欖、青水欖、
脆煙肉粒 麵包粒、洋蔥及水瓜柳
配 凱薩醬汁、千島汁、蜜糖芥末汁、意大利油醋汁、黑醋欖油、

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 青蘋果提子合桃沙律
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

Poached Chicken 貴妃雞
Poached Chicken in Soy Sauce 豉油雞
BBQ Pork 蜜汁叉燒
Roasted Duck 脆皮燒鴨

SOUP 餐湯

Regal Lobster Bisque or Sweet Corn and Fish Maw Soup
富豪龍蝦湯 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 in Indian Curry 印度咖喱雞

Stir-Fried Seasonal Vegetables with Sliced Abalone in Regal XO Sauce 富豪 XO 醬鮑片炒時蔬

Stir-fried Lobster Claws with Minced Garlic and Chili 避風塘炒龍蝦鉗

Stewed Pork Shank with Grilled Eggplant 紅酒燴豬小腿配香烤茄子

French Pan-Fried Foie Gras 法式煎鵝肝

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

ASSORTED FRESH FRUITS 園林鮮果拼盤

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 洛神花雲呢喃奶凍杯

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

