

Tide to Table Seafood Lunch Buffet Tide to Table 海鮮主題自助午餐

Petra introduces a "Tide to Table Seafood Lunch Buffet", allowing you to indulge in delicacies such as Cooked Shrimps, Cooked Clams, various Japanese Sashimi and international specialities. Paired with the hotel's spacious and comfortable dining environment, it's the perfect setting to enjoy the flavours of the ocean together!

磊推出海鮮主題自助午餐，讓你盡情品嚐海蝦、花甲等海鮮，還有各款日式刺身，以及各國特色菜，加上磊舒適寬敞用餐環境，適合各位一同感受海洋的味道！

Seafood on Ice

Green Mussels 青口, Cooked Shrimps 海蝦, Cooked Clams 花甲

Graden Salad Bar

Romaine Lettuce 羅馬生菜, Mixed Mesclun 什錦沙律菜

Cherry Tomatoes 車厘茄, Cucumber 青瓜, Sweet Kernel Corn 粟米粒

Chickpea 鷹嘴豆, Beetroot 紅菜頭, Kidney Bean 紅腰豆

Appetisers & Toss Salad

Assorted Cold Cuts with Marinated Olives and Gherkin 雜錦凍肉伴橄欖及酸黃瓜

Smoked Salmon Platter with Capers and Red Onion 煙三文魚拼盤伴酸豆及紅洋蔥

Thai-style Prawn and Pomelo Salad 泰式柚子海蝦沙律

Creamy Pasta Salad with Smoked Salmon 煙三文意粉沙律

Mixed Apple Salad with Chicken and Raisin 雞肉蘋果提子沙律

German Sausage Salad with Red Onion and Mustard Dressing 德國腸仔紅洋蔥沙律伴芥末汁

Greek Potato Salad with Dill Yogurt Dressing 希臘香草薯仔沙律

Japanese Station

Salmon 三文魚, Snapper 鯛魚, Octopus 八爪魚, Sweet Shrimp 甜蝦, Sazae 榮螺

Assorted Maki Rolls 各式壽司卷

Soup Station

Western Daily Soup 西式餐湯

Chinese Daily Soup 中式老火湯

Italian Pizza Section

Pizza Margherita 瑪格麗特薄餅

Pizza Pepperoni 辣肉腸薄餅

Noodles Station

Egg Oil Noodles 油麵, Flat Rice Noodles 河粉, Rice Vermicelli 米粉

Beef Ball 牛丸, Pork Ball 貢丸, Squid Ball 墨丸, Fish Cake 魚角,

Lettuce 生菜, Choy Sum 菜心, Baby Cabbage 娃娃菜, Shitake Mushroom 鮮冬菇

Carving Station

Slow-roasted Sirloin 慢烤西冷牛扒

Western Hot Selection

Braised Beef Rib Fingers in Red Wine Sauce 紅酒燜牛肋條

German Crispy Pork Knuckle 德國脆皮豬手

French-style Roasted Chicken "Poulet Roti" 法式田園燒雞

Baked Halibut Fillet "Rockefeller" 芝士忌廉菠菜焗比目魚柳

Chinese Hot Selection

Roasted Duck and BBQ Pork 燒鴨及叉燒

Stir-fried Dice Chicken with Black Bean Sauce 豉椒爆雞球

Wok-fried Shrimp and Squid with Vegetables 時蔬炒蝦仁鮮魷

Poached Baby Cabbage in Supreme Black Garlic Broth 黑蒜上湯浸娃娃菜

Braised E-Fu Noodle with Mushroom and Yellow Chive 韭皇鮮菇炆伊麵

Asian Hot Selection

Tandoori Chicken 印度香料烤雞

Malaysian Beef Curry 馬來西亞牛肉咖喱

Kurma Coconut Curry Chicken 椰香白咖喱雞

Naan Bread and Papadum 印度烤餅及薄脆

Dessert Counter

Chocolate Brownies 朱古力布朗尼

Baked Cheesecake 焗芝士蛋糕

Green Tea Opera Cake 綠茶歌劇院蛋糕

Raspberry Mousse Cake 紅桑子慕絲蛋糕

Strawberry Swiss Roll 士多啤梨卷蛋

Serradura Pudding 木糠布甸

Sesame Pudding 黑芝麻布甸

Wolfberry and Osmanthus Jelly 杞子桂花糕

Rum and Raisins Bread Pudding 秣酒提子麵包布甸

Seasonal Fresh Fruit Platter 鮮果拼盤

Portion Ice-cream Ball 雜錦裝雪糕球

Kids' Corner

- Mini Cheesy Meat Sauce Submarine 迷你芝士肉醬潛艇
Smiles Crispy Potato with Tomato Ketchup 炸哈哈笑薯餅配番茄醬
Emince of Chicken with Mushroom 忌廉白菌炒雞肉片
Penne Pasta with Tomato Meat Sauce 番茄肉醬直通粉
Butter Sweet Kernel Corn 牛油粟米粒
Pancake with Condiments 熱香餅及配料
Hong Kong Egg Puffs 港式雞蛋仔
Fruit Jelly 果味啫喱
Marshmallow 棉花糖
Assorted Gummy Candies 雜錦軟糖
Assorted Cookies 各式曲奇餅

Price價錢:

Adult成人\$428、Child小童/Senior長者\$288

Available from now to 31 March 2025

由即日起至2025年3月31日供應

(Only on Saturday and Sunday只限星期六及日)

Prices are in Hong Kong dollars and are subject to 10% service charge.
Buffet theme, menu and price are subject to change without prior notice.

Dishes are served alternatively during the buffet.

價目以港幣計算，並須另加一服務費；

自助餐主題推廣、餐牌及價目如有更改，恕不另行通知；

各款美食會於自助餐時段內輪流供應。