



## CHINESE NEW YEAR LUNCH BUFFET 新春自助午餐

COMPLIMENTARY DISH PER PERSON ABALON AND GOOSE WEB  
每位贈送蠔皇鮑魚炆鵝掌「包羅萬有」

### LUCKY CHINESE DISH 風生水起

Braised pork knuckle with lotus root and nostoc  
橫財就手

Deep-fried Prawn with Salted Egg Yolk  
金玉滿堂

Braised Pork Meat Ball with Supreme Oyster Sauce  
鴻運當頭

Japanese Seafood Fried Rice with Tobiko  
遍地黃金

Poached Baby Cabbage in Golden and Silver Eggs Garlic Broth  
金銀滿屋

Deep-fried Sesame Ball  
哈哈大笑

Red Bean Sweet Soup with Dumpling  
團團圓圓

### SEAFOOD ON ICE

Green Mussels, Cooked Shrimps and Cooked Clams  
青口、海蝦 及 花甲

Served with Cocktail Sauce and Lemon Wedge  
配 咯爹汁 及 檸檬角

### GRADEN SALAD BAR

Romaine Lettuce, Mixed Mesclun, Cherry Tomatoes, Cucumber, Sweet Kernel Corn,  
Chickpea, Beetroot and Kidney Bean,

Served with Caesar Dressing, Thousand Island, Italian Dressing, Crispy Bacon and Crouton, Parmesan Cheese  
羅文生菜、什錦沙律菜、車厘茄、青瓜、粟米粒、鷹嘴豆、甜菜頭 及 紅腰豆  
配 凱撒沙律醬、千島醬、意大利油醋、煙肉碎、脆麵包粒 及 巴馬臣芝士粉

Please inform us if you have any food allergies or dietary preferences.  
如果您對任何食物有過敏反應或特別飲食要求，請告知我們。

## APPETIZER AND TOSS SALAD

Assorted Cold Cut with Marinated Olives and Gherkin 什錦凍肉碟伴橄欖 及 酸黃瓜  
Smoked Salmon Platter with Capers and Red Onion 煙三文魚拼盤伴水瓜鈕 及 紅洋蔥  
Thai Prawn and Pomelo Salad 泰式柚子海蝦沙律  
Creamy Pasta Salad with Smoked Salmon 煙三文直通粉沙律  
Mixed Apple Salad with Raisin and Chicken 提子雞肉蘋果沙律  
German Sausage Salad with Red Onion and Mustard Dressing 德國芥末腸仔沙律  
Greek Potato Salad with Dill Yogurt Dressing 希臘香草薯仔沙律

## JAPANESE STATION

Salmon, Snapper, Octopus, Sweet Shrimp, Sazae and Assorted Sushi and Maki Rolls  
三文魚、鯛魚、八爪魚、甜蝦、榮螺 及 什錦壽司

## SOUP STATION

Western Daily Soup 西式餐湯  
Artisan Bread rolls and Butter 手工麵包及牛油

## ASIA SNACKS SECTION

Deep-fried Squid Tentacle with Spice Salt 椒鹽魷魚鬚  
Thai Fried Fish Cake 泰式炸魚餅  
Singapore Vegetable Net Spring Roll 星州素菜春卷

## NOODLE STATION

Egg Oil Noodle, Flat Rice Noodle, Rice Vermicelli 油麵、河粉、米粉  
Beef Ball, Pork Ball, Squid Ball, Fish Cake 牛丸、貢丸、墨丸、魚角  
Lettuce, Choy Sum, Baby Cabbage, Shitake Mushroom 生菜、菜心、娃娃菜、鮮冬菇  
Chili Oil, Spring Onion, Coriander, Deep-fried Garlic, Deep-fried Shallot and Chili Flake  
辣椒油、青葱, 芫茜、炸蒜、炸紅蔥 及 辣椒碎

## CARVING STATION

Slow Roasted Sirloin of Beef 慢烤西冷牛扒  
Served with Gravy and Mustard 配 燒汁 及 芥末

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## WESTERN HOT SELECTION

Braised Beef Rib Finger "Bourguignon" 勃根地紅酒燉牛肋條

Roasted Pork Knuckle 德國咸豬手

Mushroom Chicken Casserole "Fricassée de Poulet" 白酒磨菇煨雞腿

Oven-baked Halibut Fillet "a la Niçoise" 法國尼斯焗比目魚柳

## ASIAN HOT SELECTION

Tandoori Fish 印度香料烤魚塊

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

Served with Mint Chutney, Mango Chutney, Mixed Pickle

配 薄荷醬, 芒果甜酸醬, 印度醃菜

## DESSERTS TABLE

Chocolate Brownies 朱古力布朗尼

Baked Cheese Cake 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

Baked Tapioca Custard with Lotus Paste 焗蓮蓉西米布甸

Seasonal Fresh Fruit Platter 鮮果拼盤

Portion Ice-cream 雜錦裝雪糕

Adult 成人 每位 HK\$418 per person

Child & Senior 兒童及長者 每位 HK\$278 per person

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