

CHARTER DINNER MENU A 包船自助晚餐 A

SOUP

CREAM OF PUMPKIN ✓
ASSORTED SEAFOOD & CONPOY SOUP

SALAD

CAESAR SALAD ✓
FRENCH VEGETABLE SALAD ✓
GREEK SALAD ✓
GERMAN POTATOES SALAD ✓
GREEN PAPAYA MANGO SALAD ✓
PARMA HAM WALDORF SALAD
SMOKED CHICKEN WITH AVOCADO SALAD
KIMCHI SALAD ✓

CONDIMENTS

BACON, CRISPY BAGUETTE^(M), BLACK OLIVES^(M),
GHERKIN^(M), CAPERS^(M), WALNUTS^(M) & PARMESAN
CHEESE POWDER

DRESSING

CAESAR, HONEY MUSTARD, JAPANESE SESAME
AND OIL VINAIGRETTE

APPETIZERS

BROWN CRAB, NEW ZEALAND MUSSEL, PRAWN
ALASKA KING CRAB & WHELK

ROASTED ZUCCHINI PLATTER ✓
NORWAY SMOKED SALMON & MACKEREL
ROASTED BEEF WITH DRY-AGED BEEF
& SALAMI
SMOKED TURKEY ROLL & SMOKED
DUCK BREAST

JAPANESE

ASSORTED JAPANESE SUSHI
JAPANESE COLD NOODLES ✓
BABY OCTOPUS WITH SESAME SEEDS
SPICY WHELK
SEAWEED SALAD ✓

THAI NOODLES

SHRIMPS, CUTTLEFISH, PORK JOWL, SLICED
BEEF, MIXED VEGETABLES, RICE NOODLES &
EGG NOODLES WITH DONG YAM SOUP

湯

南瓜忌廉湯 ✓
瑤柱海皇羹

沙律

凱撒沙律 ✓
法式雜菜沙律 ✓
希臘沙律 ✓
德國薯仔沙律 ✓
青木瓜芒果沙律 ✓
巴馬火腿華都夫沙律
煙雞牛油果沙律
泡菜沙律 ✓

配料

脆煙肉、脆法包^(M)、
黑水欖^(M)、酸青瓜^(M)、
水瓜柳^(M)、合桃^(M)及
巴馬臣芝士粉

醬料

凱撒、蜜糖芥末、日式
芝麻及油醋汁

頭盤

麵包蟹、紐西蘭青口、
凍蝦、亞拉斯加蟹腳及
翡翠螺
扒意大利青瓜拼盤 ✓
挪威煙三文魚及煙鮫魚
燒牛肉配風乾牛肉及
沙樂美腸
煙火雞卷及煙鴨胸

日式美食

雜錦壽司
日式冷面 ✓
芝麻八爪魚
味付螺肉
中華沙律 ✓

泰式麵食

泰式冬陰湯配大蝦、
花枝丸、豬頸肉、肥牛
時令蔬菜、米粉及蛋麵

TEPPAN

PRAWN, SCALLOP, NEW ZEALAND MUSSEL,
SALMON, CUTTLEFISH AND CHICKEN SKEWERS

WAGON

ROASTED U.S. PRIME RIBS OF BEEF
MIDDLE EAST LAMB LEG

HOT DISHES

BRAISED US RIBS IN PORTO SAUCE
BAKED ESCARGOT IN VOL AU VENT
STEAMED SEA GROUPER
ASSORTED CHINESE BBQ PLATTER
BAKED ASSORTED SEAFOOD WITH CHEESE
GARLIC & BUTTER
STEAMED CHICKEN WITH JINHUA HAM &
VEGETARIAN SHARK FIN
INDIAN LAMB CURRY WITH PAPADAM
ROASTED BONELESS IBERICO LOIN IN BALSAMIC
SAUCE
ROASTED DUCK IN ORANGE SAUCE
FRIED NEW POTATO WITH CORIANDER & ONION ✓
LOEWANS VEGETABLE PLATTER ✓
BROCCOLI WITH ABALONE MUSHROOM IN
OYSTER SAUCE ✓
PASTO GARLIC SPAGHETTI ✓
NASI GORENG
STEAMED RED AND WHITE RICE ✓

DESSERT

BLUEBERRY MOUSSE CAKE
CHOCOLATE BROWNIE
MANGO NAPOLEON
GERMAN CHEESE CAKE
NEW YORK CHEESE CAKE
STRAWBERRY MOUSSE CAKE
CHILLED PLUM WINE GRAPE JELLY
MANGO PUDDING
CHOCOLATE FOUNTAIN WITH MARSHMALLOW &
FRESH FRUIT
RED DATES AND FUNGUS SOUP
FRESH FRUIT PLATTER

BEVERAGE

COFFEE
TEA

✓ - VEGETARIAN 素菜

鐵板燒

大蝦、燒元貝、紐西蘭
青口、三文魚、墨魚仔
及風味雞串

切肉銀車

美國連骨肉眼扒
中東烤羊腩

熱盤

砵酒燴美國牛肋條
焗田螺酥盒
清蒸海青斑
中式燒味
芝士蒜茸牛油焗海鮮

雲腿素翅菜胆雞

印度咖喱羊腩配印度薄餅
燒伊比利亞肉眼配黑醋汁

法式橙鴨
洋葱茼蒿炒新薯 ✓
羅旺斯雜菜盤 ✓
蠔皇鮑魚菇扒西蘭花 ✓

栢士圖蒜片意大利粉 ✓
印尼炒飯
鴛鴦米飯 ✓

甜品

藍莓慕絲餅
朱古力布朗尼
芒果拿破倫
德國芝士餅
紐約芝士餅
士多啤梨慕絲餅
梅酒提子果凍
芒果布甸
朱古力噴泉配棉花糖及
鮮果
冰糖雪耳糖水
鮮果盤

飲品

咖啡
茶

HK\$ 480 + 10% SERVICE CHARGE PER PERSON
每位港幣四百八十元正，另收加一服務費

2017 Charter Dinner Menu B 包船自助晚餐 B 2017

V-Vegetarian 素菜

切肉銀車

美國連骨肉眼扒
 京式片皮鴨

堂煎

煎鵝肝多士

熱盤

清蒸大石斑
 焗櫻桃茄苗口酥合
 港式薑蔥蟹
 亞參醬爆蝦
 乳豬燒味拼盆
 酸奶酪白菌雞胸伴椰菜花
 西班牙烤羊架
 黑椒金菇豬柳
 碎蕃茄黃汁焗新薯 V
 焗忌廉雜菌蕃茄片 V
 印度咖喱雜菜配印度薄餅 V
 日式照燒茄子 V
 清湯雜菜盆 V
 印尼炒飯
 有機紅米飯 V

甜品

鮮雜果撻
 香草奶凍啫喱
 梅酒提子果凍
 蜜桃金寶
 牛奶朱古力松露杯
 芒果奶凍配果肉
 藍莓慕絲餅
 德國芝士餅
 紐約芝士餅
 鮮果盤
 芝士拼盆
 雪糕甜筒

飲品

咖啡
 茶

WAGON

Roasted U.S. Prime Ribs of Beef
 Peking Duck

PAN-FRIED

Foie Gras on Toast

HOT DISHES

Steamed Garoupa
 Baked Mussels with Baby Tomatoes Puffs
 HK Style Fried Ginger Spring Crab
 Spicy Fried Prawns in Asam Sauce
 Crispy Suckling Pig and Assorted BBQ Meat Platter
 Chicken Breast with Cauliflower in Yogurt Sauce
 Roasted Spanish Lamb Rack
 Wok-fried Pork Fillet with Enoki in Black Pepper Sauce
 Baked Potato with Brown Sauce V
 Cream of Mixed Mushroom and Tomato Slices V
 Indian Vegetables Curry with Papadam V
 Grilled Teriyaki Eggplant V
 Mixed Vegetables Consommé V
 Indonesian Fried Rice
 Organic Red Rice V

DESSERT

Assorted Fruit Tart
 Bavaois Vanilla Rose Jelly
 Chilled Plum Wine Grape Jelly
 Hot Peach Crumble
 Milk Chocolate in Truffle Cup
 Mango Panna Cotta with Mango Compote
 Blueberry Mousse Cake
 German Cheese Cake
 New York Cheese Cake
 Fresh Fruit Platter
 Assorted Cheese Platter
 Ice cream Cone

BEVERAGE

Coffee
 Tea

湯

法式龍蝦湯伴蝦肉
 甘筍粟米心薯蓉湯 V

沙律

凱撒沙律 V
 煙三文魚檸檬洋蔥配西芹
 雞肉華多夫沙律
 蟹肉牛油菓沙律
 椰菜花忌廉南瓜 V
 法式雜菜沙律 V
 德國薯仔蜜桃洋蔥沙律 V
 松子仁青蘋果美國生菜 V

醬料

凱撒、蜜糖芥末、日式
 芝麻、酸青瓜千島及油醋汁

頭盤

法國麵包蟹、鱈場蟹腳、
 紐西蘭青口、加拿大翡翠螺
 及泰國凍蝦
 挪威煙三文魚及德國煙鮫魚
 德國什肉拼盆
 吞拿魚釀溫室青瓜
 水牛芝士鮮蕃茄盤 V
 韓式辛辣青口肉

日式美食

雜錦壽司
 稻庭涼麵 V
 味付螢火魷魚仔
 味府螺肉
 帶子裙邊
 中華沙律

港式車仔麵

魚蛋、紅腸、韭菜餃、新鮮
 雜菌、時令蔬菜及各式粉麵

鐵板燒

大蝦、燒元貝、墨魚仔、
 雞中翼、韓式豬腩肉、
 意大利青瓜片及茄子片

SOUP

French Lobster Bisque with Baby Shrimps
 Carrot, Baby Corn and Mashed Potato V

SALAD

Caesar Salad V
 Celery with Smoked Salmon, Lemon and Onions
 Chicken Waldorf Salad
 Crab Meat Avocado Salad
 Cream with Pumpkin and Cauliflower V
 French Vegetables Salad V
 German Potato, Peach and Onion Salad V
 Romaine with Pine Nuts and Green Apple V

DRESSING

Caesar, Honey Mustard, Japanese Sesame,
 Sour Cucumber Thousand Island and Vinaigrette

APPETIZERS

French Brown Crab, Snow Crab Leg, New Zealand
 Mussel, Canada Sea Whelk and Thailand Cold Prawn
 Norway Smoked Salmon and German Mackerel
 German Cold Cut Platter
 Stuffed Cucumber with Tuna
 Mozzarella Cheese and Tomato Platter V
 Marinated Mussels with Korean Spices

JAPANESE

Assorted Japanese Sushi
 Inaniwa Cold Noodles V
 Flavoured Firefly Squid
 Spicy Whelks
 Scallop Skirts
 Chuka Salad

HK STYLE NOODLES

Fish ball, Red Sausages, Pork Dumplings, Mixed
 Mushroom, Seasonal Vegetables and Assorted
 Noodles

TEPPAN

Prawn, Scallop, Cuttlefish, Chicken Wing, Korean
 Pork Belly, Zucchini and Eggplant

HK\$ 680 + 10% service charge per person (Minimum 140 Persons)

每位港幣六百八十元正，另收加一服務費 (最少 140 人)

*此餐單由二零一七年二月一日生效直至另行通知。Menu is effective from 1 February 2017 until further notice.

*以上內容及資料若有更改，本公司恕不另行通知。All the above menu items are subject to change without prior notice.