

維港翡翠宴 Emerald Fusion Menu

席上菜式 DISHES SERVED ON TABLE

- ⊕ 鴻運乳豬全體* Roasted Whole Suckling Pig*
 ⊕ 紅燒竹筍雞絲翅* Braised Shark's Fin Soup with Shredded Chicken and Bamboo Fungus* **OR**
 金箔竹筍干貝蟹肉燴燕窩* Bird's Nest with Crabmeat, Conpoy and Bamboo Pith with Gold Foil*

自助餐食物 BUFFET AREA

湯 SOUP

- ⊕ 意大利菜湯 Italian Minestrone with Beans [V]

沙律 SALAD

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| ⊕ 大蝦鮮果沙律 Fresh Fruit with Prawn Salad | ⊕ 鮮露筍沙律 Fresh Asparagus Salad [V] |
| ⊕ 法式雜菜沙律 French Vegetables Salad [V] | ⊕ 雞肉菠蘿木瓜沙律 Chicken with Pineapple and Papaya Salad [N] |
| ⊕ 美國香草蕃茄沙律 American Tomato with Herbs Salad [V] | ⊕ 德國薯仔沙律 German Potato Salad [V] |
| ⊕ 金粟紅腰豆沙律 Sweet Corn and Red Kidney Bean Salad [V] [N] | |
| ⊕ 華都夫沙律 Waldorf Salad [V] [N] | |

頭盤 APPETIZER

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| ⊕ 凍蝦、紐西蘭青口及蟹腳 Chilled Prawn, New Zealand Mussel and Crab Claw | ⊕ 風乾雜肉拼盤 Air-dried Assorted Cold Cut Platter |
| ⊕ 吞拿魚釀蕃茄 Stuffed Tomato with Tuna | ⊕ 牛腱片及凍醉雞翼 Cold Beef Shrank Sliced & Drunken Chicken Wing |
| ⊕ 台式釀茄子 Eggplant in Taiwanese Style [N] | ⊕ 刀草醃三文魚 Dill Marinated Salmon |
| ⊕ 金瓜煙鴨胸 Smoked Duck Breast with Cantaloupe | |

熱盤 HOT SELECTION

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| ⊕ 烤法式羊扒 Roasted Lamb Chop in French Style [N] | ⊕ 印度咖哩雞件配烤餅 Chicken Curry in Indian style with Roti [N] |
| ⊕ 清蒸大海斑 Steamed Fresh Garoupa | ⊕ 蟹肉扒菜膽 Seasonal Vegetables Topped with Crabmeat Sauce |
| ⊕ 泰式雞片配蝦球 Sautéed Sliced Chicken with Shrimp Ball in Thai style | ⊕ 海味雞粒炒飯 Fried Rice with Chicken and Dried Seafood [G] |
| ⊕ 紅酒燴牛肉 Braised Beef with Red Wine Sauce [N] | ⊕ 德國鹹豬手伴酸菜 Roasted Pork Knuckle with Pickled Shredded Cabbage & Mustard Sauce |
| ⊕ 蟹肉酥盒 Crab Meat Au-La-Vent [N] | ⊕ 中式燒烤拼盤 Chinese BBQ Platter [N] |
| ⊕ 金沙炸子雞 Deep-fried Crispy Chicken with Crushed Garlic | ⊕ 香草意大利粉 Spaghetti in Pesto Sauce [V] [G] |
| ⊕ 香菇鮑螺片 Braised Black Mushroom with Sliced Spiral Shell | ⊕ 絲苗白飯 Steamed Rice [V] [G] |

切肉銀車 CARVING WAGON

- ⊕ 燒美國帶骨牛肉及燒原隻香草火腿 Roasted U.S. Prime Rib and York Bone Ham

鐵板燒 TEPPAN

- ⊕ 豬扒、牛仔骨、墨魚仔、青口、大蝦、雞翼 Pork Chop, Short Rib, Squid, Mussel, Prawn, Chicken Wing

甜品 DESSERT

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| ⊕ 露筍芝士餅 Asparagus Cheese Cake [N] | ⊕ 麵包布甸 Baked Bread and Butter Pudding [G] |
| ⊕ 秣酒提子卷 Raisin Roll with Rum Wine [N] | ⊕ 楊枝甘露 Chilled Sago Cream with Grapefruit and Mango |
| ⊕ 德國芝士餅 German Cheese Cake | ⊕ 中式甜點 Chinese Petits Fours [N] |
| ⊕ 士多啤梨慕絲餅 Strawberry Mousse Cake | ⊕ 心形芒果布甸 Heart Shaped Mango Pudding |
| ⊕ 迷你鮮果撻 Mini Fruit Tarts [V] | ⊕ 心形中式紅豆糕 Heart Shaped Red Bean Pudding |
| ⊕ 芒果慕絲 Mango Mousse | ⊕ 鮮果拼盤 Fresh Fruit Platter [V] |
| ⊕ 朱古力慕絲 Chocolate Mousse | |

全飲飲品 BEVERAGE

- 可口可樂 Coca Cola 橙汁 Chilled Orange Juice 啤酒 House Beer 咖啡 Coffee 茶 Tea

附注：除席上菜式將由專人分菜外，其他環球美食將以自助形式供應*
 Remarks: Most menu items will be served on the buffet tables, except items marked with*.

[V] Vegetarian 素食

Menu is subject to change due to availability of food supply

[G] May contains gluten 可能含麩質

菜單或會因應當天的採購情況而作出調整

[N] May contains peanuts/nuts products 可能含花生/堅果產品

[H] Halal Friendly 清真友善

If you have food allergies or dietary restrictions, please ask our staff for assistance with menu choices.

如閣下有任何食物敏感或飲食限制，請直接與本餐廳職員聯絡。