

## Vegetarian Lunch Buffet Menu 2017

### 素菜自助午餐菜單 2017

<b>Soup 湯</b>	Shredded Vegetarian Pork with Seaweed Fungus Soup	紫菜素肉絲木耳羹
<b>Salad 沙律</b>	Asparagus, Cherry Tomatoes, Assorted Greens, Mixed Fruits, Potatoes, Sweet Corns, Pasta, Chicory, and Red Kidney Beans	露笋、車厘茄、沙律菜、雜果薯仔、甜粟米、意粉、紅雜菜及紅腰豆
<b>Condiments 配料</b>	Gherkin, Loofah, Black Olives and Pine Nuts	酸青瓜、水瓜柳、黑水欖及松子仁
<b>Dressing 醬料</b>	Caesar, Honey Mustard and Japanese Sesame	凱撒汁、蜜糖芥末汁及日式芝麻汁
<b>Cold Platters 素食冷盤</b>	Assorted Gluten Platter Vegetarian Chicken Vegetarian Goose Vegetarian Chicken with Slice Vermicelli Spicy Konnyaku Noodles with Vegetarian Crab Meat Spicy Fuzzy Melon Seaweed Salad	齋滷味拼盆 素雞 素鵝 涼伴粉條素雞絲 涼伴素蟹柳芋絲扎 涼伴毛瓜 中華沙律
<b>Hot Dishes 熱盤</b>	Double Cooked Spicy Vegetarian Pork Slice Braised Winter Melon, Preserved Vegetables & Bean Curd Puffs Steamed Tofu with Vegetarian Meat Braised Vegetarian Ribs with Radish and Pickles Braised Pumpkin Fuzzy Melon Slices with Mushrooms Baked Taro and Corn in Coconut Sauce Assorted Vegetables Curry Deep-fried Vegetarian Spring Rolls Braised Sweet Corn with Cordyceps Flower Pan-fried Noodles in Shanghai Style Vegetables Rice Steamed Rice	回鍋素肉 梅菜豆卜炆冬瓜 老少平安 蘿蔔炸菜燴素骨 猴頭菇燴南瓜毛瓜片 椰香粟米焗芋頭 咖喱素雜菜 蔬菜米網春卷 蟲草花浸粟米 上海粗炒麪 欖菜小棠菜飯 絲苗白飯

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<b>Desserts</b> 甜 品	Chinese Sweet Soup with Assorted Beans and Taro  Red Bean Pudding Mango Pudding Coffee Pudding Coconut Pudding Split Peas Pudding Agar Agar Grass Jelly in Syrup Seasonal Fresh Fruit Platter	中式糖水 (赤小豆、 扁豆、芋頭糖水)  紅豆糕 芒果布甸 咖啡布甸 椰子布甸 馬豆糕 大菜糕 糖水涼粉 合時鮮果盤
<b>Beverage</b> 飲 品	Coffee & Tea	咖啡及茶

\*Menu is subject to change due to availability of food supply. 菜單或會因應當天的採購情況而作出調整。