



National Day Fireworks Dinner Buffet Menu

十一國慶煙花匯演海上自助晚餐 2025



✓ – vegetarian 素菜

Soup 湯

Seafood Chowder

海鮮周打湯

Bamboo Fungus, Sea Whelk Slice, Vegetarian Shark Fin and Chicken Soup

金湯竹筍鮑螺片雞絲素翅羹

Salad 沙 律

Smoked Salmon and Assorted Peppers Salad

煙三文魚雜椒沙律

Seafood and Shrimp with Fresh Fruit Salad

鮮果大蝦海鮮沙律

Chicken and Tomatoes Salad

雞絲鮮茄沙律

Sausage, Cheese and Potato Salad

香腸芝士薯仔沙律

French Vegetables Salad ✓

法式雜菜沙律 ✓

Caesar Salad ✓

凱撒沙律 ✓

Curry Potato Salad

咖喱薯仔沙律

Marinated Cucumber and Brown Fungus in Black Vinegar ✓

黑醋青瓜木耳 ✓

Appetizers 頭 盤

New Zealand Mussel, Cold Prawn,

紐西蘭青口、大蝦、

Crab Claw, Golden Whelk, Crayfish

蟹腳、黃金螺、淡水龍蝦仔

Norway Smoked Salmon

挪威煙三文魚

Spicy Chicken in Red Oil Sauce

麻辣口水雞

Stuffed Cucumber with Crabmeat

釀蟹肉青瓜

Assorted Cold Cut

雜錦凍肉腸

Fish Skin and Cucumber with Rattan Pepper

藤椒青瓜魚皮

Cold Roasted Beef and Pepper Beef

凍燒牛肉拼黑椒牛肉

Japanese 日式美食

Assorted Sushi

雜錦壽司

Japanese Cold Noodles ✓

日式冷麵 ✓

Spicy Whelk

味府螺肉

Baby Octopus with Sesame Seeds

芝麻八爪魚

Asam Laksa 亞參叻沙

Marbled Angus Beef, Fried Fish Cake, Prawns,
Cuttlefish, Seasonal Vegetables, Yellow Noodles

安格斯肥牛、炸魚片、鮮蝦、
墨魚仔、時令蔬菜、油麵

Teppan 鐵板燒

Foie Gras, Scallops, Assorted Satay Skewers (Beef, Pork,
Chicken), Chicken Wings, Grilled Fish with Lemon and
Herbs, Mixed Vegetables

鵝肝、扇貝、雜錦沙爹串 (豬、
牛、雞)、雞翼、燒香草檸檬魚、
意大利雜菜

Wagon
切肉銀車

Roasted New Zealand Rib Eye Steak
Roasted Iberico Pig

燒紐西蘭連骨肉眼
燒伊比利豬

Hot Dishes
熱 盤

Captain Braised Ox-Tail in Red Wine Sauce
Roasted Suckling Pig in Portuguese Style
Roasted Fish Fillet with Cheese Cream Sauce
Baked Prawns with Tomato Cheese Sauce
Grilled Lamb Chop with Cumin Sauce
Indian Veal Curry with Papadum
Assorted BBQ platter
Braised Sliced Whelk and Broccoli in Oyster Sauce
Braised New Potato with Mushroom and Mustard Sauce
Vegetable Consommé
Fried Rice with Salmon Roe and Shrimp
Spaghetti with Herbs and Garlic
Steamed Rice

船長燴牛尾
葡式烤乳豬
芝士忌廉汁焗青衣魚柳
鮮茄芝士焗大蝦
香煎紐西蘭羊扒
印度咖喱牛仔肉配脆餅
燒味拼盤
蠔皇螺片扒西蘭花
芥末白菌燴新薯
清湯雜菜盤
三文魚子蝦仁炒飯
香草蒜片意粉
絲苗白飯

Dessert
甜 品

Mövenpick Ice Cream
New York Cheese Cake
Tiramisu
Mango Napoleon
Assorted Glutinous Rice Mochi
Wolfberry and Osmanthus Jelly
Black Forest Cream Cake
Assorted Fruit Tarts
Mini Apple Tart
Coconut Tart
Bread Pudding
Mixed Fruit Swiss Roll
Assorted French Pastries
Chinese Sweet Soup
Fresh Fruit Platter

Mövenpick 雪糕
紐約芝士蛋糕
意大利芝士蛋糕
芒果拿破倫
雜錦糯米糍
杞子桂花糕
黑森林蛋糕
雜錦鮮果撻
迷你蘋果撻
椰撻
麵包布甸
雜果瑞士卷
法式雜餅
中式糖水
鮮果盤

Beverage
飲 品

Coffee
Tea

咖啡
茶



每位港幣九百八十元及另收加一服務費
HK\$980 and 10% service charge per person



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.