



2019 Lunar New Year Fireworks Dinner Menu

農曆新年煙花自助晚餐 2019



✓ - vegetarian 素菜

SOUP 湯

Braised Vegetarian Shark's Fin Soup ✓
Cream of Pumpkin with Crab Meat Soup

金必多素翅湯 (財源滾滾來) ✓
南瓜蟹肉忌廉湯

SALAD 沙律

Fung Shan Sui Hei
Shrimp and Fresh Fruit Salad
Smoked Chicken with Avocado Salad
Caesar Salad ✓
French Vegetables Salad ✓
Potato Salad with Mixed Herb and Olive ✓
Mixed Cherry Tomato Salad ✓
Arugula Salad ✓



風山水起
鮮果大蝦沙律
牛油果煙雞沙律
凱撒沙律 ✓
法式雜菜沙律 ✓
香草欖油薯沙律 ✓
三色鮮茄沙律 ✓
火箭菜沙律 ✓

DRESSING 醬料

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

蜜糖芥末醬、日式芝麻沙律醬、
酸青瓜千島醬、凱撒沙律醬

APPETIZERS 頭盤

Chilled Prawn, New Zealand Mussel,
Bread Crab, Yabbie, Golden Whelk
Norway Smoked Salmon
German Mackerel
Grilled Tomato with Cheddar Cheese
Smoked Duck Breast
Cold Roasted Beef
Pepper Beef
Black Pepper Tuna

凍蝦、紐西蘭青口、
麵包蟹、淡水龍蝦仔、黃金螺
挪威煙三文魚
德國煙鮫魚
車打芝士伴燒蕃茄
煙鴨胸,
凍燒牛肉
黑椒牛肉盤
黑椒吞拿魚

JAPANESE 日式美食

Assorted Sushi
Inaniwa Cold Noodles ✓
Baby Octopus
Spicy Whelks
Chuka Salad



雜錦壽司
稻庭涼麵 ✓
芝麻八爪魚
味府螺肉
中華沙律

Shabu Shabu 日式火鍋

Okinawa Agu pork, Angus Marbled Beef, Fish Sliced,
Fish Sliced, Mushroom, Enokitake, Maitake,
Seasonal Vegetables
- with Udon or Noodles

沖繩亞古豬、安格斯肥牛肉、
炸魚片、各式雜錦野菌、
各式時令蔬菜
- 配烏冬或中華麵



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TEPPAN 鐵板燒	Grilled Fish with Lemon & Herb, Salmon, Tiger Prawns, Cuttlefish, Scallop,	燒香草檸檬魚、三文魚柳、 虎蝦、墨魚仔、扇貝
WAGON 切肉銀車	Roasted Angus Rib's Eye Roasted New Zealand Lamb Leg	燒安格斯肉眼 燒紐西蘭羊腩
HOT DISHES 熱盤	<p>牛市大利來 Captain's Braised Oxtail</p> <p>金雞來報喜 Roasted Spring Chicken with White Wine Boletus Sauce</p> <p>年年慶有餘 Steamed Ling Fillet with Ham and Black Mushroom</p> <p>發財添好市 Braised Lotus Root, Dry Oyster and Pork Knuckle</p> <p>天天笑顏開 Pan Fried Prawns with Ginger & Pepper Sauce</p> <p>財源滾滾來 Escargot Au La Vent</p> <p>萬事喜洋洋 Grilled Lamb Chop with Cumin Sauce</p> <p>金銀皆滿堂 Chinese B.B.Q Platter</p> <p>金鳳迎新春 Spicy Chicken Curry with Steamed Rice</p> <p>歡笑常滿面 Spaghetti Bolognese</p> <p>祝君長得勝 Loewans Vegetables Platter ✓</p> <p>黃金千萬兩 Deep Fried Potato Wedges ✓</p> <p>福祿壽臨門 Pan Fried Mixed Vegetables "Lo Hon" Style ✓</p> <p>發財又添丁 Glutinous Rice with Chinese Preserved Meat</p>	<p>船長燴牛尾</p> <p>燒春雞配白酒牛肝菌汁</p> <p>麒麟斑塊</p> <p>蓮藕豬手煲</p> <p>星洲胡椒大蝦</p> <p>焗田螺酥盒</p> <p>香煎紐西蘭羊扒配茴香汁</p> <p>港式燒味拼盤</p> <p>香辣咖喱雞伴絲苗白飯</p> <p>鮮茄肉醬意粉</p> <p>羅旺斯雜菜 ✓</p> <p>香烤薯角 ✓</p> <p>羅漢上素 ✓</p> <p>荷香臘味糯米飯</p>
DESSERT 甜品	<p>Chinese New Year Pudding</p> <p>New York Cheese Cake</p> <p>Tiramisu</p> <p>Mango Mousse Cake</p> <p>Black Forest Cream Cake</p> <p>Fudge Cake</p> <p>Assorted French Pastries</p> <p>Mango Pudding.</p> <p>Chilled Plum Wine Grape Jelly</p> <p>Swiss Fruit Rolls</p> <p>Fresh Fruit Platter ✓</p>	<p>中式賀年糕點</p> <p>紐約芝士蛋糕</p> <p>意大利芝士蛋糕</p> <p>芒果慕絲蛋糕</p> <p>黑森林忌廉蛋糕</p> <p>朱古力軟糖蛋糕</p> <p>法式雜餅</p> <p>芒果布甸</p> <p>梅酒提子果凍</p> <p>糠菓瑞士卷</p> <p>鮮果盤 ✓</p>
BEVERAGE 飲品	<p>Coffee</p> <p>Tea</p>	<p>咖啡</p> <p>茶</p>



HK\$630 and 10% service charge per person
每位港幣六百三十元正及加一服務費

* 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.

* 以上餐牌只適用於 2019 年 2 月 6 日的農曆新年煙花觀賞自助晚餐。This menu is only applicable to Lunar New Year Fireworks Display Dinner Cruise on February 6th, 2019.