



2018 Indian Charter Dinner Menu

印度晚間包船餐單 2018

V – Vegetarian 素菜

SOUP

- Cream of Turmeric Soup ✓
- Mixed Vegetable Soup Indian Style ✓

SALAD

- Cherry Tomato Salad ✓
- French Vegetables Salad ✓
- Caesar Salad ✓
- German Potato Salad ✓
- Sweet Corn and Kidney Bean Salad ✓
- Waldorf Celery Salad ✓
- Indian Vegetables Salad ✓
- Indian Green Bean Salad ✓

APPETIZERS

- Vegetarian Samosa ✓
- Roasted Masala Chicken with Yoghurt Sauce
- Bhindi Jaipuri ✓
- Deep-fried Chicken with Spices and Herb

TEPPAN

- Prawn, New Zealand Mussel, Chicken Wing & Assorted Vegetables

WAGON

- Roasted Lamb Leg

FRESHLY MADE

- Naan and Roti ✓

湯

- 黃薑忌廉湯 ✓
- 印度咖喱清湯 ✓

沙律

- 車厘茄沙律 ✓
- 法式雜菜沙律 ✓
- 凱撒沙律 ✓
- 德國薯仔沙律 ✓
- 金粟紅腰豆沙律 ✓
- 華都夫西芹沙律 ✓
- 印度雜菜沙律 ✓
- 印度青豆沙律 ✓

頭盤

- 素菜咖喱角 ✓
- 燒馬沙拉雞肉串配乳酪汁
- 印度雜菜盤 ✓
- 印度炸雞

鐵板燒

- 大蝦、紐西蘭青口、雞中翼及雜錦時菜

切肉銀車

- 中東烤羊脾

即場製作

- 印度包 ✓

HOT DISHES

- Roasted Tandoori Lamb
- Indian Chicken Curry
- Mixed Vegetable Curry ✓
- Braised New Potato with Mixed Herbs ✓
- Dahi Fish
- Creamed Spinach ✓
- Dal Makhani ✓
- Paneer Lababdar ✓
- Aloo Methi ✓
- Navratan Korma ✓
- Fried Spaghetti with Pesto Garlic ✓
- Basmati Rice with Vegetables ✓
- Rice and Papadam ✓

CONDIMENT

- Mango Chutney
- Yoghurt

DESSERT

- Blueberry Mousse Cake
- Fresh Mango Mousse Cake
- Japanese Cheese Cake
- German Cheese Cake
- New York Cheese Cake
- Strawberry Mousse Cake
- Chilled Plum Wine Grape Jelly
- Mango Pudding
- Chocolate Fountain
- Fresh Fruit Platter

熱盤

- 烤天多利羊扒
- 印度咖喱雞
- 咖喱雜菜 ✓
- 燴香草新薯 ✓
- 印式乳酪炸魚
- 奶油菠菜 ✓
- 印度香料牛油燻雜豆 ✓
- 鮮茄印度芝士 ✓
- 印度菜炒薯 ✓
- 芝士果仁燴雜菜 ✓
- 蒜片香草炒意大利粉 ✓
- 印度雜菜飯 ✓
- 白飯及印度脆餅 ✓

調味汁

- 芒果汁
- 酸乳酪

甜品

- 藍莓芝士餅
- 鮮芒果慕絲餅
- 日式芝士清蛋糕
- 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
- 鮮果盤

BEVERAGE 飲品

Coffee 咖啡

Tea 茶

HK\$ 500 + 10% service charge per person
每位港幣五百元正，另收加一服務費

*此餐單由二零一八年一月一日生效直至另行通知。Menu is effective from 1 January 2018 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.