

**會議套餐**  
**Meeting Package**  
✘ **小休茶點精選**  
**Selections of Light Refreshment**

**早上 Morning**

食物量數為每位一件 One piece per person for each item

<p><b>A</b></p> <p>巴馬腿水牛芝士配蜜瓜 煙三文魚配麵包圈伴奶油芝士 綠茶合桃閃電泡芙 藍莓馬芬 雞絲炸春卷</p>	<p>Parma Ham with Buffalo Cheese and Honeydew melon– Smoked Salmon Bagel with Cream Cheese Green Tea with Walnut Éclair Blueberry Muffin Deep-fried Chicken Spring Roll</p>
<p><b>B</b></p> <p>雞蛋蟹子沙律全麥包三文治 蔬菜咖喱泡芙 迷你牛角包配胡椒沙樂美腸 香菇雞包仔 雜錦鮮果丹麥包</p>	<p>Egg &amp; Crab Roe Salad in whole Wheat Bread Sandwich Pastry with Vegetarian Curry Mini Croissant with Pepper Salami Steamed Chicken Bun with Mushroom Danish Pastries with Assorted Fresh Fruit</p>
<p><b>C</b></p> <p>法式多士配鵝肝醬 迷你紅豆菠蘿包 巧克力甜甜圈 栗子蓉泡芙 蒸饅頭</p>	<p>Foie Gras Terrine in French Toast Mini Red Bean Pineapple Bun Chocolate Doughnuts Chestnut Paste Éclair Steamed Chinese Bun</p>

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**下午 Afternoon**

食物量數為每位一件 One piece per person for each item

<p>I</p> <p>迷你金槍魚扒配多士 酥炸蔗蝦配泰式甜辣汁 焗火鴨餐包 迷你牛肉千層麵配意式香草醬 迷你朱古力泡芙</p>	<p>Mini Black Pepper Tuna Steak with Toast Deep-fried Sugar-cane Shrimp Paste with Thai Spicy Sauce Baked Roasted Duck Bun Mini Beef Lasagna with Pesto Mini Chocolate Éclair</p>
<p>II</p> <p>炸芝麻蝦配奶油檸檬汁 馬來雜錦沙嗲配花生沙嗲汁 香煎泰式蝦餅配泰國甜辣椒醬 芝士莧菜撻 迷你劇院蛋糕</p>	<p>Deep-fried Sesame Shrimp with Lemon Butter Sauce Malaysian Assorted Satay with Peanut Satay Sauce Pan-fried Thai Style Fish Cake with Thai Sweet Chili Sauce Cheese and Spinach Quiche Tart Mini Opera</p>
<p>III</p> <p>炸蟹鉗配大紅浙醋 迷你吞拿魚漢堡配炒白菌 及香草茄醬 牛柳串燒配甜椒及黑胡椒汁 迷你海鮮比薩 迷你意大利芝士撻</p>	<p>Deep-fried Crab Claw with Vinegar Mini Tuna Fish Burger with Sautéed Mushroom and Tomato Herb Sauce Beef Tenderloin Skewer with Bell Pepper in Black Pepper Sauce Mini Seafood Pizza Mini Tiramisu Tart</p>

備註： 小休期間設有咖啡及茶點,招待為時15至30分鐘。

Remark: Light refreshment to be served during coffee tea break, serving time is a maximum of 15-30 minutes.

會議套餐  
Meeting Package

中式午宴菜譜一  
Chinese Lunch Menu I

乳豬大拼盤  
Barbecued Suckling Pig Platter

竹笙瑤柱沙魚骨湯  
Double-boiled Shark's Cartilage with Conpoy  
and Bamboo Piths

XO醬翡翠花枝蝦仁  
Sautéed Cuttlefish & Shrimp with Seasonal  
Vegetable in XO Chili Sauce

鮮銀杏枝竹浸時蔬  
Poached Seasonal Vegetable with Ginkgo  
and Fresh Bean Curd Skin

骨香豬脾  
Braised Pig Spleen with Carrot,  
Celery and Onion

乾燒伊麵  
Fried E-fu Noodles

梅菜皇揚州炒飯  
Fried Rice  
with Preserved Vegetable & Shrimps

楊枝甘露  
Chilled Mango Sweet Soup with  
Pomelo and Strawberry

美點映雙輝  
Chinese Petit Fours

中式午宴菜譜二  
Chinese Lunch Menu II

海蜆拼叉燒  
Barbecued Pork with Jelly Fish

蟹肉粟米羹  
Sweet Corn and Crabmeat Soup

酒燒豬軟骨  
Braised Pig Cartilage

海螺片扒時蔬  
Braised Seasonal Vegetable with Sliced  
Sea Conch

豉油皇脆皮雞  
Crispy fried Chicken  
with Home-made Soya Sauce

金菰蟹肉炆伊麵  
Braised E-fu Noodles  
with Enoki Mushrooms & Crabmeat

鮮蝦荷葉飯  
Fried Rice with  
Shrimps Wrapped in Lotus Leaf

蛋白杏仁茶  
Almond Sweet Soup with Egg White

美點映雙輝  
Chinese Petit Fours

西式菜譜 一  
**Western Set Menu I**

焗半殼帶子配田園沙律伴香橙汁  
Baked Scallop Garlic Herb Butter with Garden Salad  
in Orange Dressing

\* \* \*

羊肚菌鵪鶉清湯配西班牙些莉酒  
Morel Mushroom and Quail Consommé  
with Spanish Sherry Wine

\* \* \*

意式南瓜雜菜千層麵配  
香草鮮茄醬及奶油芝士汁  
Pumpkin and Vegetable Lasagna with Fresh Herbs  
and Creamy Cheese Sauce

\* \* \*

鮮果沙律  
Fruit Salad

\* \* \*

咖啡或茶  
Coffee or Tea

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西式菜譜 二  
**Western Set Menu II**

加拿大蟹肉牛油果沙律  
配香草檸檬沙律醬  
Canadian Crabmeat with  
Avocado Salad and Lemon Herb Dressing  
\* \* \*

普利亞式義大利雜菜湯  
**Minestrone**  
\* \* \*

香煎三文魚柳配蒜蓉炒莧菜配  
甜薯泥伴檸檬汁  
Pan-fried Salmon Fillet with Sautéed Garlic Spinach, Mashed and Sweet  
Potato in Lemon Emulsion Sauce  
\* \* \*

木糠布甸配鮮莓  
Serradura with Mixed Berries  
\* \* \*

咖啡或茶  
Coffee or Tea

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西式菜譜 三  
Western Set Menu III

香煎法國鴨肝配蒜蓉吐司,香煎紅花蘋果及黑加侖子汁  
Seared Rougie Foie Gras  
with Garlic Toast,  
Pan-fried Saffron Apple and Blackcurrant Sauce  
\* \* \*

燒南瓜奶油湯配印第安蝦  
Roast Pumpkin Cream Soup  
with Cajun Prawn  
\* \* \*

燒香草春雞配炒骰子土豆伴扒意大利青瓜及黑松露菌汁  
Roast Spring Chicken with Sautéed Diced Potatoes, Grilled Zucchini and  
Black Truffle Sauce  
\* \* \*

朱古力榛子慕絲配雜莓  
Chocolate Hazelnut Mousse with Mixed Berries  
\* \* \*

咖啡或茶  
Coffee or Tea

會議套餐  
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西式菜譜 四  
Western Set Menu IV

挪威煙三文魚卷配奶油芝士慕絲及田園沙律  
Norwegian Smoked Salmon Roll with Cream Cheese Mousse and Garden  
Salad  
\* \* \*

黑松露菌奶油湯配薑味泡沫及  
香草紫蘇醬油  
Cream of Black Truffle with Ginger Cappuccino Foam and Pesto  
\* \* \*

炭燒牛柳配炒蘑菇,焗奶油薯  
及砵酒汁  
**Charcoal Grilled** Beef Medallion with Mushroom Ragout, Au Gratin  
Potatoes and Port Wine Reduction  
\* \* \*

椰汁西米班蘭葉布甸  
Coconut and Sago Pudding Flavour  
with Padang Leaves  
\* \* \*

咖啡或茶  
Coffee & Tea

**會議套餐**  
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**自助午宴菜單 Buffet Lunch Menu**

參加人數最少100人 Minimum of 100 participants are required

**SEAFOOD ON ICE**

New Zealand Mussel, Prawns, Crab

**APPETIZER & SALAD**

Assorted Sushi and California Rolls

Salmon and Asparagus Salad

Star Anise Marinated Beef Salad

Proscuttio with Rock Melon and Grissini

Pasta with Squid and Prawns Salad

Romaine, Rocket, Radicchio, Chicory, Lolla Rosa,

Sweet Sorn, Cherry Tomato, Slice Capsicum, Red Bean

**Condiments:**

Crispy Bacon, Grated Parmesan Cheese, Roasted Cashew Nuts, Boiled

Egg, Garlic Croutons, Toasted Pine Nuts

**Dressing:**

Thousand Island, French, Italian Balsamic, Caesar, Balsamic, Raspberry

Vinegar

**SOUP**

Sweet Corn and Crab Bisque with Herbs Croutons

Braised Seafood and Fungus with Bean Curd Broth

Selections of Bread with Butter

**CARVING WAGON**

Roasted Bone Ham with Pineapple Honey Sauce

**WESTERN CUSINIE - Hot Items**

Pan-Fried Beef Tenderloin with Goose Liver

Baked Sea Bass in Aluminum Italy Style

Coq Au Vin chicken

Baked Mussel Provencal

Baked Broccoli with Garlic and Butter in Cheese Sauce

Fusilli with Clam and Mushroom Cream Sauce

**冰上海鮮**

紐西蘭青口、中蝦、凍蟹

**頭盤及沙律**

精選什錦壽司及加州卷

三文魚露筍沙律

中式香料醃牛肉沙律

意大利風乾腿配香瓜及脆麵包條

魷魚, 鮮蝦麵條沙律

羅馬菜、火箭菜、紅橡菜、紅葉菜、

羅沙菜、番茄仔、甜椒、紅腰豆

**配料:**

脆煙肉碎、巴馬臣芝士、腰果、烩蛋、麵包粒、

燒松子仁

**沙律汁:**

千島汁、法式醬汁、意式醋汁、凱撒汁、黑

醋、覆盆子醋

**湯**

粟米蟹肉濃湯配香草包粒

海鮮榆耳豆腐羹

自選麵包伴牛油

**切肉車**

燒火腿配菠蘿蜜糖汁

**西式熱盤**

香煎牛柳配鵝肝醬

意式錫紙焗海鱸魚

法式紅酒燴雞

焗青口保雲蘇

蒜蓉牛油芝士焗西蘭花

白菌蜆肉燴螺絲粉



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**CHINESE DIM SUM**

Steamed Shark's Fin Dumplings  
Steamed Dumplings with Mixed Vegetables  
Steamed Barbecue Pork Buns

**中式點心**

和風翅水晶餃  
田園上素粉果  
蠔皇叉燒包

**CHINESE BBQ & NOODLE STATION**

Barbecued Pork  
Roasted Duck  
Poached Chicken Marinated with Soya Sauce  
"A la minute" Home-made Noodles in Soup with Garnish

**中式燒味及麵檔**

蜜汁叉燒  
明爐燒鴨  
桶子豉油雞  
即席拉麵伴配料

**CHINESE - Hot Items**

Poached Seasonal Vegetable with Assorted Mushrooms  
Braised Pig Spleen with Chinese Herb, Carrot,  
Celery and Onion  
Sautéed Shrimps & Chicken with Celery in XO Chili Sauce  
Fried Rice with BBQ Pork, Shrimps & Preserved Vegetables  
E-Fu Noodle with Crabmeat  
Preserved Egg & Pork Congee with Condiments  
Steamed Rice

**中式熱盤**

雜菌浸時蔬  
骨香豬脾仔  
X.O.醬西芹炒鳳片蝦仁  
揚州炒飯  
蟹肉干燒伊麵  
皮蛋瘦肉粥伴配料  
白飯

**DESSERTS**

Assorted French Pastries  
Assorted Macaroons  
Assorted Cream Puff  
Mango Pudding with Fresh Mango  
New York Cheese Cake (Blueberry)  
Black Forest Cake  
Coconuts Panna Cotta  
Serradura  
Coffee Jelly  
Seasonal Fruit Salad  
Double-boiled Papaya with Snow Fungus & Mixed Almonds  
Chilled Osmanthus Pudding with Medlar Seeds

**甜品**

各式法式甜餅  
各式法式馬卡龍杏仁糖餅  
雜錦奶油泡芙  
鮮芒果布丁  
紐約芝士餅(藍莓)  
黑森林蛋糕  
義大利椰子奶凍  
木糠蛋糕  
咖啡啫喱  
精美時節生果沙律  
南北杏雪耳燉萬壽果  
杞子桂花糕