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西式午餐婚宴精選菜譜 A

Wedding Lunch Buffet Menu A

頭盤及沙律
APPETIZER AND SALAD
翡翠蝦、青口、凍蝦
Sea Whelk, Mussels and Poached Shrimp on Ice
日本魚生刺身及配料
Assorted Japanese Sashimi with Condiments
中式燒烤拼盤
Chinese Barbecued Meat Platter
蕃茄牛芝士配紫蘇葉
Tomato and Buffalo Mozzarella with Fresh Basil
泰式燒牛肉沙律
Thai Style Roasted Beef Salad
熱紅菜頭沙律
Roasted Beetroot and Mandarin Orange Segment Salad
凱撒沙律
Caesar Salad

自助健怡沙律吧
SELF-SERVE HEALTHY SALAD BAR
田園沙律、羅馬生菜、車厘茄、
Mesculun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Red Kidney Bean
青瓜片、粟米、紅腰豆
各式汁漿及配料
Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing Condiments
(Garlic Croutons, Parmesan Cheese Grated and Bacon Bit)

湯
SOUP
黃薑甘筍粟米粥
Cream of Carrot with Turmeric and Sliced Almond
各式麵包
Assorted Bread and Rolls

熱盤
HOT
燒西冷牛肉配砵酒汁
Roasted Sirloin of Beef with Port Wine Sauce
烤競銷番茄三文魚
Baked Salmon with Tomato Mausseline
美式燒豬肋骨
Roasted BBQ Pork Spare Ribs
烤鴨胸配栗華子汁
Pan-fried Duck Breast with Cassis Sauce
蒜蓉炒蠔仔
Roasted Garlic Potatoes with Parsley
清蒸鱈魚
Steamed Whole Seabass with Soya Sauce
清蒸螃蟹
Steamed Crab

甜品
DESSERT
焦糖布甸
Creme Brulee with Vanillia Seed
藍莓芝士蛋糕
Blueberry Cheese Cake
雲呢拿泡芙
Vanilla Puff
燕子百合紅豆沙
Sweetened Red Bean with Lotus Seeds and Lily Bulb
脆鎮果餡
Apple Crumble Cake
時令鮮果盤
Seasonal Fruit Platter
Mövenpick雪糕
Mövenpick Ice-cream

 HK $608
另加一服務費 plus 10% service charge per person

屋面2小时供應啤酒、軟飲及冰冻橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 2 hours

所有菜單及價格如有更改，恕不另行通知
All of the menus and prices are subject to change without prior notice

富閣酒店未作特別註明之菜品俱為免費
Minimum food and beverage charges is applied on our venue

如有任何食物過敏，請提早告知我們
Please inform us for any food allergy in advance.
西式午餐婚宴精選菜譜 B

APPETIZER AND SALAD

頭盤及沙律
Chilled Oyster, Sea Whelk, Mussel and Poached Shrimp on Ice
Assorted Japanese Sashimi with Condiments
Chinese Barbecued Meat Platter
Smoked Salmon with Condiment
Tomato and Buffalo Mozzarella with Fresh Basil
Thai Seaweed Salad
Quinoa Salad with Smoked Ham
凱撒沙律
Ceasar Salad

自助健怡沙律吧
SELF-SERVE HEALTHY SALAD BAR

田園沙律、羅馬生菜、青瓜、黃瓜、紅腰豆
Mesclun Leave, Romaine Lettuce, Cherry Tomatoes, Sliced Green Cucumber, Sweet Corns, Red Kidney Bean
各式汁類及配料
Thousand Island Dressing, Caesar Dressing, Italian Citron Dressing Condiments
(Garlic Croutons, Parmesan Cheese Grated and Bacon Bit)

HOT

熱盤
Roasted Marinated Rack of Lamb with Rosemary Reduction
Roasted BBQ Pork Spare Ribs
Oven-baked Salmon Fillet with Fennel and Cherry Tomato
Stir-fried Shrimp with Squid and Honey Beans
Deep-fried Crispy Chicken
Steamed Fresh Giant Garoupa
Sautéed Asparagus, Broccoli and Black Garlic
印第安咖喱牛肉
Indian Beef Curry
海鲜雜糧炒飯
Seafood Fried Rice

DESSERT

甜品
Crème Brulee with Vanilla Seed
藍莓芝士蛋糕
Blueberry Cheese Cake
迷你甜品杯
Mini Dessert Cup
蜜糖布蕾
Vanilla Puff
貢士百合紅豆沙
Sweetened Red Bean with Lotus Seeds and Lily Bulb
純蘋果酥
Apple Crumble Cake
時令鮮果盤
Seasonal Fruit Platter
梅鈴冰糕
Mövenpick Ice Cream
即製斑戟
Pop cake with Condiments

CARVING

燒肉車
Roasted Prime-rib of Beef with Port Wine Sauce

HK $638
另加一個套餐 plus 10% service charge per person

席間2小時供應啤酒、汽水及冰凍橙汁
Unlimited serving of house beer, soft drinks and chilled orange juice for 2 hours

所有菜單及價目如有更改，恕不另行通知
All of the menus and prices are subject to change without prior notice

宴會廳設有場地最低消費
Minimum food and beverage charges is applied on venue

點對任何食物過敏，請與我們聯絡
Please inform us for any food allergies in advance