

# 2019 GRADUATION DINNER PARTY

## BUFFET DINNER MENU

### COLD SELECTION

Cantonese Barbecued Specialties  
Assorted Maki Rolls, Soy Sauce, Wasabi, Pickles  
Smoked salmon with condiments  
Tomato and Mozzarella Salad, Fresh Basil,  
Balsamic Dressing  
Beetroot and Orange Salad with Coriander  
Thai Glass Noodle Salad  
New Potato Salad, Chives and Bacon salad  
Selection of Garden Lettuce  
Thousand Island dressing, French dressing,  
Vinaigrette, Italian dressing  
Caesar Salad Station, Bacon Lardons,  
Croutons, Parmesan, Anchovies

### HOT SELECTION

Beef Sirloin with Shallot and Balsamic Sauce  
Baked Salmon fillet with Lemon and  
Chive butter  
Stir-fried Chicken with Black beans  
Wok Fried Fish Fillet with Crispy Vegetables  
and XO Sauce  
Fried Rice with Seafood  
Braised E-fu Noodles with Straw Mushrooms  
Chinese Style Wok Fried Vegetables

### SOUP

Forest Mushroom Soup

### CARVING STATION

Honey Baked Ham

### DESSERTS

Praline Napoleon  
Baked Strawberry Cheesecake  
Mango Mousse with Lime Meringue  
Warm Pandan Bread and Butter pudding,  
Vanilla sauce  
Swiss Chocolate Mousse  
Sweetened Papaya Soup, Almonds, Snow Fungus  
Seasonal Fruit Platter

Coffee or tea

HK\$500 per person (Monday to Thursday)

HK\$520 per person (Friday to Sunday)

All prices are subject to a 10% service charge

# 2019年畢業聚餐自助晚餐

## 冷盤

特選廣東燒味  
各式日式小卷  
煙三文魚  
意大利芝士番茄沙律  
甜菜頭香橙芫荽沙律  
泰式粉絲沙律  
薯仔煙肉香蔥沙律  
精選田園沙律  
千島汁、法汁、油醋、意大利汁  
凱撒沙律配煙肉  
脆麵包、芝士及銀魚柳

## 熱盤

西冷牛扒配乾蔥黑醋汁  
焗三文魚柳香蔥檸檬汁  
豆豉雞  
XO醬西芹魚柳  
海鮮炒飯  
干燒伊麵  
清炒時菜

## 湯

野菌忌廉湯

## 精選切肉菜式

蜜汁燒火腿

## 甜品

果仁醬拿破崙  
草莓芝士蛋糕  
芒果慕絲配青檸脆蛋白  
班蘭麵包牛油布甸配雲尼拿汁  
朱古力慕思  
木瓜南北杏雪耳糖水  
合時鮮果盤

咖啡或茶

每位港幣\$500 (星期一至星期四)

每位港幣\$520 (星期五至星期日)

\*所有價錢需另加一服務費