

2020 SECONDARY SCHOOL GRADUATION BUFFET MENU

COLD SELECTION

Cantonese Barbecued Specialties
Assorted Maki Rolls, Soy Sauce, Wasabi, Pickles
Smoked Norwegian salmon with condiments
Parma Ham and Melon
Roasted Chicken with Pineapple Salad,
Light Curry Dressing
Thai Glass Noodle Salad
New Potato Salad with Chives and Bacon
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 Teriyaki-style Salmon fillet
Stir-fried Chicken with Lemon Sauce
Deep-fried Pork Spare Ribs with Honey
Plum Sesame Sauce
Yeung Chow Fried Rice
Braised E-fu Noodles with Straw Mushrooms
Chinese Style Wok Fried Vegetables

SOUP

Forest Mushroom Soup
Fresh Bakery Selection with Butter

CARVING STATION

Honey Baked Ham

DESSERTS

Salted Chocolate Meoleux
Vanilla Strawberry Cheesecake
Lemon Tart
Raspberry Clafouti Coconut Crumble
with Vanilla Sauce
Classic Tiramisu
Grass Jelly with Taro and Sweet Potato Balls
Seasonal Fruit Platter

Coffee or tea

HK\$550 per person (Monday to Thursday)

HK\$580 per person (Friday to Sunday)

All prices are subject to a 10% service charge

2020年中學謝師宴自助餐

冷盤

廣東燒味特選
各式日式小卷
挪威煙三文魚
巴馬火腿配蜜瓜
鳳梨燒雞沙律配淡咖喱汁
泰式粉絲沙律
薯仔煙肉香蔥沙律
精選田園沙律配
千島汁、法汁、油醋、意大利汁
凱撒沙律配炒煙肉、
脆麵包、芝士及銀魚柳

熱盤

西冷牛扒配乾蔥黑醋汁
日式照燒三文魚柳
檸檬雞
蜜梅京燒骨
揚州炒飯
乾燒伊麵
清炒時菜

湯

野菌忌廉湯
鮮焗麵包籃配牛油

精選切肉菜式

蜜汁燒火腿

甜品

法式鹹味朱古力蛋糕
士多啤梨香草芝士蛋糕
檸檬撻
紅桑子椰子金寶配香草汁
經典提拉米蘇
仙草芋圓
合時鮮果盤

咖啡或茶

每位港幣\$550 (星期一至星期四)

每位港幣\$580 (星期五至星期日)

*須加一服務費