

Barbecue Buffet Menu 燒烤自助餐

Appetizer 頭盤

Italian Parma Ham and Salami with Cantaloupe

意大利風乾火腿、沙樂美腸配蜜瓜

Smoked Salmon with Condiments

挪威煙三文魚

Spicy Chicken in Chili Sauce

川辣口水雞

Japanese Maki Rolls with Condiments

日式手卷

Salad 沙律

(V) Mesclun Salad

雜菜沙律

(V) Cherry Tomato

車厘茄

(V) Cucumber

青瓜

(V) Kidney Beans

紅腰豆

(V) Sweet Corn and Pineapple Salad

粟米菠蘿粒沙律

(V) Vine Tomato with Sesame Vinegar

蕃茄配胡麻醬

(V, N) Green Apple, Celery with Walnut Salad

青蘋果西芹核桃沙律

Dressing 沙律醬

French, Thousand Island, Balsamic Vinaigrette

法式、千島汁、意式黑醋汁

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Over the Grill 燒烤

Cajun Chicken Wing

香辣雞翼

Marinated Beef Short Rib with Black Peppercorn

黑椒牛仔骨

(P) Marinated Pork Chop with Cajun

香辣豚肉扒

Emmentaler Sausage with Honey

蜜汁烤煙肉腸

Assorted Meat Balls

(Beef, Fish, Pork, Cuttlefish, Shrimp)

雜錦肉丸

(牛丸、魚丸、豬肉丸、墨魚丸、蝦丸)

(V) Roasted Mushroom with Garlic and Butter

蒜茸牛油焗雜菌

(V) Sweet Potato

烤甜薯

(V) Eggplant

烤茄子

(V) Corn on Cob

粟米條

Sauce 汁醬

Barbecue Sauce

燒烤汁

Mint Yoghurt Sauce

薄荷乳酪汁

Burgundy Gravy

紅酒汁

Mint Jelly

薄荷啫喱

Barbecue Buffet Menu 燒烤自助餐

Side Dish 配菜

(V) Wok Fried Seasonal Vegetables with Garlic

蒜茸炒時蔬

(V) Pasta with Pesto Sauce

香草醬意大利粉

Dessert 甜品

Black Forest Chocolate Cake

黑森林蛋糕

Green Tea Panna Cotta

意大利綠茶奶凍

Éclair

泡夫

Fresh Fruits Platter

新鮮果圃

Coffee or Tea

咖啡或茶

HK\$300 net per person

每位港幣 300 元正

(Minimum 30 persons 至少 30 人)