

# THE FOOD GALLERY

## SURF & TURF FEAST IN SPRINGTIME DINNER BUFFET

### 初春海陸饗宴自助晚餐

2024 . 03 – 04

#### Worldwide Seafood on Ice 環球冰鎮海鮮

Snow Crab Leg, Brown Crab, Chilled Crab,  
Cooked Whelk, Blue Mussel, Cooked Mantis Shrimp  
雪花蟹腳、麵包蟹、潮式凍蟹、熟翡翠螺、法國藍青口、熟瀨尿蝦

#### Live Oyster Bar 現場即開蠔吧

Fresh Oyster 新鮮生蠔

#### Carving 烤肉

Roasted New Zealand OP Rib, Slow-roasted New Zealand Lamb Rack,  
Barbecued U.S. Pork Spare Rib, Assorted German Sausages  
燒紐西蘭大骨扒、慢燒紐西蘭香草羊架、醬燒美國豬肋骨、各式德國香腸

#### Japanese Sashimi & Sushi Bar 日式刺身及壽司

Salmon, Tuna, Hamachi, Red Snapper, Hokkai Nishin, Razor Clam, Assorted Sushi  
三文魚、吞拿魚、油甘魚、立魚、希靈魚、馬刀貝、各式手握壽司

#### Cold Appetizers & Salad 冷盤前菜及沙律

Smoked Salmon, Smoked Duck Breast, Parma Ham Melon,  
Thai Pomelo Chili Salad with Dried Mango, Gado Gado Salad,  
Kimchi, Kelp and Bean Sprouts Salad  
煙三文魚、煙鴨胸、風乾火腿蜜瓜、泰式芒果乾柚子沙律、  
加多加多野菜沙律、泡菜海帶豆芽沙律

#### Soup 湯品

U.S. Oxtail Soup, Gulyásleves,  
Wild Mushroom Soup and Truffle, Korean Ginseng Beef Bulalo Soup  
美國牛尾濃湯、匈牙利牛肉湯、松露野菌湯、韓式人參牛骨湯

#### Tapas 小食

Italian Baked Potato with Meat Sauce, Deep-fried Oyster Cutlet  
意式肉醬焗薯皮、吉列廣島蠔

#### Western Hot Entrees 西式熱葷

Roasted U.S. Beef Short Rib with Salt, Roasted Duck Breast,  
Braised New Zealand Lamb Shank in Red Wine Sauce,  
Thai Style Roasted Chicken with Lemongrass  
鹽燒美國牛仔骨、烤鴨胸、紅酒燴紐西蘭羊膝、泰式阿萊烤雞

#### Chinese Hot Entrees 中式熱葷

Braised Pork Ribs with Aged Vinegar, Steamed Garoupa,  
Assorted Dim Sum, Assorted Siu Mei, Kow Klook Gapi  
鎮江糖醋排骨、蒸石斑魚、雜錦點心、雜錦燒味、泰式蝦醬肉鬆炒飯

#### Southeast Asia and Curry Station 東南亞咖喱站

Indian Chicken Curry, Indian Lamb Curry, Seafood Curry, Thai Green Curry Chicken  
印式咖喱雞、印式咖喱羊、咖喱海鮮、泰式青咖喱雞

#### Live Cooking Station 現場烹飪站

Boston Lobster with Herbs and Butter 火炙香草牛油燒波士頓龍蝦

#### Show Cooking Station 烹飪站

Clams Marniere, Thai Stir-fried Crab Curry,  
Black Sesame Glutinous Rice Dumpling  
香蒜白酒煮蜆、泰式咖喱炒蟹、擂沙黑芝麻湯圓

#### Desserts 甜品

Mango Pudding with Coconut Cream, White Wine with Mixed Fruit Jelly,  
Strawberry Panna Cotta, Passion Fruit Crème Brulee, Mango Mille-feuille,  
Exotic Fruit Cake, Banana Chocolate Mousse Cake, Selections of Ice Cream  
香芒椰子布甸、雜果白酒啫喱、士多啤梨奶凍、熱情果焦糖燉蛋、  
芒果拿破崙、熱帶水果蛋糕、香蕉朱古力慕絲蛋糕、精選雪糕

Reserve Now 立即預訂 >

All menu items are subject to change according to seasonality and availability.  
Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.  
A 10% service charge will be added to your bill.

食物或會因應季節變化及供應而改變。為閣下健康著想，  
如閣下對任何食物有過敏反應，請跟服務員聯絡。  
另加一服務費。