

2026 謝師宴自助晚宴菜譜
2026 Graduation Celebratory Buffet Dinner Menu

Cold Selection & Salad 冷盤類

Deluxe Cold Cut, Prosciutto, Pickles 精選凍肉腸、風乾肉、醃菜
Deluxe Sushi, California Roll 精選壽司、加州卷
Mozzarella Cheese, Tomato, Basil Pesto Salad 水牛奶芝士、番茄、羅勒香草醬沙律
Thai Beef, Cashew Nuts, Coriander Salad 泰式牛肉、腰果、芫茜沙律
Prawn, Mizuna, Red Onion Salad 鮮蝦、水菜、紅洋蔥沙律
Mediterranean Seafood, Penne Pasta Salad 地中海海鮮、長通粉沙律
Green Garden Corner 田園青菜沙律
Romaine Lettuce, Lollo Rosso, Frisee 羅馬生菜、卷生菜、細葉生菜
Carrot, Cucumber, Corns, Red Kidney Bean, Cherry Tomato 甘筍、青瓜、粟米、紅腰豆、車厘番茄
Selection of Condiments, Dressing 精選沙律配料、醬汁
Garlic Crouton, Crispy Bacon, Parmesan Cheese 蒜香麵包粒、香脆煙肉、巴馬臣芝士
Caesar Dressing, Thousand Island Dressing, Japanese Dressing, Balsamic Vinegar, Olive Oil
凱撒汁、千島汁、日式汁、意大利黑醋、橄欖油

Soup 湯類

Seafood Bisque 海鮮忌廉濃湯
Fresh Bakery Basket, Butter 新鮮麵包、牛油

Carvery 烤肉類

Roasted Rib Eye of Beef, Forest Mushroom Jus 烤焗原條牛肉肉眼、野菌燒汁

Hot Entrees 熱盤類

Pan-fried Salmon Fillet, Dill Cream Sauce 香煎三文魚柳、刁草忌廉汁
Italian Braised Cheese Meat Ball, Mashed Potatoes 意式芝士燴肉丸、薯茸
Malaysian Curry Chicken, Coconut Rice 馬來咖喱雞肉、椰香飯
Sticky Baked Baby Pork Rib 烤焗美式豬肋骨
Sautéed Broccoli, Pork Neck Meat 西蘭花炒豬頸肉
Fried Rice, Egg White, Beef 蛋白牛肉炒絲苗
Braised E-Fu Noodle with Mushroom 干燒伊麵
Sautéed Seasonal Vegetables 清炒時蔬

Dessert 甜品類

Fresh Sliced Fruit 新鮮生果片
Apple Financier 蘋果金磚蛋糕
Mocha Chocolate Cake 咖啡朱古力餅
Green Tea and Red Bean Mousse Cake 綠茶紅豆慕絲蛋糕
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Caramel Custard 焦糖燉蛋
Mango Sago Soup 香芒西米露

Coffee or Tea 咖啡或茶

席間兩小時任飲汽水及橙汁

Free flow of soft drinks and chilled orange juice for 2 hours during dinner

每位 HKD 港幣 580 元 per person (星期一至四 Monday to Thursday)
每位 HKD 港幣 620 元 per person (星期五至日及公眾假期 Friday to Sunday & Public Holiday)

以上價目均須另加一服務費 All prices are subject to 10% service charge
(50 位或以上 Minimum 50 persons)