

Asia's Fashion Jewellery & Accessories Fair - March

亞洲時尚首飾及配飾展-3月

International Lunch Buffet 國際美食自助餐

一樓 Arena Kitchen on Level 1

Salad Bar 沙律

Frisee, Red Chicory, Butter Lettuce, Romaine Lettuce (V) 法式精選什菜
Mixed Sliced Vegetables, Cherry Tomato, Sweet Corn (V) 切片什菜, 車厘茄, 粟米粒
Served with Assorted Salad Dressings and Condiments 配以多款沙律醬及配料

Appetizer 冷盤

(6 cold platters will be served daily 每天精選以下其中 6 款)

Home Made Salmon Rillettes 自家制三文魚醬
Home Made Gravdax Salmon with Condiments 時蘿三文魚配精選配料
Cucumber Curry Salad 咖喱青瓜沙律
Ratatouille Salad 法式燴什菜沙律
Baked Tomato with Buffalo Cheese & Basil 香草水牛芝士焗蕃茄
Parma Ham and Melon Wedges 意式風乾腿配蜜瓜
Oven Roasted Tomato and Red Onion with Basil dressing 燒蕃茄紅洋蔥
International Gourmet Cold Cut Platter 環球凍肉拼盆
Cold Ramen Salad with Japanese Sesame Sauce 拉麵沙律配日式芝麻醬
German Potato Salad with Bacon & Chives 德國薯仔沙律
Pomalo and Prawn Salad in Thai Style 泰式甘柚蝦沙律
Chinese BBQ Meat Platter 中式燒味拼盆
Jelly Fish with Vinegar Dressing "ShanXi" Style 山西老醋海蜆
Selections of Maki and Sushi 精選壽司及卷物

Soup 湯

(1 soup will be served daily 每天精選以下其中 1 款)

Minestrone 意大利雜菜湯
Or
Potato & Vegetables Soup 薯蓉青菜湯
Or
Onion Soup 洋蔥湯
Or
Ox-tail Soup 牛尾湯

Served with Bread Rolls & Butter 配麵包及牛油

Daily Fresh Pasta Served with Yours Flavor Sauce 意大利粉自選汁醬

Spaghetti, Penne, Farfalle,

意大利粉, 意大利直通粉, 蝴蝶粉,

Choice of your Ingredients and Condiments: 選擇您喜歡的配料:

(Bottom Mushroom, Shredded Ham, Salami, Diced Tomato, Black Olives, Garlic, Smoked Salmon,

Onion, Capsicum, Parmesan Cheese, Bacon, Olive Oil, Tomato Concasse, French Cream, Pesto)

(白菌片, 火腿, 沙洛美腸, 蕃茄粒, 黑水欖, 蒜茸, 三文魚, 洋蔥, 甜波椒, 巴馬臣芝士粉,

煙肉, 欖油, 鮮茄汁, 忌廉汁, 香草醬)

Dim Sum Station 點心站

Steamed Beef Balls with Bean Curd Sheet 鮮竹牛肉球
Shrimp Dumpling in "Chiu Chow" Style 潮州粉粿
Delicious Chinese BBQ Pork Bun 中式叉燒包
Steamed Spare Ribs with Fried Garlic and Soy Bean Paste 蒜茸麵醬蒸排骨
Steamed Glutinous Rice with Chicken & Conpoy 迷你珍珠雞
Steamed Siu Mai with Crab Coral 蟹皇燒賣
Pan-fried Turnip Cake 香煎蘿蔔糕
Deep-fried Wonton with Sweet and Sour Preserved Vegetable 酥炸錦繡雲吞配蔬菜
Steamed Sugar Cane Cake 古法馬拉糕
Deep-fried Vegetable Spring Rolls 黃金炸春卷

Hot Dishes 熱盤

(8 hot dishes will be served daily 每天精選以下其中 8 款)

Indian Chicken Curry with Roti 印度雞肉咖喱配酥油餅
Wok-fried Beef Tenderloin with Orange Sauce 橙汁一口牛柳
Roast Spring Chicken with Herb Gravy 燒春雞配香草汁
Thai Red Beef Curry with Basil 泰式紅咖喱牛肉
Deep-fried Green Chilli with Soy Sauce 炸虎皮尖椒
Lamb Stew with Young Vegetables 燴羊肉配青菜
Oven-baked Salmon Fillet with Herbs Cream Sauce 焗三文魚香草忌廉汁
Thai Red Duck Curry with Baby Eggplant and Cherry Tomato 泰式紅咖喱鴨
Braised Beef in Red Wine Sauce 紅酒燴牛肉
Tenderloin Sliced Beef with Chopped Chilli 炒剝椒牛肉柳
Braised OX Tail in Red Wine Sauce 紅酒燴牛尾
Potato & Leak Gratin (V) 焗忌廉大蒜馬鈴薯 (素)
Braised Chicken Leg in Red Wine Sauce 紅酒燴雞腿
Seasonal Vegetables in Supreme Soup 上湯雲耳浸時蔬
Carbolara with Butter Noodles 煙肉白汁牛油麵
Fried Rice with Roasted Eel in Teriyaki Sauce 日式鰻魚炒飯
Steamed Rice 白飯

Wagon 肉類

(1 dish will be served daily 每天精選以下其 1 款)

Roasted Sirloin of Beef with Horseradish & Mustard Sauce 燒西冷牛肉配辣根芥末汁
Or
Roasted Rib-eye of Beef with Red Wine Sauce 燒澳洲肉眼扒配紅酒汁
Or
Roasted Bone Ham with Honey Sauce 燒火腿配蜜糖汁

Dessert 甜品

Chocolate Fountain with Marsh Mallow 棉花糖朱古力噴泉
Home Made Sweetened Bean Curd 豆腐花
Red Bean Sweet Soup 紅豆沙
Fresh Cream Cake 鮮忌廉蛋糕
Mocha Mousse in Glass 咖啡朱古慕絲
Tiramisu Cake 意大利芝士蛋糕
Ginger Crème Brulee 薑味焦糖燉蛋
Chocolate Rolls 朱古力卷
Fresh Fruit Platter 鮮果拼盤

(V) – Vegetarian

Coffee and Tea 咖啡或茶

*Price is subject to 10% service charge 另收加一服務費

每位 *\$168 per person