

Masked Rider Fest Hong Kong 2010

Light Lunch Buffet Arena Kitchen on Level 1

Salads

Assorted French Lettuce with Condiments and Dressings

Antipasti

(Marinated Black and Green Olive, Roasted Mixed Bell Pepper Confit, Garlic Confit with Rosemary)

Crab Stick and Cucumber Salad with Crab Roes

Hokkaido Cold Tofu with Minced Salmon and Sesame Dressing

Roasted Japanese Purple Potato

Roasted Whole Sweet Corn with Chili and Lime

Hot Spring Egg with Soya Dressing

French Bean Salad with Bacon

Marinated Baby Octopus in Olive Oil

Beet Root Hummus with Papadum

Sliced Beef Tomato with Buffalo Cheese and Basil Oil

Soups (will change everyday)

Miso Soup with Spring Onion / Wild Mushroom Cream Soup with Chives/

French Onion Soup with Cheese Toast / Minestrone with Pesto

Hand Roll, Maki and Sushi

Hand Roll (Salmon, Sea Snapper, Red Tuna)

Sushi (Salmon, Sea Snap Red Tuna, and Tamago)

Maki (Cucumber, Tamago, Deep-fried Prawn, Roasted Eel)

Sandwiches

Smoked Turkey Breast with Pineapple Chutney Ciabatta

Zucchini, Mint and Feta Tart

Chicken Tikka with Pita Bread

Salmon Rilletes on Garlic Toast

Gilled Ham and Cheese Sandwich

Desserts

Matcha Cream Cake

Ginger Crème Brûlée

Okinawan Sweet Potato Cheese Cake

Banana-misu

Lemongrass Panna Cotta

Coffee or Tea

HK\$98* per person

*Price is subject to 10% service charge