

# THE FOOD GALLERY

MAY TO JUNE

ASIAN FOOD SPECTACULAR DINNER BUFFET

五月至六月 — 亞洲美食盛薈自助晚餐

2024 . 05 – 06

## 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,  
Kimchi, Kelp and Bean Sprouts Salad, Gado Gado Salad,  
Vietnamese Sausage and Rice Vermicelli Salad  
煙三文魚、煙鴨胸、風乾火腿蜜瓜、泡菜海帶豆芽沙律、  
加多加多野菜沙律、越式扎肉粉絲沙律

## Soup 湯品

Rishiri Kombu Broth, Belgian Style Tomato and Fish Soup,  
Wild Mushroom Soup and Truffle, Korean Ginseng Beef Bulalo Soup  
利尻昆布湯豆腐湯、比利時鮮茄魚蓉湯、松露野菌湯、韓式人參牛骨湯

## Tapas 小食

Oyster Kirkpatrick, Italian Baked Potato with Meat Sauce  
煙肉芝士焗蠔、意式肉醬焗薯皮

## Western Hot Entrees 西式熱葷

Braised Lamb Shank, Thai Style Roasted Chicken with Lemongrass,  
Tteokbokki, Budae Jjigae Spam  
燴羊膝、泰式阿萊烤雞、韓式辣炒年糕、韓式部隊鍋

## Chinese Hot Entrees 中式熱葷

Pork Back Ribs Wrapped in Paper,  
Fried Dough Sticks Stuffed with Minced Shrimp,  
Wonton Chicken Soup in Casserole, Congee with Minced Pork and Oyster,  
Assorted Dim Sum, Assorted Siu Mei  
紙包骨、鬼馬油炸鬼、砂鍋雲吞雞、潮州蠔仔肉碎粥、  
雜錦點心、雜錦燒味

## 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

Broiled Boston Lobster with Green Curry Sauce 火炙青咖喱波士頓龍蝦

## Show Cooking Station 烹飪站

Thai Stir-fried Crab Curry, Oatmeal Prawn,  
Black Sesame Glutinous Rice Dumpling  
泰式咖喱炒蟹、星洲黃金麥皮蝦、擂沙黑芝麻湯圓

## Desserts 甜品

Mango Pudding with Coconut Cream, Mochi Cream Roll,  
Purple Potato Tart, Salted Green Tea Tart, Sakura Cheesecake,  
Taro Ball Sweet Soup, Coconut Crème Brûlée, Thai Mango Sticky Rice  
芒果布甸配椰子忌廉、糯米忌廉卷、紫薯撻、海鹽綠茶撻、  
櫻花芝士蛋糕、芋圓糖水、椰子燉蛋、香芒糯米飯

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。