

# THE FOOD GALLERY

## 七月至八月 泰國醇香自助晚餐 JULY TO AUGUST AMAZING THAILAND DINNER BUFFET

### 即製招牌菜 SIGNATURE DISH

泰北咖喱金麵 Krua Lawng Khao

一家入選《泰國米其林指南》必比登推介的清邁泰國餐廳

Khao Soi by Krua Lawng Khao

— A Thai restaurant in Chiang Mai awarded Bib Gourmand  
in the MICHELIN® Guide Thailand

### 新鮮海鮮 CHILLED SEAFOOD COUNTER ON ROCK

每天5款海鮮輪流供應 5 Kinds of Seafood on Daily Rotation

新鮮活蠔、雪場蟹腳、麵包蟹、潮式凍蟹、熟蝦、翡翠螺

東風螺、文蛤、法國藍青口、紐西蘭青口、凍瀨尿蝦

Live Oyster, Snow Crab Leg, Brown crab, Chilled Crab, Cooked Prawn, Cooked Whelk,

Sea Snail, Clam, Blue Mussel, N.Z. Green Mussel,

Cooked Mantis Shrimp

### 醬汁及配料 Dressings & Condiments

乾蔥紅油醋、咯嗲汁、泰國辣汁、辣椒豉油、檸檬角

Shallot Vinegar, Cocktail Sauce, Thai Spicy Sauce, Chili Soy Sauce, Lemon Edge

### 日本料理 JAPANESE STATION

三文魚、吞拿魚、油甘魚、立魚、希靈魚、八爪魚、馬刀貝

及各式手握壽司及各式漬物

Salmon, Tuna, Hamachi, Red Snapper, Hokkainishin, Octopus, Razor Clam

with assorted Sushi and Japanese Pickles

### 冷切與芝士 CHEESE BOARD STATION

每天3款輪流供應 3 kinds on Daily Rotation

核桃芝士、蒜味芝士、紅波芝士、藍芝士、聖保林芝士、

金文不芝士、大孔芝士配梳打餅、加拿餅、杏桃乾、葡萄乾

Walnut Cheese, Garlic Cheese, Edam Cheese, Saint Cheese,

Saint Paulin Cheese, Camembert Cheese, Emmental Cheese

with Cream Cracker, Cracker Gala, Dried Apricot, Raisins

### 即製招牌菜 COLD APPETIZERS & SALAD

每天4款輪流供應 4 kinds on Daily Rotation

挪威煙三文魚 Norwegian Smoked Salmon with Capers

香芒杏桃煙鴨胸 Smoked Duck Breast with Apricot & Mango

蜜桃煙雞胸 Smoked Chicken Breast with Peach

香草番茄芝士沙律 Caprese Salad with Pesto Sauce

意大利風乾火腿蜜瓜 Parma Ham Platter with Melon

泰式素肉沫豆角沙律 Thai Style OmniPork and Green Beans Salad

泰式酸辣鳳爪沙律 Thai Style Sour and Spicy Chicken Feet Salad

泰式青木瓜海鮮沙律 Thai Style Green Papaya Salad with Seafood

泰式海鮮粉絲沙律 Thai Style Seafood and Glass Noodle Salad

泰式芒果乾柚子沙律 Thai Pomelo Chili Salad with Dried Mango

### 泰式燒烤 GRILL STATION

火炙椰香青咖喱波士頓龍蝦

Broiled Boston Lobster with Coconut Green Curry Sauce

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。  
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### 泰式小吃 TAPAS STATION

每天2款輪流供應 2 kinds on Daily Rotation

海鮮絲網春卷 Seafood Net Roll

泰式炸蝦餅 Thai Fried Shrimp Cakes

泰式炸魚餅 Thai Fried Fish Cakes

泰式香葉包雞 Thai Chicken Wrapped in Bay Leaves

吉烈廣島蠔 Deep-Fried Oyster Cutlet

### 西式餐湯 WESTERN SOUP

每天1款輪流供應 1 Kind on Daily Rotation

蜆肉周打湯 Clam Chowder

比利時鮮茄魚蓉湯 Tomato & Fish Soup in Belgium Style

松露野菌湯 Wild Mushroom Soup and Truffle

南瓜湯 Pumpkin Soup

意大利菜湯 Classic Minestrone

### 中式餐湯 CHINESE SOUP

每天1款輪流供應 1 Kind on Daily Rotation

節瓜淡菜煲豬骨 Hairy Gourd and Mussel Soup with Pork Rib

雪耳椰子煲豬骨 Snow Fungus and Coconut Soup with Pork Rib

粉葛赤小豆煲豬骨 Kudzu and Rice Bean Soup with Pork Rib

海底椰雪耳煲豬骨湯 Sea Coconut and Snow Fungus with Pork Rib

姬松茸蟲草花煲豬骨湯 Matsutake and Cordyceps Flower Soup with Pork Rib

### 燒烤肉檔 CARVING STATION

燒紐西蘭大骨扒 Roasted New Zealand Beef OP Rib

泰式燒腩肉 Roasted Pork Belly in Thai style

### 泰式湯麵 NOODLE AND BROTH STATION

泰式冬蔭功海鮮湯 Tom Yum Goong

泰北咖喱金麵 Khao Soi

泰式船麵 Boat Noodle

### 現煮料理 SHOW COOKING STATION

香蒜白酒煮蜆 Clams Marniere

泰式咖喱炒蟹 Thai Stir-Fried Crab Curry

泰式咖喱大頭蝦 Thai Stir-Fried Mino Nylon Shrimp Curry

酥炸百花皮蛋 Crispy Fried Century Egg stuffed with Minced Shrimp

糖不甩芝麻湯圓 Black Sesame Glutinous Rice Balls

### 粵式點心 ASSORTED DIM SUM

蝦餃, 豬肉燒賣, 珍珠雞, 叉燒包, 雞包仔

Shrimp Dumpling, Siu Mai, Sticky Rice Chicken, Pork Bun, Chicken Bun

### 精選燒味 ASSORTED SIU MEI

泰式海南雞, 蜜餞叉燒, 廣東燒鴨, 中式紅布腸

Hainanese Chicken, BBQ Pork, Roast Duck, Chinese Red Skin Sausage

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### 西式熱食 WESTERN CUISINE HOT ENTREES STATION

每天4款輪流供應 4 kinds on Daily Rotation

慢燒紐西蘭香草羊架 Slow Roasted New Zealand Lamb Rack

車厘子烤鴨胸 Roasted Duck Breast with Dark Cherry

鹽燒美國牛仔骨 Salt Burns U.S. Beef Short Rib

紅酒燴紐西蘭羊膝 Braised New Zealand Lamb Shank in Red Wine Sauce

泰式阿萊烤雞 Thai Style Roasted Chicken with Lemongrass

泰式豬頸肉 Char-grilled Pork Jowl

### 中式熱食 CHINESE HOT ENTREES STATION

每天4款輪流供應 4 Kinds on Daily Rotation

鎮江糖醋排骨 Braised Pork Ribs with Aged Vinegar

泰式辣椒膏炒青口 Stir-fried Mussels with Nam Prik Pao

泰式明爐石斑魚 Thai-style Steamed Garoupa

泰式豆醬炒椰菜苗 Stir-fried Broccoli Sprouts with Thai Bean Paste

馬拉盞炒什菜 Stir-Fried Mixed Vegetables with Malazhan

泰式炒金邊粉 Phad Thai

泰式蝦醬肉鬆炒飯 Kow Klook Gapi

泰式粉絲蝦煲 Thai Style Claypot Vermicelli with Prawns

### 東南亞咖哩 SOUTHEAST ASIAN CURRY STATION

每天3款輪流供應 3 kinds on Daily Rotation

印式咖哩雞, 印式咖哩羊, 泰式咖哩海鮮, 泰式青咖哩雞, 泰式青咖哩雜菜

Indian Chicken Curry, Indian Lamb Curry, Thai Seafood Curry,

Thai Green Curry Chicken, Thai Green Curry Vegetables

醬汁及配料 Dressings & Condiments

白飯, 印度薄脆, 印度酥餅, 印度汁醬

Steamed Rice, Papadum, Rosti, Indian Dip

### 甜點 DESSERT STATION

雜莓奶凍 Mixed berries Panna Cotta

高良薑檸檬草白朱古力慕斯 Galangal Lemongrass White Chocolate Mousse

榴蓮千層酥 Durian Mille-Feuille

榴槤忌廉泡芙 Durian Cream Puff

菠蘿椰子慕斯 Pineapple Coconut Mousse

椰奶芒果布丁 Mango Pudding with Coconut Cream

泰式椰子大菜糕 Thai Style Coconut Agar Jelly

泰國布丁 Thai Pudding

椰子焦糖燉蛋 Coconut Crème Brûlée

芒果芝士蛋糕 Mango Cheesecake

荔枝慕斯蛋糕 Lychee Mousse Cake

斑蘭奶皇蛋糕 Pandan Custard Cake

泰式芒果糯米飯 Thai Mango Sticky Rice

菠蘿蜜金寶 Jackfruit Crumble

泰式煎餅站 (香蕉、菠蘿蜜、芒果) Thai Pancake Station (Banana, Jackfruit, Mango)

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