

T H E F O O D GALLERY

鮑羅萬有自助晚餐 ABALONE DINNER BUFFET

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、
文蛤、法國藍青口、紐西蘭青口

Live Oyster, Snow Crab Leg, Brown crab, Chilled Crab

Cooked Prawn, Cooked Whelk, Clam, Blue Mussel, N.Z. Green Mussel

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

黃鰭金槍魚、刺身帶子、天使紅蝦、

海膽三文魚籽北寄貝并、

三文魚、油甘魚、立魚、希靈魚、八爪魚、馬刀貝

Yellowfin Tuna, Scallop Sashimi, Argentine Red Shrimp,

Sea Urchin, Salmon Roe & Hokki with Rice

各式手握壽司及各式漬物

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

Assorted Sushi & Japanese Pickles

自助沙律吧 SALAD & INGREDIENTS

每天8款輪流供應 8 Kinds on Daily Rotation

九芽菜、羅文生菜、紅毛菜、火箭菜、紅橡葉菜、溫室豆芽、車厘茄、

青瓜、紅腰豆、粟米粒、雞豆、甘筍、西蘭花、燈籠椒、紅菜頭、粟米仔

Frisse, Romain Lettuce, Lolo Rossa, Rocket Leave, Red Oak Lettuce, Baby Spinach,

Bean Sprout, Cherry Tomato, Cucumber, Red Kidney Bean, Sweet Corn,

Chickpea, Carrot, Broccoli, Mixed Bell Peppers, Beetroot, Baby Corn

醬汁及配料 Dressings & Condiments

千島汁、橄欖油黑醋汁、凱撒汁、意大利油醋汁、法汁、

芝士粉、麵包粒、黑橄欖、青橄欖、珍珠洋蔥、杏仁片

配煙肉、意大利油漬番茄、黑白芝麻、花生

Thousand Island Dressings, Olive Oil & Vinegar,

Caesar Dressings, Italian Vinegar, French Dressings,

Grated Cheese, Crouton, Black Olive, Green Olive, Toasted almond

Pearl Onion, Bacon, Sundried Tomato, White and Black Sesame

冷切及芝士 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, Raisin

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.

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THE FOOD GALLERY

鮑羅萬有自助晚餐 ABALONE DINNER BUFFET

冷盤開胃菜及沙律 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
- 意大利風乾火腿蜜瓜 Parma Ham Platter with Melon
- 吞拿魚尼哥斯沙律 Niçoise Salad with Tuna
- 口水雞青瓜絲沙律 Sichuan Chili Chicken with Cucumber Salad
- 涼拌鮑魚雞絲粉皮 Abalone and Chicken Greenbean Noodle with Sesame Dressing
- 涼拌鮑魚皮蛋凍豆腐 Cold Tofu with Abalone and Preserved Egg
- 蝦肉通粉沙律 Baby Shrimp with Macaroni Salad
- 日式海苔蓮藕沙律 Japanese Seaweed and Lotus Root Salad
- 德國薯仔沙律 German Potato Salad with Bacon Bits

西式餐湯 WESTERN SOUP

每天1款輪流供應 1 Kind on Daily Rotation

- 南瓜湯 Pumpkin Soup
- 蜆肉周打湯 Clam Chowder
- 意大利菜湯 Classic Minestrone
- 松露野菌湯 Wild Mushroom Soup and Truffle
- 比利時鮮茄魚蓉湯 Tomato and Fish Soup in Belgium Style

中式餐湯 CHINESE SOUP

每天1款輪流供應 1 Kind on Daily Rotation

- 粉葛赤小豆煲豬骨 Kudzu and Rice Bean Soup with Pork Rib
- 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
- 海底椰雪耳煲豬骨湯 Sea Coconut and Snow Fungus Soup with Pork Rib
- 姬松茸蟲草花煲豬骨湯 Matsutake and Cordyceps Flower Soup with Pork Rib

小食 TAPAS STATION

每天2款輪流供應 2 Kinds on Daily Rotation

- 鮑魚鬼馬油炸鬼 Crispy Fried Abalone and Cuttlefish Stuffed in Donut
- 潮式酥炸蠔仔餅 Pan-fried Baby Oyster Omelette
- 章魚小丸子 Takoyaki
- 吉烈廣島蠔 Deep-fried Oyster Cutlet
- 唐揚香辣炸雞 Tang Yang Fried Chicken
- 意式肉醬焗薯皮 Italian Baked Potato with Meat Sauce

湯麵 ASIAN NOODLE STATION

每天4款輪流供應 4 Kinds on Daily Rotation

- 牛肉丸、豬肉丸、魚肉丸、炸魚片、豆腐卜、金菇、小棠菜
- 配新加坡肉骨茶湯、泰式冬蔭功湯、瀨粉、油麵、河粉
- Beef Ball, Meat Ball, Teochew Fish Ball, Fish Cake, Tofu Puff, Enoki Mushroom,
- Choy Sum, Lettuce, Shanghai Pak Choi with Bak Kut Teh Broth,
- Tom Yum Goong Broth, Rice Noodle, Egg Noodle, Flat Rice Noodle

燒烤肉檔 CARVING STATION

- 燒紐西蘭大骨扒 Roasted New Zealand Beef OP Rib
- 西班牙脆皮燒乳豬 Cochinillo Asado

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THE FOOD GALLERY

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現煮料理 SHOW COOKING STATION

每天1款輪流供應 1 Kind on Daily Rotation

磯燒鮑魚 Isoyaki Abalone

煙肉芝士焗蠔 Oyster Kirkpatrick

泰式咖哩炒蟹 Thai Stir-Fried Crab Curry

花彫醉蝦 Shaoxing Drunken Shrimp

糖不甩芝麻湯圓 Black Sesame Glutinous Rice Ball

西式熱食 WESTERN CUISINE HOT ENTREES STATION

每天4款輪流供應 4 Kinds on Daily Rotation

車厘子烤鴨胸 Roasted Duck Breast with Dark Cherry

紅酒雜菜燴牛尾 Braised Ox-tail with Vegetables in Burgundy Sauce

紅酒燴豬肋骨 Braised Pork Rib in Red Wine Sauce

香煎石斑魚青檸汁 Pan-seared Garoupa Fillet with Lime Capers Sauce

白酒忌廉汁青口 Braised Mussel in Cream Sauce

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

西班牙辣茄汁燴海鮮 Braised Seafood in Spicy Tomato 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

川式水煮石斑魚 Poached Garoupa in Hot Chili Oil

薑蔥蒸石斑魚 Steamed Garoupa with Ginger and Scallion

砂窩雲吞雞 Wonton Chicken Soup in Casserole

鮑魚荷葉海鮮飯 Abalone Fried Rice with Seafood in Lotus Leaf

蠔皇菜膽鮑魚菇 Braised Abalone Mushroom with Vegetables

鮑魚海鮮炒飯 Fried Rice with Abalone and Seafood

精選燒味 ASSORTED SIU MEI

每天4款輪流供應 4 Kinds on Daily Rotation

海南雞、蜜餞叉燒、廣東燒鴨、脆皮燒腩仔、中式紅腸

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

粵式點心 ASSORTED DIM SUM

每天4款輪流供應 4 Kinds on Daily Rotation

蝦餃、豬肉燒賣、珍珠雞、叉燒包、小籠包

Shrimp Dumpling, Siu Mai, Sticky Rice Chicken, Pork Bun, Xiao Long Bao Soup Dumpling

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、咖哩海鮮、泰式青咖哩雞、泰式青咖哩雜菜

配白飯、印度薄脆、印度酥餅、印度汁醬

Indian Chicken Curry, Seafood Curry, Thai Green Curry Chicken,
Thai Green Curry Vegetables with Steamed Rice, Papadum, Rosti, Indian Dip

粥品 CONGEE STATION

鮑魚海南雞粥配蔥花、芫茜、油炸鬼、花生

Abalone and Hainan Chicken Congee with Scallion, Coriander, Youtiao, Peanut

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精選甜點 DESSERT STATION

意大利芝士蛋糕杯 Tiramisu
柑橘奶凍 Panna Cotta with Mandarin Coulis
芒果奶油、海底椰子、新鮮芒果 Mango Cream, Sea Coconut, Fresh Mango
紅桑子忌廉泡芙 Raspberry Cream Puff
鮮什莓酥 Fresh Berries Jalousie
31% 朱古力柚子慕絲蛋糕 31% Chocolate and Yuzu Mousse Cake
海鹽綠茶撻 Sea Salt Green Tea Tart
士多啤梨忌廉蛋糕卷 Strawberry Cream Cake Roll
中式糕點 Chinese Pastry
紅桑子朱古力蛋糕 Raspberry Truffle Cake
伯爵茶慕斯蛋糕 Earl Gray Tea Mousse Cake
巴斯克芝士蛋糕 Basque Cheesecake
菲洛面條朱古力 Kataifi Chocolate Bar
蘋果金寶配自家製雲呢拿醬 Apple Crumble with Homemade Vanilla Sauce
傳統中式糖水 Traditional Chinese Sweet Soup

即場製作 LIVE STATION

法式可麗餅 French Crepes

特色甜點 DESSERT SPECIALTIES

每天1款輪流供應 1 Kind on Daily Rotation
開心果撻 / 朱古力撻 / 香草撻
Pistachio Tart / Chocolate Tart / Vanilla Tart

精選雪糕 ICE CREAM STATION

每天8款輪流供應 8 Kinds on Daily Rotation
朱古力海鹽焦糖 Chocolate and Salted Caramel
秣酒提子 Rum Raisin
薄荷朱古力 Mint Chocolate
椰子 Coconut
楓糖核桃 Maple Walnut
意大利奶凍 Panna Cotta Raspberry
藍莓芝士蛋糕 Blueberry Cheesecake
檸檬青檸雪葩 Lemon and Lime Sorbet
特濃咖啡 Espresso Croquant
焦糖 Caramelita
意大利芝士蛋糕 Tiramisu
法式焦糖燉蛋 Creme Brulee
熱情果芒果雪葩 Passion Fruit and Mango Sorbet

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