

Wedding Buffet Lunch

婚宴自助午餐

Soup 精美湯羹

Cream of Mushroom Flavored with Black Truffle
黑松露忌廉蘑菇湯
Served with Bread Rolls and Butter
配各式餐飽及牛油

Appetizers 頭盆

Seafood Platter with
海鮮拼盆
(Shrimp, French Mussel, Canadian Whelk 凍蝦、法國青口、翡翠螺)
Salmon, Tilapia Sashimi & Marinated Chilled Calamari Slices
三文魚、鯛魚刺身、皇帝鮑片
Japanese Appetizers
日式三小碟
(Seaweed, Spicy Sea Whelk, Sesame Baby Octopus
中華沙律、味附螺肉、芝麻八爪魚)
Smoked Salmon Platter
煙三文魚碟
Turkey Pastrami with Olives and Pickles
黑椒火雞煙片配醃菜
Thai Beef Green Papaya Salad
泰式牛肉青木瓜沙律
Canned Tuna Fish, Potato and Egg Salad
吞拿魚薯仔蛋沙律
Mixed Lettuce Salad served with 4 kinds of Salad Dressing
空運雜花生菜沙律配四式沙律汁
(Condiments: Croutons, Parmesan Cheese,
Black Olive, Shredded Onion & Bell-Pepper
麵包粒、巴爾瑪芝士、黑欖及洋蔥彩椒絲)

Carving 銀車燒烤

Roasted Gammon Ham
香草燒金門火腿

Hot Dishes 主菜

Mixed Vegetable Tempura
素菜天婦羅
Provençale Japanese Scallop
保雲酥日本扇貝
Garlic Beef Cubes with Mixed Bell-peppers
蒜片牛柳粒配三色椒
Chicken Tandoori
天多利燒雞
Pork Fillet Piccata
煎焗豬柳比吉打
Sautéed Fish Fillet with Straw Mushroom and Celeries
芹香鮮菇魚球
Baked Broccoli with Cheese and Mashed Potato
芝士薯蓉焗西蘭花
Korean Rice Cake Carbonara
煙肉磨菇白汁炒韓式年糕
Fried Rice with Fresh Shrimp, Shrimp Roes and
Japanese Dried Shrimp
哈哈炒飯

Dessert 甜品

Chocolate and Hazelnut Mousse in shooter glass
朱古力榛子慕絲杯
Strawberry Mille Feuille
草莓千層酥
Apple Strudel with Vanilla Custard
蘋果卷配雲呢拿吉士打
Panna Cotta
意大利奶凍
Mango and Pomelo Pudding
楊枝金露布甸
Black Forest Cake
黑森林蛋糕
Japanese Style Cheese Cake
日式芝士餅
Fresh Fruit Platter
鮮果拼盆
Sweet Soup with Red Bean, Lotus Seed & Lily Bulb
百合蓮子紅豆沙

Beverage 飲品

Coffee and Tea
咖啡及茶

每位港幣 **\$428** per person
(Subject to 10% service charge 另收加一服務費)

For reservation and enquiry, please contact our banquet team
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