

Crystal Wedding Buffet Dinner

水晶婚宴套餐

Soup 精美湯羹

Manhattan Style Seafood Chowder
萬克頓鮮茄海皇周打湯
Served with Bread Rolls and Butter
配各式餐飽及牛油

Cold Appetizers 凍頭盆

Seafood Platter with
海鮮拼盆
(Canadian Whelk, Prawn, French Mussel and Snow Crab Leg
翡翠螺、鮮蝦、法國青口、鱈場蟹腳)
Assorted Sashimi (Salmon, Tuna, and Tilapia Sashimi)
三文魚、吞拿魚、鯛魚刺身
German Cold Cut Platter
德國凍肉腸拼盆
Shredded Chicken with Pomelo in Sesame Dressing
柚子棒棒雞
Thin Beef Slices Rolled with Kimchee
韓式薄牛肉泡菜卷

Hot Appetizers 熱頭盆

Oyster Florentine
菠菜焗生蠔
Mixed Vegetable in Mini Vol au Vent
雜菜迷你酥盒
Mini Thai Fish Cake
迷你泰式魚餅
Japanese Style Cheese Balls with BBQ Sauce
日式炸芝士球配燒烤汁

Salad 沙律

Waldorf Salad
華度夫沙律
Hawaiian Gammon Ham Salad
夏威夷金門火腿沙律
Egg and Potato Salad with Crab Roes
蟹籽薯仔蛋沙律
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、洋蔥彩椒絲及黑櫻)

Carving 銀車燒烤

Rosemary Leg of Lamb
露絲瑪利燒羊腿

Hot Dishes 主菜

Snapper Fillet Saikyo Yaki
紅鱸柳西京燒
Kung Po Prawns and Cuttlefish
宮保蝦球花姿
Beef Medallion with Mashed Potato and Gravy
鑊仔牛柳配薯蓉燒汁
American Style BBQ Baby Back Pork Ribs
美式燒排骨
Roasted Spring Chicken with Thyme
百里香燒春雞
Braised Seasonal Vegetable with Mixed Mushrooms
雜菌扒時蔬
Thai Red Curried Mixed Seafood served with Steamed Rice
泰式紅咖喱海鮮配絲苗白飯
Braised E-Fu noodle with Shrimp Roes and Oyster Sauce
蠔皇蝦籽干燒伊麵

Dessert 甜品

Green Tea and Chocolate Spiral Mousse in shooter glass
朱古力綠茶旋風慕絲杯
Swiss Bavaois
瑞士奶凍
Mango Mille Feuilles
芒果千層酥
Chesnut and Sago Pudding
栗蓉西米布甸
Black Forest Cake
黑森林蛋糕
Blueberry Cheese Cake
藍啤梨芝士餅
Strawberry Custard Cake
草莓吉士蛋糕
Fresh Fruit Platter
鮮果拼盆
Chilled Sticky Rice Roll stuffed with Mango
香芒冰皮卷
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 **\$528** 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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