



Buffet Dinner **自助晚餐菜单**

Salad Bar 沙拉

Seasonal green leaves salad 时令生菜沙拉

Seasonal vegetable salad 蔬菜沙拉

(Cherry Tomato, Japanese Cucumber, Carrot Julienne, Onion, Mixed Pepper, Red Cabbage, White Cabbage, Bell pepper, Red Kidney Bean, Beetroot)

(櫻桃番茄, 小黃瓜, 胡蘿卜絲, 洋蔥絲, 彩椒, 紫圓菜, 白圓菜, 彩椒, 紅腰豆, 紅菜頭)

Dressing - French dressing, Balsamic vinaigrette, thousand island, Italian dressing, extra virgin olive oil,

Balsamic vinegar, Caesar dressing

醬汁-法汁, 意大利黑醋汁, 千島汁, 意大利油醋汁, 橄欖油, 意大利黑醋, 凱撒汁

Condiments - garlic crouton, shaved Parmesan cheese, anchovy

配料 - 蒜蓉面包丁, 巴马臣芝士片, , 小銀魚,

Appetizer 开胃菜

芒果虾仁沙拉配甜辣酱 Mango and Shrimp Salad with Chili Dressing,

鰐梨, 芦笋, 意大利香肠 Avocado, asparagus and Italian sausage

鴨胸沙拉配香梨 Salad of duck fillet with pears

扒帶子, 芦笋橙汁 Seared scallop, asparagus and orange

卷心菜色拉 Cabbage slaw

中式 Chinese section

麻辣香干 Spice Wok

香芹拌腐竹 Mixed Yuba with chinese celery

米醋呛拌藕条 Mixed lotus root with rice vinegar

藤椒川味手撕鸡 Sichuan Pepper vine chicken

新派西湘小皮蛋 Spice Preserved egg new Hunan style

川香牛肚 Sichuan style spiced tripe

Japanese Station 日式档口

Soba station 日本冷面档

Green tea , wheat, plain soba, udon 綠茶面、荞麥面、素面、稻庭烏冬

Soba sauce with 6 condiments (bonito flakes, nori, Japanese pepper powder, spring onion, ginger puree, white radish puree)

冷面汁和 6 種小料(木魚絲、紫菜絲、七味粉、蔥花、姜茸、白蘿卜茸)



Sake station 日本清酒档

Sake 清酒

Sushi station 寿司档

Sushi roll, California roll, cucumber roll, eel roll, salmon roll, nigiri

太卷、加州卷、青瓜小卷、鳗鱼卷、三文鱼卷、手握寿司

Sashimi station 刺身档

Yellow fish, octopus, salmon, tuna, red snapper, beiji clam, red fish, white fish, assorted tobiko

鲷鱼、八爪鱼、三文鱼、吞拿鱼、希鲛鱼、北极贝、章红鱼、白豚鱼、各种蟹子

Condiments - gari, Japanese soy sauce, wasabi, lemon

配料 - 日本酸姜, 日本酱油, 芥末, 柠檬角

Cured Meat Station 冷切

Smoked Salmon, Smoked Mackerel, Smoked Duck Breast and Smoked Chicken Breast ,

Spiced beef,

Salami,

烟熏三文鱼, 烟熏马鲛鱼, 烟熏鸭胸和烟熏鸡胸

Condiments - Dijon Mustard, Marinated Olive, Gherkin, Pickle Onion, Horseradish, Capers, Lemon Wedges, Honey Melon stick,

配料- 法式芥末, 腌制橄榄, 酸黄瓜, 鸡尾酒洋葱, 辣根汁, 水瓜柳, 柠檬角, 哈密瓜条

Cheese Station 芝士档

Edam, Brie, Gruyere, Blue Cheese, Mini Baybybel , Brie

红波/大孔芝士, 古老也, 蓝波芝士, 小贝芝士, 布里芝士

Condiments - Crackers, Grape, Vegetable crudities, Nut

配料- 梳打饼干, 红提, 坚果

Seafood On Ice 冰镇海鲜

Half shell scallop, Red flower crab, Blue summer crab、 baby abalone , mussels, mantis

prawn , Roche shrimp ,jade Whelk ,Alaska crab, three-spotted crab, babylonia lutosa ,

Lyreidus,

Tiger Crab , Razor Clam ,

元贝、水红蟹、青蟹、小鲍鱼, 青口、皮皮虾、九节虾、翡翠螺、阿拉斯加蟹、三点蟹

花螺、琵琶蟹、老虎蟹、蛭子



With condiments and dressing

配各种配料和汁酱

(Cocktail sauce ,Parley garlic aioli, Tomato salsa,Thai chili sauce,Red vinegar, Ginger soy sauce,Garlic, chili dip, Lemon wedge, Tabasco)

鸡尾酒汁、法香蒜茸蛋黄酱、番茄莎莎、泰式辣椒酱、红醋汁、姜汁酱油、泰式蒜茸辣椒汁、柠檬角、美国辣椒汁)

Soup & Congee 汤和汤

蘑菇忌廉汤 Cream of Mushroom Soup

维西火腿炖木瓜鸡 WeiXi braised chicken papaya with chinese ham

Bakery corner 面包档

2 种整面包 2 kind of whole bread

2 种低筋面包 2 kind of gluten free

杂锦软包 Assorted hard and soft rolls

人造黄油和咸黄油 Margarine and salted butter

Chinese Selection 中式菜精选

黑椒什菌爆牛柳 Stir-Fried Black Pepper Beef

芝士焗蟹 Wok crab with Cheese

葱姜爆炒花蛤 Sautéed Clam with Chives and Ginger

红土地青椒童子鸡 Fried baby chicken with dry chili

泰椒香辣掌中宝 deep fried Easypro with spice Thai chili

滇式生炸小排 Deep fried pork chop Yunnan style

傣家酸笋肥牛 Braised beef slice with pickle Bamboo shoots in Thailand

麻婆海鲜豆腐煲 Braised tofu with seafood in Casserole

避风塘湖畔藕条 Deep fried lotus root with golden mix

老昆明风味炒饵块 Fried rice nood Kunming style

宣威火腿皮捞饭 Scoop rice with Xuanwei ham

清炒时蔬 Stir-Fried Vegetable

Western 西式

香草羊排和白蒜迷迭香汁 Lamb chops Provencal with garlic rosemary sauce

马来椰汁烩牛配蔬菜 Beef Ragout with Root Vegetables



鲜虾芦笋三文鱼 Steamed Salmon With Orange Sauce
腌肉鸡肉卷 Chicken breast wrapped with bacon
玉米泥 Soft polenta
扒混合蔬菜 Grilled Marinated Vegetables

Chinese Live Cooking 中式现场操作

Teppanyaki Stasion 铁板烧档

Beef Tenderloin, Goose liver, Scallop, Prawn, Abalone, Fried rice, Mushroom, Asparagus, Salmon ,Lamp chop, Squid, Chicken ,Udon noodles ,Spinach ,Bean cued

牛柳、鹅肝、扇贝、虾、鲜鲍鱼、铁板炒饭、炒蘑菇、芦笋、三文鱼、羊排、鱿鱼、鸡排、乌冬面、菠菜、豆腐

烤龙虾 Roast Lobster

Dim Sum Station 点心

6 kind of steam dim sum 6 种蒸点
2 kind of coarse cereals 2 种杂粮

Congee Station 粥档

2 种粥 2 Kids Congee
粥料 Condiments

Noodle Station 面档

Selection Noodle with Soup and condiment 精选面条，汤和配料

Dessert 甜品

中式点心 2 款 Dim sum 8 dishes
西式糕点 10 款 Dessert 8 dishes
黑白巧克力喷泉 White and dark chocolate fountain
棉花糖草莓串 Marshmallow and strawberry skewer
杂锦巧克力 Assorted chocolate praline 5 kinds
杂锦蛋白饼 Assorted flavor macaroon 5 kinds



Fruits Section 水果

Selection Seasonal sliced and whole fruits 时令切片和整水果