



中文 | ENGLISH



序

无论您的会议是什么规模或主题，我们均会以相当专业的烹调经验，为您打造地道而实在的午餐、小息茶点及晚餐。

就以我们名为“当地原著”的菜式为例，便呈献别具特色及中国省份菜肴为灵感的食谱，其中包括选用当地最佳及时令食材的菜式。

此外，我们“世界厨房”的食谱更善用我们的环球知识，让世界各地的厨师献技，创作一系列地道、经典及时尚的国际菜肴。

我们优先在本地搜罗最新鲜及天然的素材，烹调餐单上每一道菜式。

只要在画面下方目录中按一按您喜欢的菜肴，便可看到菜式选择。我们的厨师团队亦乐意与您合作创造独一无二的餐单，给您一个绝对难忘的体验。

目录



“当地原著”

特色及以中国省份菜肴为灵感的食谱，其中包括选用当地最佳及时令食材的菜式。



“世界厨房”

凭着我们环球及地道的烹饪知识而创造的经典及时尚菜式。



健康



素食



西式早餐

- ✧ 牛角包
- ✧ 精选面包，吐司及新鲜烘烤面包配各式蜜饯和蜂蜜
- 西式热菜
- ✧ 季节性水果
- ✧ 酸奶燕麦和蜂蜜
- 沙拉
- ✧ 果汁
- 咖啡和茶



中式早餐

- ✧ 各类面食
- ✧ 中式杂粮
- 中式热菜
- 中式主食
- 时令水果
- ✧ 粥
- ✧ 热豆浆或热牛奶



别致茶歇(A)

- ✧ 水果丹麦面包
- 橙味蛋糕
- 芝士蛋糕
- 巧克力饼干
- 杏仁饼干
- 季节水果
- 咖啡或茶



别致茶歇(B)

- 巧克力松饼
- ✧ 丹麦卷
- 树莓慕斯
- ✧ 百香果杯
- 西瓜
- 哈密瓜
- 火龙果
- 咖啡或茶



西式套餐

牛油果三文鱼塔塔配鱼子酱
凯撒沙拉

✂ 野生蘑菇汤配蒜蓉面包

澳洲谷饲牛柳配红酒汁

✂ ✂ 土豆泥、风干番茄和菠菜

✂ 巧克力杏仁蛋糕配威士忌沙司
面包篮配黄油



自助晚餐

各类海鲜
日式刺身
各类寿司
意大利披萨
烧烤食品
中式食品
✧ 中式靓汤
沙拉
甜品
面包
水果
软饮



中式晚餐

凉菜六小碟
烧味大拼盘
芙蓉蛋白蒸龙虾
鲍汁花菇扒鲍片
永远幸福太平燕
清蒸多宝鱼
腿茸扒双蔬
双喜炒饭
美点双辉
环球生果盆



鸡尾酒会菜单

意大利帕尔玛火腿配迷迭香薄脆

海鲜杯

千层三文鱼配黑鱼子酱

鹅肝鹌鹑蛋

小土豆沙拉配烟熏鸡胸

通心粉沙拉

沙爹肉串

香炸鸡翅

✧ 港式蛋挞

意大利比萨

海鲜炒饭

芝士蛋糕

✧ 核桃派

水果塔

时令鲜果盘



ENGLISH | 中文



INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian





WESTERN BREAKFAST

- ✧ Freshly Baked Croissants
- ✧ Morning Bakeries, Toast and Freshly Baked Bread Rolls served with Assorted Preserves and Honey
- ✧ Selection of Western Hot Dish
- ✧ Seasonal Cut Fresh Fruit
- ✧ Yoghurt Trifle with Granola and Honey
- ✧ Salad
- Orange Juice
- Coffee and Tea



CHINESE BREAKFAST

- Selection of Noodle
- Chinese Dim Sum
- Selection of Chinese Hot Dish
- Chinese Staple Food
- Seasonal Fruit Platter
- Congee and Soup
- Hot Soya Milk or Hot Milk



BEFRESHMENT ITEMS A

- ✂ Fruit Danish
- Orange Cake
- Cheese Cake
- Chocolate Cookies
- Almond Cookies
- Seasonal Fresh Fruit
- Coffee & Tea



BEFRESHMENT ITEMS B

- Chocolate Muffin
- ✧ Danish Roll
- Raspberry Mousse
- ✧ Passion Fruit Cup
- Seasonal Fresh Fruit
- Coffee & Tea



WESTERN SET

Avocado Salmon Tata with Caviar

Caesar Salad

 Wild Mushroom Soup with Garlic bread

Australian Grain-fed Beef Fillet with Red Wine Sauce

 Mashed Potato, Dried Tomato and Spinach

 Cocoa Almond Cake With Whisky Sauce

Bread Basket with Butter



DINNER BUFFET

Selection of Seafood

Sashimi

Selection of Sushi

Italian Station Pizza

Grilled Food

Chinese Food

 Chinese Soup

Salad

Dessert

Bread

Seasonal Fresh Fruit

Beverage



CHINESE DINNER

Selection of Six Cold Dishes

Burning Smell Platter

Steamed Lobster and Glair

Black Mushroom with Abalone Slices

Yan Meat Soup

Steamed Turbot

Poached Vegetables in Chicken and Ham Broth



Twin Combination Fried Rice with Chicken and Shrimps

Chinese Desserts Combination

Fruit Platter



COCKTAIL MENU

- Parma Ham on Rosemary Flat Bread
- Seafood Cup
- Smoked Salmon with Black Carviar
- Small Potato Salad with Smocked Chicken Breast
- Foie Gras Quail Eggs
- Macaroni Salad
- Sorted Satay Kebabs with Peanut Sauce
- Tasty Chicken Wings
-  Egg Tart
- Italian Mini Pizza
- Stir-fried Seafood Rice
- Cheese Cake
-  Walnut Pie
- Fruits Tart
- Seasonal Fruits