



Café on M Dinner Buffet

海景咖啡廊自助晚餐

Appetiser

Mesclun salad with Balsamic vinegar

什菜沙律配意大利黑醋

Romaine lettuce with Caesar Dressing and condiments

羅馬生菜配凱撒沙律汁

Chicken Salad, Glass Noodle, Bean Spout

油雞粉絲銀芽沙律

Tuna Nicoise salad

吞拿魚尼哥斯沙律

Japanese Crab Stick Salad, Cucumber, Crab Roe

日式青瓜蟹柳沙律

Avocado Quinoa Salad

牛油果藜麥沙律

Foie Gras Mousse toast with Fig Jam

鴨肝醬多士配無花果

Parma Ham

巴馬火腿

Assorted Cold Cut

什凍肉

International Cheese Board

環球芝士碟

Seafood on Ice

Chilled Boston Lobster

凍波士頓龍蝦

King Crab Leg, Canadian Snow Crab Leg

皇帝蟹腳、鱈場蟹腳

Brown Crab

麵包蟹

Norwegian Smoked Salmon

挪威煙三文魚

Blue Mussel, Jade Whelk, Fresh Shrimp, Crayfish

藍青口、翡翠螺、凍熟蝦、小龍蝦

Served with Lemon Wedge, Cocktail Sauce, Thai Cilantro Chili Sauce

檸檬角、咯嗲汁、泰式芫茜辣汁



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Japanese Sushi & Sashimi Counter

Sashimi: Salmon, Hokkaido Scallop, Octopus, Snapper, Tuna, Sweet Prawn, Ark shell, Hamachi

三文魚、北海道帶子、八爪魚、鯛魚、吞拿魚、甜蝦、赤貝、油甘魚

Assorted Sushi and Deep-fried Soft Shell Crab Roll, Avocado

雜錦壽司、軟殼蟹牛油果卷

Soups

Seafood Chowder

英式海鮮周打忌廉湯

Double-boiled Chicken soup with Sea Conch and Blaze Mushroom

姬松茸螺頭燉雞湯

Tempura Station

Deep-fried Crab Claw

香脆炸蟹鉗

Baked Crab Shell with Seafood

海鮮焗釀蟹蓋

BBQ Station

Signature Suckling Pig

香烤乳豬

Roasted Pork Belly

香脆燒腩仔

Steamed Chicken with Sichuan Spicy Sauce

川辣口水雞

Roasted Duck

燒鴨



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Carving Station

Roasted Ribeye
香烤牛肉眼
Black Pepper Sauce
黑椒汁

T Teppanyaki Station

Seared OX Tongue with Sea Salt
日式鹽燒咸牛舌
Pan Fried Lamb Rack
香草煎羊扒
German Sausage Platter
德國雜錦香腸碟
Yakitori Skewer with Leek
照燒雞肉大蔥串

Luxury Noodle Station

Wonton soup 雲吞上湯
OR 或
Seafood Lasa soup 娘惹叻沙湯

Egg Noodle, Yellow Noodle,
Fish Ball, Chicken, Prawns, Clam, Egg, Squid, Tofu Puff, Bean Sprouts, Shrimp Wonton
生麵、油麵、米粉、魚蛋、炸蔥、雞肉、蝦、蜆、蛋、魷魚、豆卜、豆牙、鮮蝦雲吞

Crab Promotion Special

Hairy Crab 清蒸大閘蟹
(1 pcs for 1 Guest 每位一隻)

Rice Cracker with Hairy Crab Paste 大閘蟹粉鍋巴
(2 pcs for 1 Guest 每位兩件)



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Asian Entrée

Stir-fried Clams with Chinese Black Bean Sauce

豉椒炒蜆

Steamed Garoupa with Spring Onion and Ginger

清蒸原條沙巴龍躉

Seasonal Vegetable with Crab Meat and Enoki Mushroom

金菇蟹肉扒時蔬

Stir-fried Crab with Thai Curry Sauce

泰式黃咖喱炒肉蟹

Fried Glutinous Rice with Preserved Meat and Sausage

臘味糯米飯

Indian Vegetable Curry

印式雜菜咖喱

Indian Chicken Korma

印式雞肉咖喱

Tandoori Salmon Tikka

印式天多利烤三文魚

Basmati Rice

印度香飯

Naan Bread and Papadum

印式薄餅

Western Entrée

Seared Halibut with Lemon Butter Sauce

香煎比目魚配檸檬牛油汁

Braised Beef Cheek with Bordeaux Wine Sauce

紅酒燴牛臉

Fusilli Lunghi Bucati Pasta AOP with Crab Meat

意式香蒜辣蟹肉卷意粉

Stir-fried Seasonal Vegetables with Mushroom and Garlic

香蒜冬菇炒時蔬

Sautéed Potato with Onion

香蔥炒薯仔



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Dessert

Black Sesame Madeleine

黑芝麻貝殼蛋糕

Earl Grey Crème Brulee

伯爵茶焦糖燉蛋

Coconut Mango Pudding

椰子芒果布甸

Yuzu Strawberry cheesecake

柚子士多啤梨芝士餅

Seasonal Fruit Salad

節日水果沙律

Raspberry Choux

紅桑子泡芙

St. Honore

聖安度

Mix Berry Cream Cheese Napoleon

雜莓忌廉芝士拿破崙

Pistachio Raspberry Financier

開心果紅莓杏仁蛋糕

Yuenyeung Tiramisu

鴛鴦意大利芝士蛋糕

Assorted Macarons

雜錦馬卡龍

Assorted Chocolate Bonbon

雜錦朱古力

Bread Pudding with Vanilla Sauce

牛油麵包布甸配雲呢拿汁

Portuguese Tart

葡撻

To Fu Fa

豆腐花

Ice Cream Cup

精選雪糕

Candy Corner

糖果吧

Seasonal Fresh Fruit Platter

環球鮮果