



**LUNCH BUFFET
(LE MERIDIEN BALLROOM)**

自助午餐
(艾美宴會廳)

Le MERIDIEN

LUNCH BUFFET (LE MERIDIEN BALLROOM)

自助午餐
(艾美宴會廳)

LUNCH BUFFET (MINIMUM 40 PEOPLES)

自助餐 (最少40人)

APPETISERS AND SALAD BAR

頭盤及沙律吧

Fresh Shucked Oyster and Poached Prawn
with Condiments

新鮮生蠔及大蝦跟配料

Assorted Sushi (Salmon, Tuna, Octopus,
Cooked Prawns and Tofu Bag) and Maki Rolls
(California Roll, Cucumber Maki Roll,
Crabmeat Maki Roll and Pickled Turnip Maki
Roll) with Condiments

雜錦壽司 (三文魚、吞拿魚、八爪魚、熟蝦及
腐皮) 及卷物 (加州卷、青瓜小卷、蟹柳小卷及
醃黃瓜小卷)

Smoked Fish Platter with Capers and Lemon
Wedge

煙魚併盤跟水瓜柳及檸檬片

Selection Cold Cut Platter and Pickles

凍肉併盤跟醃酸瓜

Japanese Seaweed Salad

中華沙律

Japanese Sea Whelk Salad

日式螺肉沙律

Caesar Salad with Condiments and Dressing

凱撒沙律跟配料及醬汁

APPETISERS AND SALAD BAR

頭盤及沙律吧

Salad Niçoise

吞拿魚沙律

Calamari Salad with Onion and Peppers in
Italian Dressing

魷魚橄欖辣椒洋蔥沙律

French Bean Salad with Cherry Tomato in
Balsamic Dressing (Vegetarian)

法邊豆車厘茄子沙律配黑醋汁 (素食)

SOUPS

湯

Clam Chowder Soup

蜆肉周打湯

Bread Basket with Butter

麵包及牛油

HOT SELECTION

熱盤

Roasted Suckling Pig with Condiments

乳豬跟配料

Roasted Crispy Chicken

金牌吊燒雞

Sautéed Beef Fillet in Chinese Style

中式牛柳甫

Lyonnais Potatoe (Vegetarian)

洋蔥炒薯仔 (素食)

Poached Salmon Fillet with Asparagus and
Hollandaise Sauce

焗三文魚柳配露筍及荷蘭汁

Grilled Lamb Chop with Rosemary Sauce

烤羊扒配露絲瑪莉香草汁

Sweet Corn and Vegetable Fried Rice

(Vegetarian)

粟米雜菜炒飯 (素食)

Braised Cabbage with Supreme Yunnan Ham
Sauce

上湯雲腿扒津白

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(艾美宴會廳)

LUNCH BUFFET (MINIMUM 40 PEOPLES)

自助餐 (最少40人)

DESSERT

甜品

Fresh Fruit Platter

生果拼盤

Tiramisu

意大利芝士餅

Sweetened Red Bean Cream with Lily Bulb

百年好合

Apple Strudel with Vanilla Sauce

蘋果卷配雲呢拿汁

Chocolate Mousse Cake

朱古力慕絲

Chinese Petit Fours

美點雙輝

Chilled Mango Pudding

芒果布甸

BEVERAGE

飲品

Coffee or Tea

咖啡或茶

Unlimited served soft drink and fresh orange juice
for 2 hours

入席後供應汽水及鮮橙汁2小時