


OUTSIDE CATERING COFFEE BREAK MENU

Please select THREE items to create your own coffee break menu

Steamed Beef Dumpling
牛肉燒賣

Steamed Pork Dumpling
豬肉燒賣

 Steamed Shrimp Dumpling
蝦餃

 Steamed Pork Dumpling, Shanghai Style
上海小籠包

 Mini Vegetable Spring Roll
迷你素菜春卷


Sweet Purple Potato Tart
日式紫薯撻


Assorted Muffins and Cookies
各式鬆餅及什錦曲奇

Tomato and Cheese Open Faced Sandwich
蕃茄芝士開面三文治

Italian Salami with Pearl Onions Sandwich
珍珠洋蔥沙林美三文治

  Amaretti Beetroot Tart with Pistachio
開心果杏仁紅菜頭撻

 Samosa
咖喱素菜角


 Deep-fried Sesame Ball with Red Bean
豆沙煎堆仔

 White and Black Sesame Egg Twist
黑白芝麻脆蛋散

 Macha Crystal Ball
抹茶水晶果

 Red Bean Crystal Ball
紅豆水晶果

Baked Barbecue Pork Puff
焗叉燒酥

 Fata Cheese and Water Melon Mini Tart
迷你羊奶芝士西瓜撻

Smoked Duck Breast with Apricot Sandwich
杏桃煙鴨胸三文治

Avocado and Mango Sandwich
牛油果香芒三文治

 Croissant
牛角飽


Danish
丹麥甜酥


Escargot A La Vent
法式田螺酥盒

Seafood Vol Au Vent
法式海鮮酥盒

Beetroot Bread with Shrimp and Dill
法國時蘿蝦紅菜頭包

Seared Tuna with Wasabi Mayonnaise on Cucumber
芥末吞拿魚釀青瓜

 Vegetable Curry Puff
咖喱素菜酥

 Mini Cone with Green Tea Mousse and Red Bean
紅豆綠茶脆筒

French Carolines
法式泡芙條

Double Crunchy Puff
滋脆泡芙

Portuguese Serradura
木糠布甸

 Fresh Fruits Platter
鮮果碟

Served with Coffee or Tea 咖啡或茶

HK\$60 nett per person
每位港幣60元正

 vegetarian 素菜;  with pork 含豬;  with nuts 含堅果

OUTSIDE CATERING BUFFET MENU I

Appetizer 冷盤

Chilled Bean Curd with Mushroom and Scallion 香糟老皮豆腐菇鬆

Marinated Chicken Wing with Chinese Yellow Wine 香糟鹵鳳翼

Marinated Cucumber with Black Vinegar 老陳醋拍黃瓜

- ✔ Tomato Salad Tossed with Sweet Tangerine Sauce 話梅紅茄沙律
- ✔ Black Fungus Salad with Edamame and Sweet and Sour Wheat Gluten 涼伴酸齋雲耳枝豆
- ✔ Roasted Duck Salad with Chinese Celery and Potato, Scallion and Garlic 火鴨絲芹菜土豆撈

Hot Chafing 熱盤

- 🐷 Braised Pork Ribs with Pomelo Sauce 麵醬柚子蛋黃骨

Beef Brisket Curry, Hainan Style 海南咖喱牛腩

Steamed Rice 絲苗白飯

Seafood Fried Rice, Fujian Style 福建海鮮炒飯

- ✔ Braised E-Fu Noodles with Straw Mushroom 干燒伊麵
- ✔ Braised Straw Mushroom and Broccoli 鮮草菰扒西蘭花

Dessert 甜品

Herbal Tea Jelly and Almond Pudding with Mango Puree 鮮芒果露黑白配

Mango Cheese Cake 芒果芝士餅

Fresh Fruits Platter 生果碟

Coffee, Tea or Chilled Orange Juice 咖啡、茶或橙汁

HK\$160 nett per person

每位港幣160元正

(Exclude transportation and labour charge 需另收運輸及服務人員費用)



✔ vegetarian 素菜; 🐷 with pork 含豬; 🥜 with nuts 含堅果

CONFERENCE
LODGE
MANAGED BY L'HOTEL

OUTSIDE CATERING BUFFET MENU II

Appetizer 冷盤

Roasted Chicken Fillet, Tom Yum Style 冬陰燒雞

Salmon Carpaccio with Scallion Ginger Dip and Spicy Nori 三文魚薄片伴薑蔥、海藻漬

- ✔ Deep-fried Kimchee Nori Sushi Roll 脆香韓式泡菜飯卷
- Deep-fried Bean Curd with Bonito Flakes 日本土佐豆腐
- Thai Green Papaya Salad with Spicy Squid 泰式魷魚青木瓜沙律
- Vietnamese Rice Paper Roll with Shrimp 越南鮮蝦米紙卷

Hot Chafing 熱盤

Braised Beef Rib with Turnip 蘿蔔煮牛肋骨

Japanese Curry Chicken 日式咖喱雞

Steamed Rice 絲苗白飯

Sautéed Cabbage with Garlic, Dried Shrimp and Chili 馬拉盞蝦乾炒椰菜

- ✔ Wok Fried Seasonal Green Vegetables with Fungus 雲耳炒時蔬
- 🐷 Fried Rice Vermicelli, Singapore Style 星洲炒米
- ✔ Vegetable Fried Rice with Wild Mushroom, Carrot and Kale 野菌、紅蘿蔔、芥蘭素菜炒飯

Dessert 甜品

Rainbow Layered Cake 彩虹千層糕

Coconut Sago Pudding 西米椰汁布甸

Fresh Fruits Platter 生果碟

Coffee, Tea or Chilled Orange Juice 咖啡、茶或橙汁

HK\$160 nett per person

每位港幣160元正


(Exclude transportation and labour charge 需另收運輸及服務人員費用)

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OUTSIDE CATERING BUFFET MENU III


Appetizer 冷盤

Beef Tongue and Black Mushroom Terrine 牛舌香菇凍

 Marinated Pork Slice with Garlic Paste 蒜泥白肉

 Chinese Marinated Platter with Condiments 滷水拼盤
(Bean Curd, Pork Knuckle, Pork Sausage, Duckling 豆腐、燻蹄、紅腸、鴨)

 Greenhouse Tomato in Sweet Plum Sauce 溫室蕃茄沙律

 Chinese Pickled Vegetables 中式醃菜
(Cucumber, Ginger, Turnip, Rakkyo, Bitter Melon 青瓜、薑、蘿蔔、蕎頭、涼瓜)

Rainbow Vegetables Salad with Black Fungus and Smoked Duck Breast 彩椒木耳煙鴨胸沙律

Soup 湯

Hot and Sour Soup 酸辣湯

Hot Chafing 熱盤


 Wok Fried Pork Ribs with Chili and Garlic 蒜味香酥椒鹽骨


Braised Ling Fish and Mushroom in Cordyceps Flower 蟲草花鮮菇扣魚腩

Steamed Chicken with Supreme Soup and Conpoy 瑤柱貴妃雞

Stir Fried Shrimps with Broccoli 西蘭花蝦仁

Poached Baby Cabbage with Supreme Soup 上湯娃娃菜

 Vegetable Fried Rice with Mushroom and Preserved Vegetables 攪菜野菌炒飯

 Braised E-Fu Noodles with Straw Mushroom 干燒伊麵

Dessert 甜品

New York Cheese Cake 紐約芝士蛋糕

Mango Pudding 香芒布甸

Crispy Sesame Ball 笑口棗

Sweetened Black Sesame Soup 芝麻糊

Fresh Fruits Platter 生果碟

Coffee, Tea or Chilled Orange Juice 咖啡、茶或橙汁

HK\$200 nett per person

每位港幣200元正

(Exclude transportation and labour charge 需另收運輸及服務人員費用)

 vegetarian 素菜;  with pork 含豬;  with nuts 含堅果

OUTSIDE CATERING BUFFET MENU IV

Appetizer 冷盤

Chilled Bean Curd with Mirin and Bonito Flakes 木魚碎味淋凍豆腐

Japanese Sushi with Condiments 日式壽司

(Salmon, Herring, Tuna 三文魚、鯖魚、吞拿魚)

- ✔ Cucumber Maki Rolls 青瓜小卷
- ✔ Crunchy Japanese Rice Ball with Mayonnaise 黃金飯團伴蛋黃醬
- ✔ Japanese Soba with Crab Sticks 日式蟹柳冷麵
- ✔ Greenhouse Tomato in Sweet Plum Sauce 溫室蕃茄沙律
- ✔ Broiled Tuna with Wasabi Mayonnaise 火炙吞拿魚伴青芥末蛋黃醬
- ✔ Smoked Duck Breast with Pomelo Salad 柚子煙鴨胸沙律

Soup 湯

Seafood Miso Soup 日式海鮮麵豉湯

Hot Chafing 熱盤

- 🐷 Escalloped Pork Chop with Crab Roe Mayonnaise 金糠炸豬柳伴蟹籽蛋黃醬
- Pan Fried Fillet of Halibut with Japanese Soya Sauce 香煎蜜汁比目魚柳
- Teriyaki Chicken 日式照燒雞
- ✔ Vegetable and Sweet Purple Potato in Dashi Bouillon 野菜紫薯木魚湯
- ✔ Stuffed Tofu Pockets 福袋煮
- ✔ Vegetable Fried Rice with Mushroom 香菇素菜粒炒飯
- ✔ Wok Fried Korean Grass Noodles with Vegetable and Mushroom 香菇野菜韓國粉絲

Dessert 甜品

Tiramisu Cake 意大利芝士餅

Green Tea Red Bean Pudding 紅豆綠茶布甸

Chocolate Éclair 朱古力泡芙

Strawberry Cream Cake 士多啤梨蛋糕

Fresh Fruits Platter 生果碟

Coffee, Tea or Chilled Orange Juice 咖啡、茶或橙汁

HK\$200 nett per person

每位港幣200元正

(Exclude transportation and labour charge 需另收運輸及服務人員費用)

✔ vegetarian 素菜; 🐷 with pork 含豬; 🥜 with nuts 含堅果



OUTSIDE CATERING BUFFET MENU V

Appetizer 冷盤

Norwegian Smoked Salmon with Capers and Horseradish 挪威煙三文魚配辣根汁

Beef Pastrami with Gherkins 黑椒牛肉配酸青瓜

✓ Iceberg Lettuce Green Salad 田園生菜

Smoked Duck Breast with Sundried Tomato Salad 煙鴨胸番茄乾沙律

✓ Rice and Vegetable Salad 意大利雜米沙律

✓ Wild Mushroom Salad 野菌沙律

Soup 湯

Roasted Pumpkin Potage 慢燒南瓜濃湯

Hot Chafing 熱盤

🐷 Pork Piccata, Tomato Basil Concassé 百加地豬柳、香草番茄

Pan-fried Salmon Fillet, Tomato Coulis 香煎香煎三文魚柳、番茄汁

✓ Deep-fried Curry Pumpkin Cake 咖喱南瓜茸雜菜餅

🐷 Frankfurter Sausage Fusilli, Wild Mushroom, Tomato Coulis 法蘭克福腸番茄螺絲粉、野菌

Baked Seafood Rice with Mushroom White Wine Sauce and Mozzarella 水牛芝士海鮮焗飯

✓ Broccoli and Carrot in Bouillon 上湯甘笋西蘭花

Dessert 甜品

Tiramisu Cake 意大利芝士餅

Strawberry and Chocolate Tart 草莓朱古力撻

Apple Crumble 蘋果金寶

Fresh Fruits Platter 生果碟

Coffee, Tea or Chilled Orange Juice 咖啡、茶或橙汁

HK\$200 nett per person

每位港幣200元正

(Exclude transportation and labour charge 需另收運輸及服務人員費用)

✓ vegetarian 素菜; 🐷 with pork 含豬; 🥜 with nuts 含堅果