

Vegetarian Lunch Buffet Menu

素菜自助午餐菜單

Soup 湯:	Braised Sliced Chicken Sweet Corn Soup	金粟素雞絲羹
Salad:	U.S. Lettuce Salad	美國生菜沙律
沙律	Tomatoes with Black Olives	蕃茄黑水欖沙律
	Asparagus Salad	白露筍沙律
	Potato Salad	薯仔沙律
	Kernel Corn with Pineapple Salad	菠蘿粟米粒沙律
	Red Kidney Bean Salad	墨西哥紅腰豆沙律
Cold Platters:	Assorted Gluten Platter	錦繡拼盆
素食冷盤	Marinated Yellow Cucumber with Herbs Sauce	香草醬撈黃瓜
	Vegetarian Goose	素鵝
	Vegetarian Chicken	素雞
	Vegetarian Coconut Plant	素辦芋絲扎
	Japanese Green Tea Noodles	日式冷麵
	Stuffed Cucumber with Sweet Corns	粟米釀溫室青瓜
Hot Dishes:	Braised Tofu with Spicy Pickled Vegetables & Vegetarian Meat	素肉炸菜煮豆腐
熱盤	Braised Taro & Pumpkin with Fresh Mushrooms	鮮冬菇炆南瓜芋頭
	Braised Winter Melon with Fungus & Bean Curd Puffs	雲耳豆卜燴冬瓜
	Pan-fried Cabbage with Abalone Mushrooms	南乳鮑魚菇炒椰菜
	Vegetarian Meat Ball with Tomatoes in Curry	鮮茄咖喱煮素雙丸
	Braised Chinese Cabbage with Vermicelli & Pickled Cabbage	粉絲雪菜浸紹菜
	Deep-fried Vegetarian Net Rolls	素菜絲網卷
	Steamed Bean Curd Sticks with Ginger and Vegetarian Ham	薑茸腿絲蒸枝竹
	Shanghai Fried Noodles	上海粗麵
	Penne with Pesto	香草意式長通粉
	Fried Rice with Preserved Vegetables & Ginger	梅菜薑粒炒飯
	Steamed Rice	絲苗白飯

Dessert:	Chinese Sweet Soup with Pearl Barley, Lotus Seeds, Lilium & Cowpea	中式糖水 (扁豆、薏米、蓮子、百合)
甜品	Agar Aga	大菜糕
	Assorted Pudding	什錦布甸
	Water Chestnut Pudding	馬蹄糕
	Grass Jelly in Syrup	糖水涼粉
	Red Bean Pudding	紅豆糕
	Seasonal Fresh Fruits Platter	合時鮮果盤
Beverages	Coffee	咖啡
飲品	Tea	茶