



National Day Fireworks Dinner Buffet Menu

十一國慶煙花匯演海上自助晚餐 2026



🌿 - vegetarian 素菜

Soup

湯

Seafood Chowder

海鮮周打湯

Sliced Sea Whelk, Shredded Chicken, Bamboo Fungus, Shark Fin Soup

海螺雞絲竹筍魚翅羹

Salad

沙 律

Smoked Salmon and Assorted Peppers Salad

煙三文魚雜椒沙律

Seafood and Shrimp with Fresh Fruit Salad

鮮果大蝦海鮮沙律

Chicken and Tomatoes Salad

雞絲鮮茄沙律

Sausage, Cheese and Potato Salad

香腸芝士薯仔沙律

French Vegetables Salad 🌿

法式雜菜沙律 🌿

Abalone Caesar Salad

鮑魚凱撒沙律

Curry Potato Salad

咖喱薯仔沙律

Marinated Cucumber and Brown Fungus in Black Vinegar 🌿

黑醋青瓜木耳 🌿

Appetizers

頭 盤

New Zealand Mussel, Cold Prawn,
Crab Claw, Golden Whelk, Crayfish

紐西蘭青口、大蝦、
蟹腳、黃金螺、淡水龍蝦仔

Norway Smoked Salmon

挪威煙三文魚

Spicy Chicken in Red Oil Sauce

麻辣口水雞

Stuffed Mango with Crabmeat and Caviar

黑魚籽蟹肉釀芒果

Assorted Cold Cut

雜錦凍肉腸

Jellyfish Salad with Chinkiang Vinegar

鎮江海蜇

Cold Salami and Pepper Beef

沙樂美腸拼黑椒牛肉

Japanese

日式美食

Assorted Sushi

雜錦壽司

Japanese Cold Noodles 🌿

日式冷麵 🌿

Spicy Whelk

味府螺肉

Baby Octopus with Sesame Seeds

芝麻八爪魚

Asam Laksa

亞參叻沙

Marbled Angus Beef, Fried Fish Cake, Prawns,
Cuttlefish, Seasonal Vegetables, Yellow Noodles

安格斯肥牛、炸魚片、鮮蝦、
墨魚仔、時令蔬菜、油麵

Teppan

鐵板燒

Foie Gras, Scallops, Assorted Satay Skewers (Beef, Pork,
Chicken), Chicken Wings, Grilled Fish with Lemon and
Herbs, Mixed Vegetables

鵝肝、扇貝、雜錦沙爹串 (豬、
牛、雞)、雞翼、燒香草檸檬魚、
意大利雜菜

Wagon

切肉銀車

Roasted New Zealand Rib Eye Steak

燒紐西蘭連骨肉眼

Roasted Iberico Pig

燒伊比利豬

Hot Dishes

熱 盤

Captain Braised Ox-Tail in Red Wine Sauce
Roasted Suckling Pig in Portuguese Style
Roasted Fish Fillet with Cheese Cream Sauce
Baked Prawns with Tomato Cheese Sauce
Grilled Lamb Chop with Cumin Sauce
Pan Fried Beef Ribs in Black Truffle Sauce
Indian Chicken Curry with Papadum
Assorted BBQ platter
Braised New Potato with Mushroom and Mustard Sauce ✓
Vegetable Consommé ✓
Fried Rice with Salmon Roe and Shrimp
Spaghetti in Black Truffle and Garlic Cream Sauce ✓
Steamed Rice ✓

船長燴牛尾
葡式烤乳豬
芝士忌廉汁焗青衣魚柳
鮮茄芝士焗大蝦
香煎紐西蘭羊扒
香煎牛仔骨配黑松露醬
印度咖喱雞配脆餅
燒味拼盤
芥末白菌燴新薯 ✓
清湯雜菜盤 ✓
三文魚子蝦仁炒飯
蒜片黑松露忌廉意粉 ✓
絲苗白飯 ✓

Dessert

甜 品

Ice Cream
New York Cheese Cake
Tiramisu
Mango Napoleon
Assorted Glutinous Rice Mochi
Wolfberry and Osmanthus Jelly
Black Forest Cream Cake
Assorted Fruit Tarts
Mini Apple Tart
Coconut Tart
Bread Pudding
Mixed Fruit Swiss Roll
Assorted French Pastries
Chinese Sweet Soup
Fresh Fruit Platter ✓

杯裝雪糕
紐約芝士蛋糕
意大利芝士蛋糕
芒果拿破倫
雜錦糯米糍
杞子桂花糕
黑森林蛋糕
雜錦鮮果撻
迷你蘋果撻
椰撻
麵包布甸
雜果瑞士卷
法式雜餅
中式糖水
鮮果盤 ✓

Beverage

飲 品

House Red Wine
House White Wine
House Beer
Soft Drinks
Juice Carton
Coffee
Tea

指定紅酒
指定白酒
指定啤酒
汽水
紙包飲品
咖啡
茶

每位港幣九百八十元及另收加一服務費
HK\$980 and 10% service charge per person

以上內容及資料若有更改，本公司恕不另行通知。All the above menu items are subject to change without prior notice.

