

## "ALA CARTE" BUFFET LUNCHEON



### **Beginning Bowls**

(Choice of **three** of the following)

(请选择以下三种沙拉)

Asparagus, Tomatoes and Buffalo Mozzarella with Balsamic Drizzle

芦笋,番茄和奶酪配意大利香醋

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Fire Roasted Corn with Edamame and Peppers

烤玉米配彩椒

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Purple Potato Salad Splashed with Cilantro Pepper Dressing

土豆沙拉配芫荽胡椒汁

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Spiced Asian Cabbage Slaw

亚洲卷心菜沙拉

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Pasta with Artichoke and Prosciutto

意面配朝鲜蓟和意大利熏火腿

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Thai Pomelo and Beef Salad

泰式柚子牛肉沙拉

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Salad of Continental Cucumber, Sprouts and Honey Citrus Vinaigrette

黄瓜,豆芽配蜜汁柑橘油醋汁沙拉

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Baby Romaine Salad with Shaved Parmesan, Herb Crisp and Creamy Black Pepper Dressing

罗纹生菜沙拉配巴马森奶酪,香草和奶油黑胡椒汁

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Yellow Tomato, Buffalo Mozzarella, Basil, Niçoise Olives and Balsamic Reduction

黄番茄,奶酪,罗勒,橄榄和黑醋汁

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Classic "Summer" Chopped Salad with Teardrop Tomatoes, Cucumber and Radish,

夏日蔬菜沙拉配小番茄,黄瓜和萝卜

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### **Appetizing Platters**

(Choice of **three** of the following)

(请选择以下三种开胃菜)

Chilled Salmon, Asparagus, Lemon-Dill Couscous

鲜三文鱼,芦笋,柠檬莳萝中东小麦米

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Greek Style Shrimp Salad, Feta Cheese, Olives, Onions, Peppers

希腊式虾仁沙拉,飞达奶酪,橄榄,洋葱,彩椒

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**Our Chefs will be delighted to assist with any dietary requirement**



Provincial Roasted Vegetable Display, Marinated Olives, Red Pepper Dressing  
烤时蔬,腌橄榄,红椒汁

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Miso-Glazed Salmon, Crisp Vegetables, Shiitake Mushrooms, Soba Noodles,  
Sesame Ginger Dressing  
味噌酱三文鱼,炸时蔬,香菇,荞麦面和芝麻姜汁

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Lacquered Hoisin Duck Breast, Glass Noodles, Crisp Baby Bok Choy, Carrot-Ginger Dressing  
海鲜酱香鸭胸,粉丝,炸小油菜,胡萝卜姜汁

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Mandarin Chicken Salad, Crisp Lettuce, Cashew Nut, Asian Sprouts, Celery,  
Crisp Flat Noodle, Miso-Peanut Vinaigrette  
柑桔鸡肉沙拉,生菜,腰果,豆芽,西芹  
炸脆面,味噌花生醋汁

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Crisp Tofu, Snow Peas, Peppers and Sprouts with Soy Noodles and Ginger  
炸豆腐,荷兰豆,彩椒和豆芽配酱油姜茸面

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Tuna Tataki with Soy and Sesame Emulsion  
生烤金枪鱼配酱油芝麻汁

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### **Boutique Composition of Crisp Greens**

Assorted Nuts, Dried Fruits and Pickled Vegetables  
Asian Vinaigrette, Creamy French and Sweet Mustard Emulsion  
各种干果仁,水果和腌时蔬  
亚洲油醋汁,法式奶油甜芥末汁

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### **Luscious Soups**

(Choice of **one** of the following)  
(请选择以下一种汤)

Miso Soup with Tofu, Wakame and Scallions  
日式酱油配豆腐,裙带菜和青葱

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Cream of Home Style Chicken and Vegetables  
奶油鸡肉蔬菜汤

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Authentic Thai Seafood Soup with Lemongrass, Ginger, Lime and Coconut Milk  
泰式海鲜汤配柠檬草,姜汁,青柠和椰奶

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Indian Spiced Carrot and Cardamom Soup  
印度胡萝卜豆蔻汤

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Lobster-Saffron Bouillabaisse with Garlic Crostini  
藏红花龙虾汤配蒜茸面包

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Peking Duck Consommé with Tiny Mushrooms and Baby Leeks  
北京鸭清汤配蘑菇和小葱

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Classical Potato, Leek and Bacon Soup  
大葱土豆培根汤

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Szechuan Hot and Sour Seafood Soup  
四川海鲜酸辣汤

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Essence of Chicken and Herbal Soup  
香草鸡肉汤

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Chinois Style Sweet Corn Soup with Egg Drops  
玉米蛋花汤

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### **Hearty Bread of Flavors**

Selection of Soft and Hard Rolls  
精选软和硬面包

Accompanied with French Butter, Sunflower Margarine  
伴有法式黄油,植物黄油

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### **Main Entrees of Asian Woks and European Pans**

亚洲和欧洲美食

#### **Reds ~ Meat**

(Choice of **one** of the following)  
(请选择以下一种)

#### **Wok-Fried Sliced Beef Fillet**

Oyster Glaze and Wolfberries  
蚝油苟杞炒牛柳

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#### **Simmered Beef Flank and Potatoes**

Slow Braised with Miso and Kombu  
海带味噌汁烩牛肋和土豆

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#### **Oven Braised Flank Steak with Asian Spices**

Maui Onion Relish  
亚洲香料烩牛肋

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#### **Hoisin Glazed Duck Breast**

Sesame Seeds and Sautéed Green Onions  
蜜制海鲜鸭胸  
芝麻和炒绿洋葱

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#### **Macadamia Crusted Rack of Lamb**

Ratatouille Vegetables  
坚果羊排  
烩时蔬

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#### **Wok-Fried Tender Beef Dice**

with Black Pepper, Spring Onions and Hang Jiao Chili

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炒牛肉粒  
黑胡椒,洋葱和杭椒

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**Tea Smoked Crispy Duck Breast**  
Orange Lemongrass Sauce

茶熏鸭胸  
橙味柠檬草汁

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**Stir-Fried Lamb Slices with Spring Onions**  
Soy Sauce and Szechuan Pepper

洋葱爆羊肉  
酱油和四川花椒

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**Wok-Fried White Pepper Beef**  
Ginger and Spring Onions

白胡椒炒牛肉  
姜和洋葱

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**Wok-Fried Venison Fillet**  
Fermented Black Bean

豆豉炒鹿肉

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**Whites ~Meat**

(Choice of **two** of the following)  
(请选择以下两种)

**Oven-Roasted Thigh of Free Lance Chicken**  
Grilled Portobello Mushrooms, Shallot Thyme Jus

烤鸡腿  
扒蘑菇,干葱百里香汁

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**Roasted Baby Chicken with Lemon, Sage and Brown Butter**  
Rested on Buttered Zucchini

烤春鸡配柠檬,鼠尾草和黄油  
黄油西葫芦

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**Chinese Style Spare Ribs**  
Leeks, Spring Onions and Sesame Seeds

中式煎排骨  
大葱,洋葱和芝麻

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**Sweet Soy-Ginger Glazed Free Range Chicken Breast**  
Sautéed Udon Noodles and Onions

蜜姜汁鸡胸  
炒乌冬面和洋葱

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**Stir Fried Chicken "Kung Poh"**  
Snow Peas and Cashew nuts

宫保鸡丁  
荷兰豆和腰果

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**Chicken Breast Stuffed with Wild Mushrooms and Pine Nuts**

Saffron Spinach and Roasted Tomato Coulis

鸡胸酿野蘑和松子  
藏红花菠菜和烤番茄

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**Double Cut Pork Chop with Red Onion Jam**

Roasted Garlic Sauce

猪排配红洋葱酱  
烤蒜汁

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**Roasted Pork Tenderloin**

Gingered Sweet Potatoes

烤猪柳  
甜姜土豆

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**Honey Glazed Orange Chicken**

Pearled Couscous, Niçoise Olives, Raisins and Pine

蜜汁橙子鸡  
中东小米,橄榄,葡萄干和松子

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**Healthy Vegetables**

(Choice of **one** of the following)

(请选择以下一种健康时蔬)

**Steamed Broccoli with Seafood**

Egg white "Nest"

海鲜蒸西兰花

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**Hong Kong Baby Kailan**

Home Made Special 'XO' Sauce

特制 XO 酱炒芥兰

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**Braised Cabbage with Sweet Beancurd Sticks**

Dried Shrimp and Carrots

烩卷心菜配豆腐  
海米和胡萝卜

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**Asparagus with Roes of "Gold"**

Sauvignon Buerre Blanc

芦笋配鱼籽  
白葡萄酒黄油汁

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**Oven Baked Mushrooms of the Forest**

Truffle Olio Drizzle

烤蘑菇配黑菌橄榄油

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**Ragout of Spring Vegetables**

Cepes Mushroom Jus

烩时蔬  
牛肝菌蘑菇汁

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**Composition of Beans and Lentils**

White Truffle Aioli

什锦烩豆

白菌蒜泥蛋黄酱

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**"Bouillabaisse" of Spring Vegetables**

Saffron Perfume and Garlic

烩蔬菜浓汤

藏红花和蒜

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**Tua Yao Pad Prik Pow**

Stir-Fried Long Beans with Roasted Chili Sauce and Thai Basil

炒豇豆配烤辣酱和泰式罗勒

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**Pad Pak Prik**

Fresh Vegetables Stir Fried with Garlic and Chili with Soya Sauce

蒜茸辣椒炒时蔬

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**Starchy Works**

(Choice of **one** of the following)

(请选择以下一种)

Oven-Roasted Red Skin Potato with Rosemary and Olive Oil

烤土豆配迷迭香和橄榄油

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Buttermilk Mashed Russet Potato

奶油土豆泥

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Steamed Jasmine Rice with Lemon Grass

蒸茉莉味米饭配柠檬草

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Classical Pilaf Rice with Butter and Vegetables

古典肉菜烩饭配黄油和蔬菜

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Vegetarian Yang Chow Fried Rice with Crisp Shallots

扬州蔬菜炒饭配小干葱

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Vegetable Cannelloni with Roasted Fennel and Basil Sauce

意式蔬菜肉卷配烤茴香和罗勒汁

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Vegetable and Tofu Pad Thai, Lime and Peanuts

泰式面配蔬菜豆腐,青柠和花生

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Grilled Tofu and Portobello Mushroom

扒豆腐和蘑菇

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Sausage Pilaf Rice with Fresh Herbs and Peppers

香肠肉菜烩饭配鲜香草和胡椒

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Braised Ee Fu Noodles with Enoki and Leeks

烩伊夫面配金针菇

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**On the Fishing Lines**  
(Choice of **one** of the following)  
(请选择以下一种鱼)

**Pan-fried Fillet of Malabar Snapper**  
Tomato Fondue and Saffron Cream Sauce  
煎加吉鱼柳  
奶油番茄和藏红花奶油汁

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**Lemongrass Steamed Snapper**  
rested on bed of Chinese Mushrooms  
柠檬草蘑菇蒸加吉鱼

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**Seared Salmon Filet with Asian Spices**  
Spicy Eggplant Puree  
亚洲香料煎三文鱼柳  
香辣茄泥

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**Baked Mandarin Fish with Olive Compote**  
Roasted Artichoke and Veal Jus  
焗桂鱼配腌橄榄  
烤洋蓍芯和小牛汁

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**Crispy Seared Snapper garnished with Arugula**  
Shaved Fennel and Citrus Vinaigrette  
煎炸加吉鱼配芝麻菜  
茴香和柑橘汁

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**Fillet of Seabass with Crispy Nut Crust**  
Carrot Curry Emulsion  
煎海鲈鱼  
咖喱胡萝卜汁

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**Seared Red Snapper on Pearled Saffron Couscous**  
Mediterranean Vegetables  
煎加吉鱼配藏红花中东小米和地中海时蔬

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**Seared Swordfish Steak with Grilled Pineapple**  
Passionfruit Vinaigrette  
煎旗鱼排配扒菠萝  
热情果油醋汁

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**Orange Glazed Black Grouper**  
Stir Fried Baby Bok Choy  
蜜橙石斑鱼柳  
炒小油菜

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**Baked Fillet of Seabass**  
Buttered Zucchini and Glazed Carrots  
烤鲈鱼柳

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黄油西葫芦和胡萝卜  
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**In the Seafood Haul**  
(Choice of **one** of the following)  
(请选择以下一种海鲜)

**Crispy Breaded Prawns**  
Deep Fried Curry Leaves  
面包炸虾~炸咖喱叶  
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**Stir Fried Clams with "XO Sauce"**  
Chinese Broccoli  
XO酱炒蛤蜊  
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**Red Thai Curry with Seafood**  
Thai Sweet Basil Leaves and Coconut Milk  
泰式红咖喱炒海鲜~罗勒叶和椰奶  
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**Chinese Herbal Mussels**  
Aged Hua Teow  
中式香草花雕烩海虹  
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**Broccoli Phad Plamuek**  
Sautéed Broccoli with Squid in Oyster Sauce  
蚝油炒西兰花和鱿鱼  
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**Seafood Bouillabaisse with Saffron**  
Baby Potatoes and Dill  
藏红花烩海鲜~小土豆和刁草  
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**Steamed Blue Mussels**  
with Chablis Wine and Herbs  
香草白酒蒸海虹  
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**Cereal Coated Scallops**  
Wok Fried Sugar Peas  
麦片带子炒甜豆  
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**Wok-Fried Squid with Lime Leaf**  
Spring Onion Bulbs and Ginger  
炒鱿鱼配柠檬叶~小洋葱和姜  
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**Steamed Butterfly Prawns**  
with Minced Garlic and Cilantro  
蒜茸芫荽蒸蝴蝶虾  
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**From the Pastry Shop**  
(Choice of **six** of the following)  
(请选择以下六种甜点)

Coconut Tart with Cream

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奶油椰子挞

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Mango Mille Feuille

芒果千层酥

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Toasted Strawberry Panna Cotta

草莓意式糕

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Manjari Chocolate Torte

巧克力塔

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Ginger Crème Brûlée, Cinnamon Twist

姜味焦糖布丁

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Raspberry Napoleon, Milk Chocolate Anglaise

英式牛奶巧克力树莓拿破仑

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Key Lime Pie with Hazelnut Tuile

柠檬派配榛果脆饼

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Creamy Passion Fruit and Pineapple Tart with Mascarpone Cream

奶油热情果菠萝塔配马斯卡布尼奶酪

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Black and White Mousse with Toasted Pecan Crust and Raspberry Caramel

双色慕司配山核桃和焦糖树莓

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Caramelized Apple Almond Tartlet with Candied Pine Nuts

焦糖苹果杏仁塔配蜜糖松子

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Strawberry and Ivory Chocolate Charlotte, Passion Fruit Jam

草莓巧克力水果布丁,热情果酱

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Bread and Butter Pudding with Lemongrass Scented Vanilla Cream

黄油面包布丁配柠檬草香草奶油

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Salted Caramel Chocolate Tart

焦糖巧克力挞

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Coconut Cream Pie and Mango Glazed Bananas

奶油椰茸派配芒果和香蕉

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Pineapple Cheese Cake with Candied Macadamia Nuts

菠萝奶酪蛋糕配蜜糖坚果

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Refreshing Tropical and Seasonal Fruits

新鲜时令水果盘

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**Freshly Brewed Coffee, Decaffeinated Coffee  
Hilton Fine Selection of Teas**

**RMB 260 + 15% surcharge per guest**

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