

MARINA Kitchen

Mid-Autumn Festival Dinner Buffet 9-18 September

APPETIZERS 頭盆

Assorted Cheese Platter 芝士拼盆
(Dried Apricot 杏脯乾, Nuts 堅果, Grape 葡萄, Cracker 餅乾)
Parma Ham with Honeydew Melon 巴馬火腿配蜜瓜
Smoked Salmon 煙三文魚
Salami Milano 意大利凍肉腸
Yum Talay with Starfood 泰式楊桃海鮮沙律

SALAD COUNTER 沙律

Crab Meat Salad with Wax Apple and Pomelo 蟹肉蓮霧金柚沙律
Black Truffle Smoke Ham and Potato Salad 黑松露火腿薯仔沙律
Watermelon Salad with Mozzarella Cheese 西瓜沙律配水牛芝士
Poached Chicken and Fish Maw with Garlic Sesame Dressing 蒜茸麻醬花膠手撕雞
Duck Foie Gras with Caviar and Snow Swallow 鴨肝醬配魚子及雪燕

HYDROPONICS SALAD 水耕菜

Butter Lettuce 牛油生菜、Kale 羽衣甘藍、Red Coral 紅珊瑚生菜、Romaine 羅馬生菜、
Cherry Tomatoes 雜色車厘茄、
Sweet Corn 粟米、Kidney Beans 紅腰豆、Chickpeas 雞豆、Cucumber 青瓜、
Beetroot 紅菜頭、Carrot 甘荀
Cauliflower 椰菜花、Broccoli 西蘭花

DRESSING AND CONDIMENT 醬汁

Caesar 凱撒汁、French 法汁、Thousand Island 千島汁、Italian Vinegar 意大利油醋汁
Balsamic Vinegar 黑醋、Olive Oil 橄欖油、Red Wine Vinegar 紅酒醋
Thai Sauce 泰式汁、Cocktail Sauce 咯嗲汁、Honey Mustard Dressing 蜜糖芥末汁
Croutons 炸麵包粒、Onion 洋葱碎、Parmesan Cheese 芝士粉

SEAFOOD COUNTER 海鮮

Snow Crab Legs 雪場腳蟹 Brown Crab 麵包蟹
Fresh Prawn 凍蝦
Canadian Black Mussels 加拿大青口
Clam 大蜆 Jade Whelk 翡翠螺
Spicy Tomato Sauce 辣茄汁 Lemon Wedge 檸檬角

SUSHI AND SASHIMI COUNTER 魚生壽司吧

Shimaaji 深海池魚, Ama Ebi 赤蝦
Herring 希靈魚, Hokkaido Scallops 北海道帶子 Hamachi 油甘魚,
Octopus 八爪魚 / Hokkigai Clam 北寄貝
Selection of Sushi Rolls and Nigiri Sushi 各式壽司卷及手握壽司
壽司(壽司蝦, 甜蝦, 赤貝, 馬刀貝, 腐皮, 針魚, 墨魚, 素鮑魚)

SOBA AND APPETIZERS 冷麵及頭盆

Soba and Somen with Spring Onion and Kazami Nori 蕎麥麵及素麵配蔥花及紫菜
Katsuo Ninniku Miso Tsuk 蒜頭味噌
Konbu Edamame 昆布枝豆
Mentaiko Salad 明太子沙律
Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本豉油, Wasabi 芥辣

SOUP 湯

Chinese Soup 中式湯
Western Soup 西式湯

WESTERN DISHES 西式熱盆

Baked Octopus with Lemon and Feta 檸檬希臘芝士焗八爪魚
Taiwanese Traditional Taro rice 台式古早味芋頭飯
Beaked BBQ Peach Baby Black Ribs 蜜桃醬燒豬仔骨
Saikyo Miso Yaki Hamachi 西京油甘魚鮫
Baked Vegetable in Portuguese Sauce.葡汁焗時蔬

CHINESE DISHES 中式熱盆

Season Vegetable with Enoki Mushroom Conpoy Sauce 瑤柱金菇扒時蔬
Steam Garoupa in Soy Sauce 清蒸大海斑
Wok-fried Sea Cucumber and Chicken with Supreme Sauce 醬皇海參炒雞球
Sichuan Fish Fillet and Fish Maw with Pickled Vegetables 酸菜魚花膠配薯粉
Braised Abalone with fish maw and Duck Feet in Oyster Sauce 蠔皇鮑魚,花膠扣鴨掌

INDIAN CHEF SPECIAL 精選咖喱菜式

Kadai Paneer (Cheese) 印度雜菜芝士咖喱
Rarra Gosht (Mutton) 印度羊肉咖喱
Naan, Garlic, Pappadam 印度烤餅薄脆
Served with Indian Pickles, Mango Chutney and Raita
配印度醃菜, 芒果甜酸醬及乳酪

CARVING 烤肉

Classic Italian Porchetta 意大利烤脆皮豬腩卷

Roast Beef Rib Eye 燒美國肉眼牛扒

Lamb Chop Sansho Yaki 羊排山椒燒

Seasonal Vegetable with Herbs and Butter 香草牛油炒時菜

New Potato with Thyme and Garlic Cloves 香草蒜頭燒新薯仔

Black Pepper Sauce 黑椒汁/Gravy 燒汁

LIVE STATION COUNTER

Double-boiled Soup with Sea Whelk, Conpoy and Winter Melon

冬瓜瑤柱燉螺頭湯

Peking Duck 北京片皮鴨

(Spring Onion 洋蔥, Seafood Sauce 海鮮醬, Pancake 麼麼皮)

籠仔蒸鮑魚

Steamed Abalone with Tangerine Peels 陳皮蒸鮑魚

Steamed Lobster

清蒸龍蝦

Cheese Sauce 芝士汁 Thai Red Curry Sauce 泰式紅咖喱

CHINESE BBQ STATION 燒味

BBQ Pork 叉燒

Soy Chicken 豉油雞

THAILAND

BBQ COOKING STATION 泰式燒烤

Cheese Sausage 芝士腸、Chicken Drumsticks、Fish Cake 泰式魚餅

Pork Neck 豬頸肉、Squid 魷魚筒、Chicken and Pork Satay 雞及豬肉沙爹串

Tomato 蕃茄、Bell Pepper 甜椒、Red Onion 紅洋蔥、Sweet Corn 粟米、Pineapple 菠蘿、

Thai Wagyu Beef 泰式和牛 Thai Fish Maw 泰式燒花膠扒

(Thai Satay Sauce 沙爹汁、Mayonnaise 沙律醬、BBQ Sauce 烤肉醬、Garlic Salt 蒜鹽、

Sea Salt 海鹽、Tomato Ketchup 蕃茄汁、Mustard 芥末)

Yunnan Rice Vermicelli 雲南米線

Pork Belly 豬腩片	Fish Cake 魚片
White Fish Ball 白魚蛋	Pork Ball 豬肉丸
Shrimp Wonton 鮮蝦露吞	Bean Curd Sheet 腐皮
Beef Ball 牛肉丸	Chicken Meat 雞胸肉

Bean Curd Puff 豆卜	Boiled Egg 焗蛋
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Vegetables 蔬菜

Sweet Corn 粟米	Green Brassica 小棠菜
Turnip 蘿蔔	Kau Choy 韮菜
Baby Cabbage 娃娃菜	Mushroom 鮮冬菇/秀珍菇
Bean Sprout 豆芽	

Noodle 麵

	Egg Noodle 生麵
Oil Noodle 油麵	Rice Vermicelli 米粉/米線
	Glass Noodle 粉絲

Sauce 汁醬

Sichuan Chili Sauce 四川麻辣醬	Chili Sauce 辣椒醬
Chili Oil 辣椒油	Sesame Oil 麻油
Red Vinegar 浙醋	Soya Sauce 豉油
	Fish Sauce 魚露

Condiments 配料

Crispy Garlic 炸蒜粒	Crispy Shallot 炸乾葱
Pickled Vegetables 咸酸菜	Preserved Vegetables 炸菜
Preserved Vegetables 冬菜	Fried Peanut 炸花生
Bird Chili 指天椒	Spring onion 蔥花

Wonton Soup 雲吞湯 Sour Pork Soup 酸辣米線湯

DESSERT 甜品

Praline Chocolate Mousse Cake 榛子朱古力慕絲蛋糕
Mandarin Orange Mousse Cake 橘子慕絲蛋糕
Normandy Dark Chocolate Tart 法國黑朱古力撻
Bird's Nest Raindrop Cake 燕窩水信玄餅
Mango Vanilla Mille Feuille 芒果雲呢拿拿破崙
Salted Egg Cheesecake 鹹蛋芝士蛋糕
Chestnut Vanilla Cream Cake 法式栗子雲尼拿忌廉蛋糕
Rose Raspberry Chocolate Truffle Cake with Lychee 玫瑰荔枝紅桑子朱古力蛋糕
Rainbow Cake with Cheese Frosting 彩虹蛋糕配芝士
Opera 歌劇院蛋糕
French Lemon Tart with Meringue 檸檬蛋白撻
Japan White Peach Pistachio Cake 日本白桃開心果蛋糕
Okinawa Brown Sugar Mont Blanc 沖繩黑糖栗子蒙布朗
Hokkaido 3.6 Milk Bird's Nest Panna Cotta 北海道 3.6 牛乳燕窩奶凍
Tiramisu 意大利芝士蛋糕
Vanilla Cream Brulee 法式雲呢拿焦糖燉蛋
Mango Coconut Pomelo Sago Delight 楊枝甘露

Live Station

Hong Kong Style Egg Puff 港式雞蛋仔

Hot Dessert

Ginger with Sesame Glutinous Dumplings 薑汁芝麻湯丸
Soya Bean Curd Pudding 豆腐花
Bird's Nest Portuguese Egg Tartlet 燕窩葡撻

Fresh Fruits

Pineapple 菠蘿 Watermelon 西瓜 Hami Melon 哈密瓜

Häagen-Dazs Ice - Cream Counter

Chocolate/ Strawberry/ Vanilla
Ice Cream Bar

Kid's Table

Banana Cake 香蕉蛋糕
Japanese Madeleines 日式馬德蓮小熊蛋糕
Strawberry Cream Puffs 士多啤梨泡芙
Assorted Cookies 雜錦曲奇
Assorted Macarons 雜錦馬卡龍
Assorted Candies 雜錦糖果