



Saturday Brunch Buffet 2024

November
(2nd, 9th, 16th & 23rd)
11:30 – 15:30
European Restaurant

Soup

- Russian Borsch 俄式羅宋湯

Cold dishes and Salads

- Jamón Serrano & Cantaloupe Melon
西班牙火腿配哈密瓜
- Charcuterie Platter
雜錦凍肉拼盤
- Shrimp Salad in Chinese Style with Cucumber & Black Fungus
涼伴青瓜雲耳蝦沙律
- Classic Caprese Salad with Pesto Sauce
蕃茄水牛芝士沙律配意大利青醬
- Roasted Pumpkin & Green Asparagus Salad
烤南瓜露筍沙律
- Avocado & Apple Salad with Figs
牛油梨蘋果沙律伴無花果
- Smoked Salmon Potato Salad
煙三文魚薯仔沙律
- Garden Salad
田園沙律
- Classic Caesar Salad
凱撒沙律

Selection of Salad Dressings & Condiments
各種沙律醬及調味品

Carving

- Roasted Lamb (Whole)
炭火香烤全隻羊



Specialties

- Steamed Salmon, Light Soy Sauce
中式清蒸三文魚，薑蔥芫茜，豉油

Main Courses

- Braised Ox-tail with Red Wine Sauce
紅酒燴牛尾
- Baked Fresh Chicken Portuguese
椰香焗葡國雞
- Tomato Spaghetti with Garlic
香蒜蕃茄汁意粉
- Honey Roasted Sweet Potato
蜜糖香烤甜薯
- Sautéed Seasonal Vegetables with Garlic
蒜香炒時蔬

Desserts

- Seasonal Fresh Fruits Skewer
時令鮮果串
- Grilled Pineapple
香烤金菠蘿
- Marshmallow Apple Crumble
棉花糖蘋果金寶
- Figs Cheesecake
無花果芝士蛋糕
- Mango Swiss Roll
芒果瑞士卷
- Strawberry Puff
士多啤梨泡芙
- Sweet Potato Soup
蕃薯糖水
- Portuguese Egg Tart with Chestnut
金粟葡撻

FEES

Adults \$498
Kids (5Y-11Y) \$298

- Add \$300 per head for free flow of Designated Wines & Beverages

Coffee or Tea

Limited seats are available, to avoid disappointment, make the reservation now!
欲免向隅、請早預訂!