

WEDDING SEMI-BUFFET LUNCH MENU AT GREEN

APPETISER & SALAD 前菜及沙律

Parma Ham with Seasonal Melon 意大利火腿伴蜜瓜

Salami, Bresaola and Saucisson 沙樂美腸、風乾牛肉及法國風乾腸

Duck Liver Pate with Raspberry Confit 法式鴨肝批

Smoked Salmon with Caviar Sour Cream 蘇格蘭煙三文魚

Marinated Seafood with Roasted Pepper and Red Onion 香檸海鮮沙律

Crab Salad with Diced Mango 蟹肉芒果沙律

Seared Herb Crusted Yellow Fin Tuna with Wasabi Soy Dressing 香煎夏威夷吞拿魚柳

Mixed Greens with Citrus Fruit, Roasted Nut and Orange Balsamic 果仁鮮橙雜菜沙律

Caesar Salad 凱撒沙律

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SOUP 湯

Blue Crab Bisque 香濃蟹肉湯

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MAIN COURSE 主菜

Norwegian Salmon Fillet with Barley and Chardonnay Sauce 慢煮挪威三文魚柳伴薏米白酒汁
Or 或

Roasted Beef Fillet with Goose Liver and Merlot Jus 燒牛柳扒配紅酒鵝肝汁

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DESSERT 甜品

Fresh Fruit Salad with Mixed Berries 雜莓鮮果沙律

Chocolate Cream Puff 朱古力忌廉泡芙

Mango Cheesecake 芒果芝士蛋糕

Chocolate Raspberry Cake 朱古力紅桑子餅

Black Forest Cake 黑森林蛋糕

Strawberry Olive Oil Sponge Cake 士多啤梨欖油蛋糕

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Price at HK\$888 net per person

以上菜單已包括三小時任飲咖啡、茶、汽水、橙汁及精選啤酒

The above menu includes 3-hour free-flowing of coffee, tea, soft drinks, chilled orange juice and house beer

此菜單只適用於2020年之結婚午宴。由於價格變動及貨源關係，唯港薈保留修改以上菜單及項目之權利。

This wedding lunch menu is valid for 2020 only. Hotel ICON reserves the right to alter the above menu price and items due to unforeseeable market price fluctuations and availability.



GREEN