



Hotel ICON

2021 年西式自助晚餐 A

2021 WESTERN WEDDING DINNER BUFFET MENU A

頭盤 APPETISERS

化皮乳豬全體

Barbecued Whole Suckling Pig

蘇格蘭煙三文魚

Scottish Smoked Salmon

煙鴨胸配香芒醬

Smoked Duck Breast with Mango Salsa

冰鎮鮮中蝦

Chilled Fresh Shrimps with Garlic Aioli and Cocktail Sauce

法式肝醬批

French Goose Liver Pâté with Mixed Pickles

雜錦凍肉拼盤

Assorted Cold Cut and Air-dried Meat Platter

沙律 SALAD

香草雜菜沙律

Mixed Lettuce and Asian Herb Salad

車厘茄沙律

Cherry Tomato Salad

彩椒粟米沙律

Roasted Bell Pepper and Corn Salad

吞拿魚雜菜沙律

Salad Nicoise with Seared Tuna

俄式三文魚籽沙律

Russian Style Salmon Roe Salad

鮮橙紅菜頭沙律

Beetroot and Orange Salad

沙律配料及汁醬 CONDIMENT AND DRESSING

脆煙肉、芝士粉、杏仁及麵包粒

Crispy Bacon, Shaved Parmesan, Roasted Almond and Croutons

法式沙律汁、蜜糖芥末、凱撒汁、意大利甜醋及千島汁

A selection of French, Honey Mustard, Caesar, Balsamic and Thousand Island Dressing

17 Science Museum Road,
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Hotel ICON

湯 SOUP

波士頓蜆肉忌廉湯

Boston Clam Chowder

伴鮮焗餐包及牛油

Served with Bread Basket and Butter

熱盤 HOT SELECTION

牛柳配野菌松露汁

Beef Tenderloin with Wild Mushrooms and Truffle Sauce

明爐意式燒雞

Roasted Chicken with Rosemary and Garlic

蘋果牛油燒豬柳

Roasted Pork Loin with Apple Butter Sauce

燒三文魚伴蜆肉鮮蝦

Slow-roasted Salmon with Clams and Prawns

西蘭花炒斑球

Stir-fried Garoupa with Broccoli

雙菇彩椒牛柳條

Stir-fried Beef Strips with Twin Mushrooms and Bell Peppers

印式鮮茄咖喱雞配香苗

Indian Style Chicken and Tomato Curry served with Steamed Rice

海鮮蟹籽黃金炒飯

Fried Rice with Seafood, Crab Roe and Salted Egg Yolk

北菇竹筴扒時蔬

Braised Seasonal Vegetables with Bamboo Pith and Black Mushrooms

甜品 DESSERTS

雜莓鮮果沙律

Fruit Cubes with Mixed Berries

白酒啫喱

White Wine Jelly

芒果芝士蛋糕

Mango Cheesecake

朱古力泡芙

Chocolate Cream Puff

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美式芝士蛋糕

New York Cheesecake

蘋果金寶

Apple Crumble with Vanilla Custard

茉莉花茶朱古力蛋糕

Chocolate Jasmine Tea Cake

綠茶朱古力蛋糕

Green Tea Chocolate Gateau

鮮士多啤梨忌廉蛋糕

Strawberry Cream Cake

每位港幣 1,188 元正

以上菜單包括四小時無限量供應汽水，橙汁及精選啤酒

只適於 Bistro 1979

Priced at HK\$1,188net per person

with free-flowing soft drinks, chilled orange juice and house beer for 4 hours

Valid for Bistro 1979 only

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2021 WESTERN WEDDING DINNER BUFFET MENU B

前菜及沙律 APPETISERS & SALAD

蘇格蘭煙三文魚

Scottish Smoked Salmon with Condiments

風乾凍肉拼法國鴨肝批

Air-dried Meat and French Duck Liver Terrine

意大利巴馬火腿伴哈蜜瓜及松露蜜糖

Parma Ham with Melon and Truffle Honey

花彫醉雞翼

Drunken Chicken Wings

花椒咸鴨件

Shanghainese Marinated Duckling with Vinegar Dip

大蝦鮮果沙律

King Prawns and Fruit Salad

香醋鮮茄水牛芝士

Tomato and Buffalo Mozzarella with Vinaigrette Dressing

歐美芝士拼盤伴乾果及果仁

European Cheese Platter with Dried Fruit and Nuts

新鮮沙律及醬汁

Fresh Salad with Dressing

特式精選海鮮 SEAFOOD ISLAND

鮮甜長蟹腳

Crab Leg

麵包蟹

Brown Crab

凍蜆

Clam

迷你小龍蝦

Crayfish

西班牙藍青口

Blue Mussel

鮮甜凍海蝦

Cooked Fresh Shrimp

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日式魚生刺身 **SASHIMI BAR**

甘海老

Amaebi

挪威三文魚

Norwegian Salmon Fillet

爽甜八爪魚

Giant Octopus

吞拿魚柳

Tuna Fillet

北寄貝

Hokkigai

湯 **SOUP**

雪耳椰子燉雞湯

Double-boiled Chicken Soup with Fresh Coconut and White Fungus

香草蟹肉濃湯

Green Crab Bisque with Chervil and Brandy

明爐烹調及燒烤美食 **LIVE COOKING AND CARVING STATION**

星洲喇沙

Lemak Laksa

生滾海鮮滑雞粥

Seafood and Chicken Congee

香草燒乳豬

Herb-roasted Suckling Pig with Apple Port Wine Sauce

香草燒羊排

Grilled Lamb Chop with Caramelised Thyme Jus

熱盤 **HOT SELECTION**

清蒸原條海上斑

Steamed Whole Garoupa with Coriander and Spring Onion

豉油皇浸乳鴿

Poached Pigeon with Sweet Soy Sauce

星洲咖喱雞

Singaporean Chicken Curry

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香脆蟹肉餅

Crispy Crab Cake with Mustard Mayo

美式燒排骨

Barbecued Pork Back Rib

海南雞飯

Hainanese Chicken Rice

焗肉醬千層麵

Lasagna Bolognese

西蘭花炒海鮮

Stir-fried Seafood with Broccoli

印式香辣燒雞

Tandoori Chicken Tikka

意大利薄餅

Italian Flatbread

玉桂甜薯及意大利青瓜

Honey Glazed Sweet Potato and Sautéed Zucchini

黃金蟹肉炒絲苗

Fried Rice with Crab Meat, Salmon Roe and Salted Egg Yolk

韓汁牛仔骨

Korean Barbecued Beef Short Rib

泰式香辣魚柳

Deep-fried Fish Fillet with Thai Chilli Sauce

甜品 DESSERTS

綠茶忌廉布甸

Green Tea Mousse Pudding

朱古力紅桑子餅

Chocolate Raspberry Gateau

白酒啫喱

White Wine Jelly

榴槤芝士餅

Durian Cheesecake Slices

榴槤忌廉撻

Durian Tartlet

朱古力忌廉泡芙

Chocolate Cream Puff

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Hotel **ICON**

芒果忌廉餅

Mango Cake Slices

綠茶忌廉餅

Green Tea Mousse Cake Slices

清甜檸檬撻

Lemon Meringue Tart

牛油麵包布甸

Raisin Bread and Butter Pudding

瑞士雪糕

Mövenpick Ice Cream

鮮果雜莓沙律

Seasonal Fruit Salad with Mixed Berries

每位港幣 1,388 元正

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