

## 2020年西式自助午餐A

## 2020 WESTERN WEDDING LUNCH BUFFET MENU A

### 頭盤 APPETISERS

化皮乳豬全體

Barbecued Whole Suckling Pig

挪威煙三文魚

Smoked Salmon with Horseradish Cream

意大利巴馬火腿伴蜜瓜

San Daniele Parma Ham with Melon

意式海鮮沙律

Italian Seafood Salad with Sun-dried Tomatoes  
and Olive Oil

自製法式砵酒肝醬批

Homemade Liver Pâté with Port Wine Jelly

雜錦凍肉拼盤

Assorted Cold Cut and Air-dried Meat Platter

### 沙律 SALAD

有機雜菜沙律

Organic Mixed Lettuce and Vegetable Salad

泰式青木瓜沙律

Thai Style Green Papaya Salad with Shallot,  
Lime and Dried Shrimps

彩椒粟米沙律

Roasted Bell Pepper and Corn Salad

吞拿魚雜菜沙律

Salad Nicoise with Seared Tuna

三文魚子沙律

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、松子仁、蒜香麵包粒

Crispy Bacon, Shaved Parmesan, Roasted Pine Nuts,  
Garlic Croutons

法式沙律汁、凱撒汁、意大利甜醋及千島汁

A selection of French, Caesar, Vinaigrette and  
Thousand Island Dressings

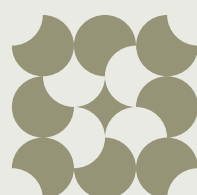
### 湯 SOUP

Blue Crab Bisque with Chive Cream

蟹肉忌廉湯

Served with Bread Basket and Butter

配鮮焗餐包及牛油



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### 熱盤 HOT SELECTION

香草燒羊扒

Grilled Lamb Chop with Caramelised Thyme Jus

蘑菇燒春雞

Roasted Spring Chicken and Wild Mushrooms

龍脷魚柳伴蜆肉青口

Simmered Sole Fillet with Clams and Mussels

西蘭花炒海鮮

Stir-fried Seafood with Broccoli

燒肉眼牛扒配蘑菇汁

Roasted Beef Rib Eye with Wild Mushroom Sauce

印式鮮茄咖喱雞伴香苗

Indian Style Chicken and Tomato Curry served

with Steamed Rice

瑤柱雜菌炆讚岐烏冬

Braised Sanuki Udon with Conpoy, Mushrooms and

Oyster Sauce

北菇竹筍扒時蔬

Braised Seasonal Vegetables with Bamboo Pith and

Black Mushrooms

### 甜品 DESSERTS

白酒啫喱

White Wine Jelly

芒果芝士蛋糕

Mango Cheesecake

朱古力泡芙

Chocolate Cream Puffs

美式芝士蛋糕

American Cheesecake

蘋果金寶

Apple Crumble with Vanilla Custard

茉莉花茶朱古力蛋糕

Chocolate Jasmine Tea Cake

綠茶忌廉蛋糕

Green Tea Mousse Cake

鮮士多啤梨忌廉蛋糕

Strawberry Cream Cake

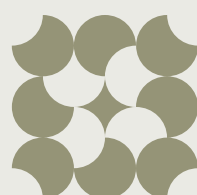
每位港幣738元正

Priced at HK\$738 net per person

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.

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Hotel **ICON**

## 2020年西式自助午餐B

## 2020 WESTERN WEDDING LUNCH BUFFET MENU B

### 前菜及沙律 APPETISER & SALAD

化皮乳豬全體

Barbecued Whole Suckling Pig

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

意大利巴馬火腿蜜瓜卷

Parma Ham and Honeydew Melon Rolls

花彫醉雞翼

Drunken Chicken Wings

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

### 日式魚生刺身

### SASHIMI BAR

### 湯 SOUP

鮑魚碗仔翅

Braised Abalone Soup with Pork Meat and Black Fungus

波士頓龍蝦湯

Boston Lobster Bisque

配鮮焗餐包及牛油

Served with Bread Basket and Butter

### 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

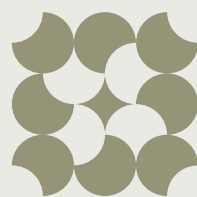
Seafood and Chicken Congee

明爐燒牛扒

Roasted Chateaubriand

香草燒羊排

Grilled Lamb Chop with Caramelised Thyme Jus



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## 2020 WESTERN WEDDING LUNCH BUFFET MENU B

### 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

香脆蟹肉餅

Crispy Crab Cake with Mustard Mayo

美式燒排骨

Barbecue 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

泰式香辣魚柳

Deep Fried Fish Fillet with Thai Chilli Sauce

### 甜品 DESSERTS

綠茶奶凍

Green Tea Panna Cotta

朱古力紅桑子餅

Chocolate Raspberry Gateau

白酒啫喱

White Wine Jelly

榴槿芝士餅

Durian Cheesecake Slices

榴槿忌廉撻

Durian Tartlet

朱古力忌廉泡芙

Chocolate Cream Puffs

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

牛油麵飽布甸

Raisin Bread and Butter Pudding

瑞士雪糕

Swiss Mövenpick Ice Cream

鮮果雜莓沙律

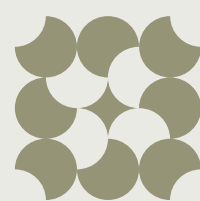
Seasonal Fruit Salad with Mixed Berries

每位港幣968元正

Priced at HK\$968 net per person

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