

Spring

Friday Semi-Buffer Brunch Menu | 8th November 2024 | 12:00-13:30

Hors d'oeuvres 前菜

Cherry Jelly Foie Gras Ball 車厘子啫喱與鵝肝慕絲波波

Thai Prawns and Pomelo Salad 泰式大蝦柚子沙律

Japanese Mentaiko Chawanmushi with Clam and Dill Soup 日式明太子茶碗蒸配蜆肉湯球

Steamed Fish Maw stuffed with Shrimp Paste, served with Abalone Sauce 百花釀花膠配鮑汁

Green Bean Noodle and Shredded Chicken with Spicy Sesame Dressing 麻辣雞絲拉皮 (川)

Smoked Salmon, Mixed Cold Cuts 煙三文魚、凍肉併盤

Garden Greens 沙律菜

Romaine Lettuce, Mesclun Leaves 羅馬生菜、田園沙律菜

Condiments 配料

Italian Vinaigrette, Japanese Sesame Dressing, Caesar Dressing, Reggiano, Crispy Bacon, Cherry Tomatoes

義大利油醋汁、日式芝麻汁、凱撒汁、巴馬臣芝士、香脆煙肉、車厘茄

Main Courses – Choose from:

請選以下一款主菜：

Smoke Beef Tenderloin with Mashed sweet potato, Roasted Vegetable Vinaigrette

烟熏牛柳配番薯蓉烤蔬菜沙拉

Or

Pan-seared Cod Fish, with Orzo Pasta, Mushroom and Chinese-style Romesco

香煎鱈魚配米意粉，本菇，牛油剁椒醬

Or

Spinach and Mushrooms Lasagna 菠菜蘑菇千層麵 

Desserts 甜品

Matcha Hojicha Opera Cake 抹茶焙茶蛋糕

Black Forest Mousses 黑森林慕斯

Pistachio Puff 開心果泡芙

Seasonal Fruits 精選果盤

Serve to the table by service staff

Please note that all buffet items are subject to change due to availability

Adult HK\$288 (including ONE Special Beverage)

 Vegetarian

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
為閣下健康著想，如對任何食物有過敏反應，請與服務員聯絡。

高科院
Thei
CAM

Spring

Friday Semi-Buffer Brunch Menu | 15th November 2024 | 12:00-13:30

Hors d'oeuvres 前菜

Tom Yam Lobster Bisque 冬陰龍蝦湯

Deep-fried Eel with Osmanthus Flower Honey 桂花鱈球

Yunnan-Style Lime Herbal Silky Chicken Salad 雲南鬼雞

Braised Pork Belly 東坡肉 (浙)

Smoked Salmon, Mixed Cold Cuts 煙三文魚、凍肉併盤

Garden Greens 沙律菜

Romaine Lettuce, Mesclun Leaves 羅馬生菜、田園沙律菜

Condiments 配料

Italian Vinaigrette, Japanese Sesame Dressing, Caesar Dressing, Reggiano, Crispy Bacon, Cherry Tomatoes
義大利油醋汁、日式芝麻汁、凱撒汁、巴馬臣芝士、香脆煙肉、車厘茄

Main Courses (Live Cooking Station) – Choose from:

請選以下一款主菜：

Honey-glazed Salmon with Coconut Lime Chili Sauce 泰式椰汁青檸焗三文魚

Or

Pan-seared Venison with Fondant Potatoes, Celery Root Puree, Crispy Mushroom, Water Seaweed and Red Wine Sauce

香煎鹿肉配焗薯，酥炸蘑菇，芹菜頭泥，水海草，紅酒汁

Or

Vegan Green Curry Farfalle 素青咖哩蝴蝶粉 

Desserts 甜品

Mango Chia Seed Cup 芒果奇亞籽杯

Pandan Basque Cheesecake 斑蘭巴斯克蛋糕

Pineapple Mille Feuille 菠蘿千層酥

Seasonal Fruits 精選果盤

Serve to the table by service staff

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Friday Semi-Buffer Brunch Menu | 22nd November 2024 | 12:00-13:30

Hors d'oeuvres 前菜

Sesame Seared Tuna with Korean Apple Salad 黑白芝麻仁吞拿魚拌韓式蘋果沙律

Thai Style Boneless Chicken Feet 泰式無骨鳳爪

Crab Meat Rice Paper Rolls 蟹肉米紙卷

Sauteed Shredded Pork with Sweet-Bean Sauce 京醬肉絲 (京)

Smoked Salmon, Mixed Cold Cuts 煙三文魚、凍肉併盤

Garden Greens 沙律菜

Romaine Lettuce, Mesclun Leaves 羅馬生菜、田園沙律菜

Condiments 配料

Italian Vinaigrette, Japanese Sesame Dressing, Caesar Dressing, Reggiano, Crispy Bacon, Cherry Tomatoes
義大利油醋汁、日式芝麻汁、凱撒汁、巴馬臣芝士、香脆煙肉、車厘茄

Main Courses (Live Cooking Station) – Choose from:

請選以下一款主菜：

Thai Style Pork Neck Rice Burger 泰式豬頸肉米漢堡

Or

Angel Hair Pasta with Boston Lobster 天使麵配波士頓龍蝦

Or

Seasonal Vegetarians Mushroom Tofu Hummus with Pita Bread 時菜香菇豆腐鷹嘴豆泥配比特包 

Desserts 甜品

Vanilla Raspberry Mousse 雲呢拿紅桑子慕絲

Tiramisu Tart 意大利芝士撻

Thai Milk Tea Mille Crêpes 泰奶千層蛋糕

Seasonal Fruits 精選果盤

Serve to the table by service staff

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