

# 西式宴席菜單

## Menu

### 沙拉區 Salad

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十二款  
Twelve Kinds

### 醬料區 Sauce

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六款  
Six Kinds

### 果醬區 jam

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六款  
Six Kinds

### 配料區 Ingredients

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四款  
Four Kinds

### 麵包區 Bread

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三款  
Three Kinds

### 甜點與水果區 Desserts / Fruits

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精選小蛋糕 / 三款  
Assorted Cakes

季節水果盤 / 四款  
Seasonal Fruit Platter

### 飲品區 Drinks

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果汁 / 三款  
Three Types of Juice

咖啡  
Coffee

茶  
Tea

### 冷盤區 Cold Platter

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綜合起司盤  
Assorted Cheese Platter

義式冷肉綜合盤  
cold cuts

煙燻鮭魚盤  
Smoked Salmon

燻雞涼拌青醬綜合野菇  
Cold smoked chicken, mushrooms  
with green sauce

堅果楓糖烤南瓜  
Roasted Pumpkin with nutty and maple

義式鯷魚烤椒襯花菜  
Anchovies with roasted peppers  
and cauliflower with Italian style

川味口水雞  
Flavor cold chicken  
with Sichuan style

泰式涼拌小章魚  
Cold baby octopus  
with Thai style

### 熱鍋區 Hot Food

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韓式風味炸雞  
Deep-fried chicken with Korean style

低溫烤豬梅肉佐橙汁醬  
Low-temperature roasted pork  
with gravy sauce

義式番茄烤鮮魚  
Grilled fish Tomatoes  
with Italian style

白醬海鮮義大利麵  
Pasta with Seafood and white sauce

櫻花蝦炒季節時蔬  
Stired-fried Cabbage  
with sakura shrimp

避風塘炒蟹身  
Deep-fried crab with crispy garlic

中式蒸點  
Steamed Dim-Sum station

酥炸串串蝦佐塔塔醬  
Deep-fried Shrimp  
with tartar Sauce

### 現切區 Carving

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爐烤肩頸牛肉  
Roasted Beef

紅酒肉汁  
Red Wine Sauce

蘑菇醬汁  
Mushroom Sauce

玫瑰鹽  
Sel rose de l'Himalaya

鹽之花  
Fleur de sel de Guerande

夏威夷黑鹽  
Black Salt

### 湯品區 Soup

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養氣藥膳燉排骨湯  
Stewed pork ribs soup with Chinese herb