

Le Menu Lunch Buffet Menu 1

Cold Selections – 冷盤

<p>Assorted Sashimi (Salmon, Tilapia's & Octopus) Assorted Sushi and Rice Rolls with Condiments Seafood on Ice (Cooked Prawn & Mussel) Salmon Platter (Smoked Salmon & Smoked Tangini Fillet) Meat Platter (Smoked Ham, Salami & Cold Cut Sausage)</p>	<p>雜錦刺身(三文魚, 鯛魚及八爪魚) 精選壽司 各式凍海鮮(熟蝦及青口) 煙三文魚拼盤(煙三文魚及煙鮫魚) 雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍切片什肉腸)</p>
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### Salads – 特式沙律

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| <p>Mesclun Salad with Dressing &amp; Condiments<br/>         German Potato Salad with Walnut<br/>         Thai Rice Vermicelli Salad with Chili Minced Pork<br/>         Roasted Pumpkin Salad with Roasted Chicken<br/>         Sweet Corn &amp; Egg Salad with Ham<br/>         Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans</p> | <p>田園沙律伴各式醬汁<br/>         德國馬鈴薯沙律伴合桃<br/>         泰式肉碎米粉沙律<br/>         燒雞南瓜沙律<br/>         粟米火腿蛋沙律<br/>         車厘茄, 青瓜, 粟米粒及紅腰豆</p> |
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Daily Carving – 精選烤肉

Roasted N.Z. Sirloin of Beef with Gravy and Black Pepper Sauce	燒西冷牛肉配燒汁
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### Soup – 熱湯

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| Minestrone | 意大利雜菜湯 |
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Hot Dishes – 熱盤

<p>Indian Chicken Curry Grilled Chicken Steak with Japanese Style Grilled Beef Steak with Black Pepper Sauce Stewed Seafood with Cheese Cream Sauce Deep fried Prawn Meat Ball with Tartar Sauce Roasted Smoked Pork Loin with Plum Sauce Braised E-Fu Noodles with Chive Fried Rice "Yeung Chow" Style Sautéed Seasonal Vegetables</p>	<p>印度咖喱雞肉 日式雞扒 煎牛扒黑椒汁 燴海鮮芝士汁 黃金蝦丸伴他他汁 燒煙豬柳伴西梅汁 干燒伊麵 揚州炒飯 清炒時菜</p>
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### Desserts Corner – 甜品

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| <p>Tiramisu<br/>         Seasonal Fresh Fruit<br/>         Baked Bread &amp; Butter Pudding<br/>         Chocolate Mousse Cake<br/>         Marble Cheese Cake<br/>         Chocolate Fountain<br/>         Hot Waffle</p> | <p>意大利芝士餅<br/>         新鮮雜果<br/>         焗牛油麵包布甸<br/>         朱古力慕絲蛋糕<br/>         雲石芝士蛋糕<br/>         朱古力噴泉<br/>         熱窩芙餅</p> |
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Beverages – 飲品

Unlimited free juice or soft drinks and Coffee or Tea	汽水或果汁任飲, 另有咖啡或茶
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HK\$348 Plus 10% Service Charge Per Person (Guaranteed 90 Persons)

~ Above prices are effective from January 1, 2016 and are subject to change without prior notice ~



GLOUCESTER LUK KWOK
HONG KONG
九龍酒店

**Le Menu
Lunch Buffet Menu II**

Cold Selections – 冷盤

Assorted Sashimi (Salmon, Tilapia's & Octopus)
Assorted Sushi and Rice Rolls with Condiments
Seafood on Ice (Cooked Prawn, Yabbie & Mussel)
Salmon Platter (Smoked Salmon & Smoked Tangini Fillet)
Meat Platter (Smoked Ham, Salami & Cold Cut Sausage)
Cold Cut Platter (Chicken & Mushroom Terrine & Smoked Duck Breast)

雜錦刺身(三文魚, 鯛魚及八爪魚)
精選壽司
各式凍海鮮(熟蝦, 龍蝦仔及青口)
煙三文魚拼盤(煙三文魚及煙鮫魚柳)
雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍切片什肉腸)
凍肉拼盤(蘑菇雞肉卷及香燒煙鴨胸)

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**Salads – 特式沙律**

Mesclun Salad with Dressing & Condiments  
German Potato Salad with Walnut  
Roasted Pumpkin Salad with Roasted Chicken  
Thai Pomelo Salad with Seafood  
Mushroom & Japanese Crab Meat with Wasabi Mayonnaise  
Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans

田園沙律伴各式醬汁  
德國馬鈴薯沙律伴合桃  
燒雞南瓜沙律  
泰式海鮮柚子沙律  
日式雜菌蟹柳沙律  
車厘茄, 青瓜, 粟米粒及紅腰豆

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Daily Carving – 精選烤肉

Roasted N.Z. Sirloin of Beef with Gravy Sauce

燒西冷牛肉配燒汁

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**Soup – 熱湯**

Seafood Bouillabaisse

海龍皇湯

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Hot Dishes – 熱盤

Roasted Lamb Leg with Herb Gravy
Roasted Chicken Steak with Thai Sauce
Stewed Seafood with Escargots and Cheese Cream Sauce
Pan-fried Salmon Fillet with Mixed Mushroom Cream
Stir-fried Broccoli with Mushroom and Oyster Sauce
Grilled Beef Steak with Black Pepper Sauce
Roasted Smoked Pork Loin with Peach Sauce
Fried Rice "Yeung Chow" Style
Braised E-Fu Noodles with Chive
Sautéed Seasonal Vegetables

燒羊腿伴香草汁
泰式燒雞扒
燴海鮮田螺芝士汁
煎三文魚柳雜菌汁
蠔皇鮮菇扒西蘭花
煎牛扒黑椒汁
燒煙豬柳伴蜜桃汁
揚州炒飯
干燒伊麵
清炒時菜

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**Desserts Corner – 甜品**

Tiramisu  
Mango Pudding  
Seasonal Fresh Fruit  
Baked Bread & Butter Pudding  
Chocolate Mousse Cake  
Marble Cheese Cake  
Chocolate Fountain  
Hot Waffle

意大利芝士餅  
香芒布甸  
新鮮雜果  
焗牛油麵包布甸  
朱古力慕絲蛋糕  
雲石芝士蛋糕  
朱古力噴泉  
熱窩芙餅

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Beverages – 飲品

Unlimited free juice or soft drinks and Coffee or Tea

汽水或果汁任飲, 另有咖啡或茶

HK\$378 Plus 10% Service Charge Per Person (Guaranteed 90 Persons)

~ Above prices are effective from January 1, 2016 and are subject to change without prior notice~