

2021ADD Buffet Menu

2021 隅咖啡自助餐菜单

STATION ONE - 档口 1

Salad Bar 沙拉吧

Mesclun Greens 混合生菜

Red Lollo Rosso 紫叶生菜

Red Radicchio 红莴苣生菜

Romaine Lettuce 罗马生菜

Rucola Leaves 芝麻生菜

Sweet Corn Kernel 甜玉米粒

Red and Yellow Cherry Tomato 红黄圣女果

Small Cucumber 小黄瓜

Broccoli 绿菜花

Grated Carrot 胡萝卜丝

White Button Mushroom 蘑菇

Sprout 豆芽

Condiments 配料

Sun-dried Tomato 风干蕃茄/Cornichon 小酸黄瓜/Roasted Cashew Nut 烤腰果

Marinated Kalamata Olives 希腊黑橄榄/Raisins 葡萄干

Walnuts 核桃/Caesar Dressing 凯撒沙拉汁/Shaved Parmesan Cheese 帕马森

奶酪片/Crispy Bacon 培根碎/Garlic Toast Bread Crouton 蒜味面包丁 Anchovies

银鱼柳/Roasted Pine Nuts 烤松仁

Dressings 沙拉酱

Thousand Island Dressing 千岛汁/French Dressing 法汁/Italian Dressing 意大利汁/Sesame Soy Dressing 芝麻辣酱汁/Extra Virgin Olive Oil 初榨橄榄油
Balsamic Vinegar 意式香醋/Salt and Pepper Mill 盐,胡椒磨

STATION TWO -档口 2

Chinese Noodle Station 现场制作中式面档

Choice of Noodle 面食自选

Egg Noodles 蛋面

Ramian 味千拉面

Rice Noodles 米粉

Noodles 碱水面

Beef Ball 牛肉丸

Pork Ball 猪肉丸

Fish Ball 鱼肉丸

Shrimps 大虾

Choice of Vegetable 蔬菜自选

Bean Sprouts 豆芽

Baby Cabbage 娃娃菜

Bean curd 豆泡

Spinach 菠菜

Pak Choy 油菜

Choy Sam 菜心

Enoki Mushroom 金针菇

Black fungus 黑木耳

Choice of Soup 自选靓汤

Chicken Soup 鸡汤 Pork Bone Soup 大骨汤 Bean sauce 老北京炸酱 Tomato and Egg Sauce 番茄鸡蛋卤

Condiments 配料

Green Chili in Vinegar 腌绿辣椒/Sambal Chili 叁峇酱/Deep-fried Crispy Shallots 炸干葱 Coriander 香菜/Spring Onion 春葱/Garlic Oil 蒜油/Chili Oil 辣椒油/Light Soya Sauce 生抽/Red Chinese Vinegar 大红浙醋/Spicy Broad Bean Sauce 豆瓣酱

STATION THREE -档口 3

Chinese Dim Sum 中式点心

Shrimp Dumpling 鲜虾饺

Pork Siew Mai 猪肉烧卖

Steamed pork Dumpling 蒸饺

Steamed Pork Buns 猪肉包

Flour Bun with Custard Cream 流沙包

Condiments 配料

Red Chili Paste 辣椒酱

Black Vinegar 镇江醋

STATION FIVE -档口 4

Carving Station and BBQ Station 切肉档及烧烤档

Western Carving 西式烤肉

Roasted Prime Rib, Lamb Leg and Thuringen Sausage 烤带骨眼肉,烤羊腿和盘肠

Roast Pumpkin, Grilled Vegetable and Baby Potato

Dijon Mustard, Black Pepper Sauce

烤南瓜,扒蔬菜和小土豆

大藏芥末,黑胡椒汁

Chinese Barbecue Station 中式烧烤

Roast Crispy Pork Belly 广式叉烧肉

Poached Chicken 粤式手撕鸡

Beijing Roasted Duck 北京烤鸭

Condiments 配料

Green Onion Julienne 葱丝/Duck Pancake 鸭饼/Cucumber Julienne 黄瓜丝

Sweet Bean Paste 甜面酱

STATION SIX-档口 5

1 Sushi Selection 什锦寿司

Sushi

Prawn and Asparagus Maki Roll 明虾芦笋卷/Kappa Maki with Daikon 萝卜卷

Freshly Hand Rolls 手卷/Shrimps 虾仁

Salmon 鲑鱼/Tuna 鲔鱼/Crab Stick 蟹柳

Tamago 日式蛋卷/Salmon Roe 鲑鱼籽/Tobiko 飞鱼籽

Condiments 配料

Wasabi 绿山芥末/Kikkoman Soy Sauce 日式酱油

Japanese Pickled Ginger 日式姜片

2-Grill Station 烧烤档

Chicken Leg 鸡腿肉/Prawn 大虾 Beef Rib 牛眼肉排

Lamb Chop 羊排 Salmon Steak 三文鱼扒 Pork Neck 猪颈肉

Beef Fillet 牛柳/Snapper Fillet 加吉鱼柳

Sauce:

Japanese Teriyaki Sauce

日式照烧汁

3- Seafood on Ice 冰鲜海鲜

Alaska Crab Leg 阿拉斯加蟹腿

Frozen Prawns 冻虾

Half Shell Mussel 半壳海虹

Half Shell Scallops 半壳扇贝

Clam 蛤蜊

Condiments 配料

Lemon Wedges 黄柠檬角

Cocktail Sauce 鸡尾汁

Chili Sauce 辣椒酱

Sauces 汁

Shallot Vinegar 油醋汁

Sake Wasabi Dressing 日式芥末汁

Red Tabasco 红辣椒仔

Vinegar, Wasabi and Soy Sauce Spray 日式芥末酱油汁

Thai Sweet Sauce 泰式甜辣汁

COLD BUFFET ON THE MABLE TABLE

1-Salad and Cold Cut 西式沙拉及冷切

Beet Root and Apple Salad 红菜头苹果沙拉

Thai spicy Green Papaya Salad 泰式青木瓜沙拉

Cashew nut and Chicken Salad 鸡肉腰果沙拉

Greek Salad 希腊沙拉

Pasta salad with salami and pesto 紫苏意面沙拉

Potato Salad 土豆色拉

Smoked Salmon 烟熏三文鱼

Smoked Ham, Salami, Parma Ham, .

Green Pepper Lyoner

烟熏圣诞火腿,萨拉米,帕尔马火腿,青椒冷切肠

2-Selection of Cheese with Condiments 乳酪精选

Emmental 大孔乳酪/Parmesan 帕玛臣干乳酪/Brie 布里白乳酪

/Gruyere 古老也/Gouda 黄波

Condiments 配料

Grissini Sticks 面包脆棍 Crackers 饼干

Baguette Crouton with Olive Oil 法式面包脆片

Almond 杏仁/Cashew Nuts 腰果/ Walnuts 核桃

Hazelnuts 榛子 Dried Fruit 果脯

3-Cold Chinese Appetizers 中式凉菜

Poached beef lungs in chili sauce 渝味夫妻肺片

Mixed assorted vegetable and meat with vinegar 精品老醋拌六样

Papaya and Coconut Jelly 木瓜椰奶冻

4-Fruits 时令水果

Slice Fruit

Honey Melon 哈密瓜/Watermelon 西瓜/Orange 橙子

Dragon Fruit 火龙果/Papaya 木瓜/Pineapple 菠萝

Whole Seasonal

Pear 梨

Apple 苹果

Red Grape 红提

Banana 香蕉

Mandarin 桔子

HOT BUFFET ON THE MABLE TABLE

1-Soups 汤类

Asparagus and Seafood Soup 芦笋海皇羹

Pumpkin Cream Soup 奶油蘑菇汤

Indian Lentil Soup 印度兰度汤

2-Western-Hot Dishes 西式热菜

Beef Goulash 匈牙利烩牛肉

Chicken Breast and Bacon roll 培根鸡肉卷

Grilled Snapper with Tomato and Oliver Sauce 香煎鲷鱼番茄橄榄汁

Potato Gratin 奶油焗土豆

Sauteed Broussel Sprout with Bacon 培根炒孢子甘蓝

3-Thai- Hot Dishes 泰式风味

Thai Red Curry Seafood 泰式招牌红咖喱海鲜

Steamed Sea bass with Lemongrass and lime 青柠檬蒸鲈鱼

Wok fried Beef with Basil 罗勒炒牛肉

Stir fried okra with samba sauce 桑巴酱炒秋葵

Crisp Sauteed Chinese Kai'lan 脆肉炒芥兰

4-Chinese- Hot Dishes 中式热菜

Sauteed Beef Diced with bell Pepper 彩椒腊八蒜爆和牛粒

Marinated pork shoulder with Pancake 熏酱肘花配京膏瓜条葱丝虾酱火烧

Braised Lamb Rack in Spicy Sauce 旧县红汤羊蝎子

Steamed Rice 白米饭

Fried Noodle 炒面

5-Deep fried Item

Chicken Satay with Peanut Sauce 沙爹鸡肉串和花生酱

Deep fried Potato wedge 香炸土豆角

Thai Style marinated Pork Neck 泰式烤猪颈肉

Vegetable Samosa 蔬菜咖喱角

Dessert 甜品

Cheese Cake 芝士蛋糕

Chocolate Cake 巧克力蛋糕

Tiramisu 提拉米苏

Orange Custard & Chocolate Crisp Cake 巧克力脆饼蛋糕

DobosTorte 榛子巧克力夹心蛋糕

White Chocolate Brownie Cake 巧克力布朗尼

Naponleon MilleFeuille 拿破仑酥

Pumpkin Creme Bruele 南瓜炖蛋

Blueberry Panna Cotta 意大利蓝莓奶冻

Six Kinds of Ice Cream 6 种冰淇淋

Chocolate Fountain with fruit Skewer 巧克力喷泉配时令水果串