



ENGLISH | 中文

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



CHOCOLATE BREAK



- Chocolate Coco Bean Cake
- Homemade Chocolate Chip Cookies
- Chocolate Brownies
- Chocolate panna cotta
- Selection of freshly sliced and diced fruits
- Hot chocolate
- Freshly brewed Coffee and selected exquisite Tea selection

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HEALTH & FITNESS BREAK

- Carrot-Raisin Muffin with Cinnamon
- Granola & fruit yoghurt cup
- Vegetable crudités with hummus dip
- Quinoa and vegetable with cream cheese
- 2 healthy seasonal fresh juices
- Selection of freshly sliced and diced fruits
- Freshly brewed Coffee and selected exquisite Tea selection

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MAKE YOUR OWN SANDWICH BREAK

- Baguette, whole wheat bread, mini chibatta, focaccia
- Brie cheese, smoked salmon, roasted beef, turkey, smoked ham, grilled vegetables
Lettuce, tomatoes, cucumbers and pickles
- Berry fruit punch
- Freshly brewed Coffee and selected exquisite Tea selection

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OLD SHANGHAI BREAK

- Steamed Shanghai pork dumpling
- Pan fried pork dumping
- Pan-fried pork and vegetable wanton
- Deep fried vegetable spring roll
- Shanghai whole wheat flour pancake filled with Hoisin sauce, chili sauce, spring onion, coriander and deep-fried dough
- Selection of freshly sliced and diced fruits
- Freshly brewed Coffee and selected exquisite Tea selection

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BRITISH BREAK

- Mini egg mayonnaise sandwich
- Mini tuna sandwich
- Fish and potato chips
- Scottish Dundee cake
- English butter milk scone with jam & whipped cream
- Selection of freshly sliced and diced fruits
- Freshly brewed Coffee and selected exquisite Tea selection

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MAKE YOUR OWN FRUIT TART BREAK

- Tart shell
- Strawberry, blue berry, kiwi and mango
- Vanilla cream
- Fruit sliced pastry selection
- Selection of freshly sliced and diced fruits
- Freshly brewed Coffee and selected exquisite Tea selection

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BANQUET BUFFET DINNER MENU



RICH SALAD BAR

- Cold Cuts & Smoked Fish
- Assorted smoked fish, smoked salmon, smoked mackerel
- Assorted cold cuts, lyonner sausage
- Smoked turkey ham with cornichons and olives

APPETIZERS

- Tuna Nicoise Salad
- Tomato Caprese with Pesto
- Seafood Salad
- Italian sausage salad
- Poached chicken with chili oil and peanut butter
- Jelly fish with chive oil

SUSHI STATION

- Tuna, salmon and assorted maki roll
- Pickle and Condiments
- Wasabi, sushi ginger, soy sauce, pickles

SEAFOOD STATION

- New Zealand mussel
- Jade screw
- Cooked prawns

BREAD

SOUP

- Cream of pumpkin soup
- Double boiled chicken soup with mushroom

BANQUET BUFFET DINNER MENU



HOT FOOD

- Pan-fried salmon fillet with fennel cream sauce
- American BBQ pork rib
- Grilled beef tenderloin with onion sauce
- Lamb masala
- Deep fried chicken with red chili
- Seasonal garden vegetables
- Penne with seafood sauce
- Fried rice Yangzhou style

CHINESE DIM SUM

- Steamed preserved ham Shao Mai
- Seafood scallion cake

DESSERT

- Napoleon cake
- Fruit sliced
- Apple pie
- Dark chocolate cake
- Pannacotta
- Baked Cheese Cake
- Opera cake

SEASONAL FRESH FRUITS



WESTERN SET MENU

STARTER

Sicilian style seafood salad with marinated tuna, quail egg, citrus, micro greens

SOUP

Ginger and pumpkin soup, fresh crab meat, crispy focaccia crouton

MAIN COURSE

Oven baked Australian lamb shank, baby beetroot & baby carrot, garlic mashed potato, cumin gravy

DESSERT

Grand Marnier parfait, fresh orange segment, dark chocolate sauce



EIGHT COLD DELICACIES



- Double boiled conpoy soup with crab cream and Chinese herbs
- Wok fried shrimps with cream sauce
- Wok fried steak with pineapple and pepper with sweet sauce
- Baked snail and bean curd with cheese served with French fries
- Wok fried assorted seafood with curry sauce served with bread
- Smoked duck "Sichuan" style
- Steamed mandarin fish
- Braised seasonal vegetable and mushroom with oyster sauce
- Braised noodle soup with sliced chicken and assorted seafood
- Baked Egg Custard
- Bamboo bird's nest soup with sago and milk
- Fresh Fruit



BANQUET COCKTAIL MENU

MIXED NUTS

CANAPÉS

- Smoked turkey ham, gherkin on focaccia
- Tomato and buffalo mozzarella
- Double-deck smoked salmon sandwich
- Parma ham on French bread

HOT

- BBQ pork pastry
- Halibut with miso flavor
- Meet ball with tomato chili sauce
- Cheese krainer with mustard

DESSERT

- Lemon meringue tart
- Chocolate hazelnut tart
- Tiramisu cup
- Cheese cake

BEVERAGE:

- French red wine
- Australian white wine
- Light Tsingtao beer
- Dark Guinness beer
- Fresh orange juice or watermelon juice
- Margarita cocktail
- Mojito cocktail
- Soft drinks and natural mineral water

序

无论您的会议是什么规模或主题，我们均会以相当专业的烹调经验，为您打造地道而实在的午餐、小息茶点及晚餐。

就以我们名为“当地原著”的菜式为例，便呈献别具特色及中国省份菜肴为灵感的食谱，其中包括选用当地最佳及时令食材的菜式。

此外，我们“世界厨房”的食谱更善用我们的环球知识，让世界各地的厨师献技，创作一系列地道、经典及时尚的国际菜肴。

我们优先在本地搜罗最新鲜及天然的素材，烹调餐单上每一道菜式。

只要在画面下方目录中按一按您喜欢的菜肴，便可看到菜式选择。我们的厨师团队亦乐意与您合作创造独一无二的餐单，给您一个绝对难忘的体验。

目录



当地原著

特色及以中国省份菜肴为灵感的食谱，其中包括选用当地最佳及时令食材的菜式。



世界厨房

凭着我们环球及地道的烹饪知识而创造的经典及时尚菜式。




健康



素食




巧克力茶歇

-  - 巧克力可可豆蛋糕
- 自制巧克力饼干
- 巧克力布朗尼
- 巧克力意式奶冻
- 时令水果盘
- 热巧克力
- 现煮咖啡和茶类精选

简介 | 茶歇 | 自助餐 | 西餐 | 中餐 | 鸡尾酒



健康茶歇

-  - 胡萝卜葡萄干肉桂松饼
- 格兰诺拉麦片果味酸奶杯
- 蔬菜条配鹰嘴豆酱
- 藜麦蔬菜配奶油芝士
- 2款健康时令果汁
- 时令水果盘
- 现煮咖啡和茶类精选

简介 | 茶歇 | 自助餐 | 西餐 | 中餐 | 鸡尾酒



自制三明治茶歇

- 法棍、全麦面包、迷你切巴达、意式佛卡夏
- 布里芝士、烟熏三文鱼、烤牛肉、熏火鸡、熏火腿、扒时蔬、生菜、番茄、黄瓜和腌酸瓜
- 浆果水果宾治
- 现煮咖啡和茶类精选

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老上海茶歇



- 上海小笼包

- 锅贴

- 油煎菜肉馄饨

- 蔬菜春卷

- 上海煎饼果子配甜面酱、辣椒汁、葱花、香菜和油条

- 时令水果

- 现煮咖啡和茶类精选

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欧陆茶歇

- 迷你鸡蛋三明治
- 迷你金枪鱼三明治
- 啤酒糊炸鱼柳配薯条
- 苏格兰杏仁水果蛋糕
- 英式松饼配果酱和鲜奶油
- 时令水果
- 现煮咖啡和茶类精选

简介 | 茶歇 | 自助餐 | 西餐 | 中餐 | 鸡尾酒



自制水果挞茶歇

- 挞壳
- 草莓、蓝莓、猕猴桃、芒果
- 卡士达奶油
- 各式酥皮水果条
- 时令水果
- 现煮咖啡和茶类精选

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宴会自助晚餐菜单

色拉吧

- 冷切肉
- 各式熏鱼、烟熏三文鱼、烟熏马鲛鱼
- 各式冷切肠、里昂香肠、烟熏火鸡
- 配酸黄瓜和橄榄

头盆

- 尼斯金枪鱼色拉
- 蕃茄忌司色拉
- 海鲜色拉
- 意式香肠色拉
- 口水鸡
- 葱油海蜇丝



寿司档

- 金枪鱼寿司,
- 三文鱼寿司和寿司卷
- 日式芥末,
- 姜片,
- 酱油汁,
- 腌菜

海鲜档

- 新西兰海虹
- 翡翠螺
- 熟草虾

面包

汤

- 奶油南瓜汤
- 菌菇老鸡汤

宴会自助晚餐菜单



热菜

- 香煎三文鱼柳配茴香奶油汁
- 美式烧烤肋排
- 烤牛排配洋葱沙司
- 马萨拉咖喱羊肉
- 红椒辣子鸡
- 什锦蔬菜
- 海鲜通心粉
- 扬州炒饭

中式点心

- 金腿烧麦
- 葱香海鲜饼

甜品

- 拿破仑蛋糕
- 水果酥皮条
- 苹果派
- 黑巧克力蛋糕
- 意式布丁
- 芝士蛋糕
- 歌剧蛋糕

水果



西式菜单

开胃菜

- 西西里风味海鲜沙拉,
- 腌金枪鱼柳,
- 鹌鹑蛋,
- 苗菜

汤

- 鲜姜南瓜汤、
- 蟹肉、
- 脆佛卡夏面包片

主菜

- 焖澳洲羊腱,
- 嫩甜菜根和西兰花,
- 蒜香薯泥,
- 孜然肉汁

甜品

- 香橙甜酒冻糕, 黑巧克力汁



吉祥八锦碟

- 虫草花瑶柱八珍羹
- 香露明虾球
- 彩椒蜜汁凤梨牛排-
- 忌士白玉蜗牛配薯条
- 秘制咖喱海鲜配面包
- 天府樟茶鸭
- 清蒸富贵鱼
- 翡翠蚝油扒双菇
- 海鲜鸡丝长寿面
- 酥皮蛋挞
- 竹燕窝奶香西米露
- 合时鲜果盆

简介 | 茶歇 | 自助餐 | 西餐 | 中餐 | 鸡尾酒



宴会鸡尾酒菜单

混合坚果

开胃小点

- 酸瓜烟熏火鸡火腿配佛卡夏面包
- 小番茄配水牛芝士
- 双层烟熏三文鱼三明治
- 帕尔马火腿配法式面包

热食

- 叉烧酥
- 味噌比目鱼
- 辣味番茄肉丸
- 奶酪香肠配芥末

甜品

- 柠檬蛋白挞
- 巧克力榛子挞
- 提拉米苏杯
- 芝士蛋糕

饮品

- 酒店精选法国红葡萄酒
- 酒店精选澳大利亚白葡萄酒
- 青岛纯生啤酒
- 吉尼士黑啤
- 鲜榨橙（西瓜）汁
- 玛格丽塔鸡尾酒
- 莫吉托鸡尾酒
- 软饮及矿泉水