



GOLD COAST
YACHT & COUNTRY CLUB
黃金海岸鄉村俱樂部·遊艇會

Graduation Party Buffet Menu I

謝師宴自助餐菜譜 I

Cold Dishes and Salads

Smoked salmon
Parma ham with sweet melon
Assorted cold cuts
Assorted fruit salad with orange glazed
German potato salad
Sweet corn, tomato and red pepper salad
Pineapple and chicken salad with curry mayo
Strawberry spinach and avocado salad with crispy almond
Tuna niçoise salad
Ham and celery salad
Japanese style crab meat and cucumber salad

Salad Bar

Mesclun greens, cherry tomato, cucumber,
carrot, sweet corn, beetroot,
kidney bean, chickpea, olives,
capers, bacon bits, croutons

Dressings

Thousand Island, Italian vinaigrette,
mango vinaigrette, Caesar dressing

Japanese Foods

Assorted sashimi <salmon, tuna, snapper>
Assorted sushi and sushi rolls

冷盤及沙律

煙三文魚
巴馬火腿配甜瓜
雜錦凍肉碟
鮮橙雜果沙律
德國馬鈴薯沙律
粟米蕃茄紅椒沙律
咖哩菠蘿烤雞沙律
士多啤梨牛油果菠菜沙律伴香脆杏仁
吞拿魚沙律
火腿西芹沙律
日式蟹肉青瓜沙律

沙律吧

雜錦生菜、車厘茄、青瓜、
甘筍、粟米、紅菜頭、
紅腰豆、雞心豆、橄欖、
酸豆、碎煙肉、麵包粒

沙律汁

千島汁、意大利油醋汁、
香芒醋汁、凱撒沙律汁

日式食品

雜錦刺身 <三文魚、吞拿魚、鯛魚>
雜錦壽司及壽司卷

Graduation Party Buffet Menu I

謝師宴自助餐菜譜 I

Soup

Seafood chowder

Carving

Roasted sirloin

Garlic sauce, red wine gravy

Hot Dishes

Braised chicken steak with tomato and mushroom

Wok-fried mussel with sambal sauce

BBQ pork rib

Steamed halibut with soy sauce and green onions

Sesame chicken wing

Braised mushroom with vegetables

Japanese style beef curry

Fried rice with Mentaiko and crab stick

Tagliatelle with zucchini and cherry tomato

Desserts

Chocolate mousse cake

Classic apple pie

Marble cheesecake

Tiramisu

Apple tatin éclair

Mango pudding

Caramel custard

Ice cream cup

湯

海鮮周打湯

烤肉車

燒西冷牛柳

配蒜茸汁、紅酒燒汁

熱盤

鮮茄野菌燴雞扒

森巴醬炒青口

烤燒豬肋排

清蒸比目魚

芝麻雞翼

鮮菇扒時蔬

日式咖哩牛肉

日式明太子蟹柳炒飯

青瓜蕃茄意大利扁麵

甜品

朱古力慕斯蛋糕

經典蘋果批

雲石芝士蛋糕

意大利芝士餅

蘋果泡芙

芒果布甸

焦糖吉士布甸

雪糕杯

每位港幣五百二十八元正，另收加一服務費

HK\$528 per person, subject to 10% service charge

* 菜譜如有更改，恕不作另行通知 Menu is subject to change without prior notice *

Graduation Party Buffet Menu II

謝師宴自助餐菜譜 II

Cold Dishes and Salads

Smoked salmon
Salami
Assorted fruit salad with orange glaze
Prosciutto with melon
Chorizo sausage
Cold roast beef
Greek salad with spiced feta
Green papaya and mango with tiger prawn salad in Thai style
Tuna and pasta salad
Russian egg salad with crab roe
Chicken and bell pepper pasta salad
Duck breast salad with asparagus and raspberry vinaigrette

Salad Bar

Mesclun greens, cherry tomato, cucumber,
carrot, sweet corn, beetroot,
kidney bean, chickpea, olives,
capers, bacon bits, croutons

Dressings

Thousand Island, Italian vinaigrette,
mango vinaigrette, Caesar dressing

Seafood Station

Fresh prawn, yabby, blue mussel, sea whelk
Served with lemon, cocktail sauce, red wine vinegar

Japanese Foods

Assorted sashimi <salmon, tuna, snapper >
Assorted sushi
Baby octopus and snail

冷盤及沙律

煙三文魚
沙樂美香腸
鮮橙雜果沙律
風乾肉火腿蜜瓜件
西班牙辣腸
凍燒牛肉
希臘芝士沙律
泰式青木瓜芒果虎蝦沙律
吞拿魚通粉沙律
俄羅斯雞蛋蟹籽沙律
雞肉意粉甜椒沙律
香醋鴨胸沙律蘆筍

沙律吧

雜錦生菜、車厘茄、青瓜、
甘筍、粟米、紅菜頭、
紅腰豆、雞心豆、橄欖、
酸豆、碎煙肉、麵包粒

沙律汁

千島汁、意大利油醋汁、
香芒醋汁、凱撒沙律汁

海鮮

凍蝦、小龍蝦、藍青口、海螺
伴檸檬、雞尾酒汁、紅酒醋汁

日式食品

雜錦刺身 <三文魚、吞拿魚、鯛魚>
雜錦壽司
八爪魚及螺肉

Graduation Party Buffet Menu II

謝師宴自助餐菜譜 II

Soup

Lobster bisque

Carving

Roast rib eye of beef

Garlic sauce, red wine gravy

Hot Dishes

Sautéed vegetables with garlic

Malaysian chicken and potato curry

Baked snail with potato mash in herb butter sauce

Pan-fried sea bream with tomato pesto sauce

Pan-fried pork loin with apple mustard sauce

Braised mushroom with vegetables

Lamb cutlet with ratatouille and garlic sauce

Fried rice with mud crab and sea urchin

Stir-fried chicken Yaki Udon

Desserts

American cheesecake

Chocolate crème brûlée

Tiramisu

Mini fruit tart

Vanilla éclair

Chocolate raspberry cheesecake

Caramel custard

Ice cream cup

湯

龍蝦湯

烤肉車

燒肉眼扒

配蒜茸汁、紅酒燒汁

熱盤

香蒜炒雜菜

馬來咖哩雞

焗田螺、薯仔配香草牛油汁

香煎海鱸魚配鮮茄香草醬

香煎豬扒伴蘋果芥末汁

鮮菇扒時蔬

羊排配燴雜菜蒜蓉汁

海膽蟹肉炒飯

日式雞柳炒烏冬

甜品

美式芝士蛋糕

朱古力布甸

意大利芝士餅

迷你雜果撻

香草泡芙

朱古力山莓芝士蛋糕

焦糖吉士布甸

雪糕杯

每位港幣六百二十八元正，另收加一服務費

HK\$628 per person, subject to 10% service charge

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