

MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

2025 Graduation Lunch Buffet 謝師宴自助午餐菜譜

APPETISERS

Smoked Turkey, Pastrami, Green Peppercorn Sausage, and Sweet Pickles
Assorted Sushi with Wasabi, Soya Sauce, and Pickled Ginger
Norwegian Smoked Salmon with Lemon and Horseradish Cream
Chinese Barbecue Platter
Thin-sliced Chicken Tonnato with Tuna and Capers
Baby Shrimp Cocktail

SALADS

Seafood with Mixed Fruits and Vegetables in Japanese Sesame Dressing
Pomelo and Chicken with Peanuts and Fish Sauce in Thai Style
Spicy Roast Beef with Peppers, Onion, and Gherkins
Tomato, Mozzarella, Basil, and Balsamic Dressing
Swiss Smoked Cervelas with Emmental Cheese and Parsley Vinaigrette
Salad Bar with Selection of Dressings and Condiments

SOUPS (both soups served for events with 80 or more guests)

Mushroom Soup with Truffle Croutons and Whipped Cream or
Braised Crab Meat with Superior Broth

MAINS

Pan-fried Sole Fillet with Fresh Dill Sauce, Roasted Almonds, Mushrooms, and Croutons 香煎龍俐柳
Lamb Shoulder with Garlic and Rosemary Sauce 燒羊肩
Marinated Roasted Chicken and Vegetables with Jus 香味燒雞
Chinese-style Pepper Beef with Cashews 黑椒腰果牛柳粒
Indian Tandoori Chicken with Raita and Poppadum 印式燒雞
Stir-fried Seasonal Vegetables with Garlic 蒜蓉炒時蔬
Yangzhou Fried Rice 揚州炒飯
Penne Bolognese with Parmesan Cheese 肉醬長通粉
Au Gratin Potatoes with Cream and Cheese 芝士焗薯

DESSERTS

Black Forest Cake
Bread and Butter Pudding
Blueberry Cheesecake
Strawberry Tartlet
Mango Pudding
Assorted Ice Cream
Seasonal Fruit Platter
Freshly Brewed Coffee or Tea

冷盤類

精選凍肉盤
雜錦日式壽司
挪威煙三文魚
中式燒味拼盤
雞肉薄片配吞拿魚蓉
蝦沙律

沙律類

日式海鮮沙律
泰式柚子雞沙律
燒牛肉沙律
意式蕃茄芝士沙律
瑞士煙腸芝士沙律
蔬菜沙律吧

湯類 (八十位或以上可享用兩款湯)

野菌忌廉湯 或
上湯蟹肉羹

熱盤類

香煎龍俐柳
燒羊肩
香味燒雞
黑椒腰果牛柳粒
印式燒雞
蒜蓉炒時蔬
揚州炒飯
肉醬長通粉
芝士焗薯

甜品類

黑森林蛋糕
麵包布甸
藍莓芝士餅
士多啤梨撻
芒果布甸
雪糕
新鮮生果
即磨咖啡或茶

* Remarks 備註:

An additional HK\$40 plus 10% service charge per person is required for changing the selection of sushi to sashimi
雜錦日式壽司轉雜錦日式魚生·每位只須另加港幣四十元(另設加一服務費)

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HONGKONG HOTEL
馬哥孛羅香港酒店

2025 Graduation Dinner Buffet 謝師宴自助晚餐菜譜

APPETISERS

Smoked Turkey, Pastrami, Green Peppercorn Sausage, and Sweet Pickles
Norwegian Smoked Salmon with Lemon and Horseradish Cream
Assorted Sushi with Wasabi, Soya Sauce, and Pickled Ginger
Chinese Barbecue Platter
Thin-sliced Chicken Tonnato with Tuna and Capers
Baby Shrimp Cocktail

SALADS

Seafood with Mixed Fruits and Vegetables in Japanese Sesame Dressing
Pomelo and Chicken with Peanut and Fish Sauce in Thai Style
Spicy Roast Beef with Peppers, Onion, and Gherkins
Tomato, Mozzarella, Basil, and Balsamic Dressing
Swiss Smoked Cervelas with Emmental Cheese and Parsley Vinaigrette
Salad Bar with Selection of Dressings and Condiments

SOUPS (both soups served for events with 80 or more guests)

Mushroom Soup with Truffle Croutons and Whipped Cream or
Braised Crab Meat with Superior Broth

CARVING STATION

Roast Beef Striploin with Black Pepper or Ham with Herbs and Cherry Sauce

MAINS

Pan-fried Sole Fillet with Fresh Dill Sauce, Roasted Almonds, Mushrooms, and Croutons
Lamb Shoulder with Garlic and Rosemary Sauce
Marinated Roasted Chicken and Vegetables with Jus
Chinese-style Pepper Beef with Cashews
Indian Tandoori Chicken with Raita and Poppadum
Stir-fried Seasonal Vegetables with Garlic
Yangzhou Fried Rice
Penne Bolognese with Parmesan Cheese
Au Gratin Potatoes with Cream and Parmesan

DESSERTS

Black Forest Cake
Bread and Butter Pudding
Blueberry Cheesecake
Strawberry Tartlet
Mango Pudding
Assorted Ice Cream
Seasonal Fruit Platter
Freshly Brewed Coffee or Tea

冷盤類

精選凍肉盤
挪威煙三文魚
雜錦日式壽司
中式燒味拼盤
雞肉薄片配吞拿魚蓉
蝦沙律

沙律類

日式海鮮沙律
泰式柚子雞沙律
燒牛肉沙律
意式蕃茄芝士沙律
瑞士煙腸芝士沙律
蔬菜沙律吧

湯類 (八十位或以上可享用兩款湯)

野菌忌廉湯 或
上湯蟹肉羹

銀爐燒烤

燒牛肉 或 燒火腿

熱盤類

香煎龍俐柳
燒羊肩
香味燒雞
黑椒腰果牛柳粒
印式燒雞
蒜蓉炒時蔬
揚州炒飯
肉醬長通粉
芝士焗薯

甜品類

黑森林蛋糕
麵包布甸
藍莓芝士餅
士多啤梨撻
芒果布甸
雪糕
新鮮生果
即磨咖啡或茶

* Remarks 備註:

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雜錦日式壽司轉雜錦日式魚生 · 每位只須另加港幣四十元 (另設加一服務費)

GATEWAY HOTEL
HONG KONG
香港港威酒店

2025 Graduation Lunch Menu

謝師午宴菜譜

湯 Soup

雞肉椰菜濃湯配松露泡沫

Chicken and Cauliflower Soup with Truffle Foam

或 or

番茄忌廉湯

Tomato Cream Soup with Croutons and Basil Oil

主菜 Main Course

香辣燒牛肉片配芝士焗薯、萵菜

Cajun-style Sliced Roast Beef

Au Gratin Potatoes, Spinach, Roasted Cherry Tomatoes, Herbs

或 or

香草燒雞胸配忌廉大蒜及燒紅椒

Thyme-roasted Chicken Breast with Creamed Leeks
and Grilled Sweet Bell Peppers

甜品 Dessert

法式燉蛋配開心果雪糕

Crème Brûlée with Pistachio Ice Cream and Berries

即磨咖啡 或 茶

Freshly Brewed Coffee or Tea

* 請挑選一款湯給所有賓客享用 / *Please select one soup for all guests

* 每位賓客可選擇一款主菜 / *Each guest can select their own main course

* 請於最少 10 天前確認食物訂單 / *Please confirm food order at least 10 days before the event

GATEWAY HOTEL
HONG KONG
香港港威酒店

2025 Graduation Dinner Menu

謝師晚宴菜譜

冷盤 Appetiser

煙三文魚紅菜頭沙律

Gravlax Salmon, Cucumber, Tomato Tower with Sour Cream,
Beetroot, and Wasabi Pea Dressing

或 or

意式番茄芝士沙律配陳年黑醋

Caprese Salad and Crabmeat with Aged Balsamic Reduction

湯 Soup

露筍忌廉湯配松露泡沫

Asparagus Cream Soup with Truffle Cream Foam

或 or

番茄忌廉湯

Tomato Cream Soup with Croutons and Basil Oil

主菜 Main Course

燒牛柳配扒露筍、芝士松露薯蓉

Roasted Beef Tenderloin with Grilled Asparagus, Glazed Red Shallots,
and Parmesan Truffle Mashed Potatoes

或 or

扒雞胸配菠菜及燒紅椒汁

Roasted Chicken Breast with Sautéed Spinach and
Grilled Red Bell Pepper Sauce

甜品 Dessert

雜莓乳酪伴脆糖

Yoghurt with Mixed Berry Compote and Honeycomb

即磨咖啡 或 茶

Freshly Brewed Coffee or Tea

* 請挑選一款冷盤及湯給所有賓客享用 / *Please select one appetiser and soup for all guests

* 每位賓客可選擇一款主菜 / *Each guest can select their own main course

* 請於最少 10 天前確認食物訂單 / *Please confirm food order at least 10 days before the event