

DINNER BUFFET MENU B (HK\$988)

LETTUCE 生菜

Romaine Lettuce (Caesar Salad), Mix Leaves (Lollo Rosso, Frisee, Spinach Leaves, Butter Lettuce)

蘿蔓生菜 (凱撒沙律)、雜菜 (紅毛菜、綠捲鬚生菜、菠菜葉、牛油生菜)

VEGETABLES 蔬菜

Cherry Tomato, Cucumber, Sweet Corn / Baby Corn, Mushroom, Green Bean, Chicken Bean, Red Kidney Bean

車厘茄、青瓜、粟米粒 / 珍珠筍、白菌、豆角、雞心豆、紅腰豆

CONDIMENTS 配料

Crouton, Crispy Bacon, Parmesan Cheese, Onion, Black Olive, Capers, Gherkin

麵包粒、脆煙肉、巴馬臣芝士、洋蔥碎、黑橄欖、酸豆、水瓜柳

DRESSINGS 沙律汁

Thousand Island Dressing, French Dressing, Vinaigrette, Balsamic, Caesar Salad Dressing, Olive Oil

千島汁、法式醬汁、油醋汁、黑醋、凱撒沙律汁、橄欖油

SALAD 沙律

Spicy Squid and Celery Salad, Thai Seafood & Glass Noodle Salad, Tuna Nicoise Salad, Pasta Salad with Smoked Duck Breast

香辣魷魚芹菜沙律、泰式海鮮沙律、吞拿魚沙律、意粉煙鴨胸沙律

CHEESE AND COLD FOOD 芝士及凍肉

Camembert, Emmental, Blue, Cheddar, Provolone (3 types), Bread Basket, Salami, Cold Cut, Parma Ham, Smoked Fish Plate

金文拔芝士、埃文達芝士、藍芝士、車打芝士、帕芙隆芝士 (3款)、餐包籃、莎樂美腸、凍肉、巴馬火腿、煙魚碟

ICE POOL 冰池

Lobster, Abalone, Alaskan King Crab Leg, Shrimp, Cancer Pagurus, Scallop

凍龍蝦、凍鮑魚、亞拉斯加皇帝蟹腳、蝦、麵包蟹、帶子

TEMPURA 天婦羅

Shrimp, Hiroshima Oyster, Mixed Vegetables

蝦、廣島蠔、雜菜

SOUP 餐湯

Braised Bird's Nest Soup with Chicken Julienne, Bread and Butter

燕窩雞茸羹、餐包及牛油

HOT SELECTION 熱盤

Deep-fried Crispy Chicken, Deep-fried Oyster with Spicy Garlic, Steamed Garoupa,
Braised Goose Web with Black Mushroom and Fish Maw,
Lamb Shanks braised in Red Wine Sauce, Crab Meat and Scallop with Egg White Fried Rice,
Braised E-fu Noodle with Shrimp, Stir-fried Seasonal Vegetable

當紅脆皮雞、避風塘炸金蠔、清蒸東星斑、北菇花膠扣鵝掌、紅酒燴羊膝、帶子蟹肉蛋白炒飯、海皇湯蝦球炆伊麵、清炒時蔬

GRILLED SELECTION 鐵板類

Scallop, Tiger Prawn, Pan-fried Goose Liver with Balsamic/Gravy
(served with Zucchini, Eggplant, Sweet Corn, Bell Pepper, Tomato)
香煎帶子、大虎蝦、香煎法國鵝肝配黑醋汁 / 燒汁 (配翠肉瓜、茄子、粟米、三色椒、蕃茄)

ROASTED CARVING 烤肉

Roasted Suckling Pig, Roasted Lamb Rack, Roasted US Prime Rib
(served with Gravy, Black Pepper Sauce, Roasted Apple Puree)
燒乳豬、燒羊架、燒美國牛肋排 (配燒汁、黑椒汁、烤蘋果茸)

PEKING DUCK STATION 片皮烤鴨

Peking Duck
(Condiments: Cantaloupe, Honeydew Melon, Cucumber, Onion, Wrap)
北京片皮烤鴨
(配料：哈密瓜、蜜瓜、青瓜、洋蔥、薄片皮)

DESSERT SELECTION 甜品

Strawberry Tart, Grass Jelly, Mango Pudding, Tiramisu, Blueberry Cheese Cake, Mousse Cake, Egg Roll,
Mango Napoleon, Crème Brûlée
Ice Cream, Soufflé, Chocolate Fountain, Sweetened Soybean Curd,
Sweetened Papaya Soup with White Fungus, Lotus Seed and Lily Bulb
士多啤梨撻、涼粉、芒果布丁、意大利芝士餅、藍莓芝士蛋糕、慕絲蛋糕、卷蛋、芒果拿破崙、法式焦糖燴蛋
雪糕、梳乎厘、朱古力噴泉、豆腐花、蓮子百合木瓜雪耳糖水

FRESH FRUIT PLATTER 鮮果盤

Watermelon, Honeydew Melon, Cantaloupe, Pineapple
西瓜、蜜瓜、哈密瓜、菠蘿

Remarks 備註:

• Packages are valid until 31 December 2019 套餐適用至2019年12月31日 • Applicable to a minimum of 50 persons 適用於50位或以上 • All prices are subject to 10% service charge 以上所有價目另收加一服務費 • In case of dispute, the decision of Two MacDonnell Road shall remain final 如有任何爭議，麥當勞道貳號將保留最終決定權