

*Senior Common Room
Fusion Buffet Menu (A)
Lunch \$320 Per Head plus 5% SIBS
Dinner \$360 Per Head plus 5% SIBS
Minimum 40 PAX*

Appetizer:

Pasta Salad with Basil	香草意粉沙律
French Mixed Lettuce with Assorted Dressings	法國什菜沙律
Broccoli with Mushroom & Chicken Salad	西蘭花磨菇雞沙律
Smoked Salmon with Lemon	挪威煙三文魚
Cold Cut Meat Platter	什凍肉冷盆
Marinated Chicken in Siu Hing Wine	醉雞

Soup:

Chinese & Western Soup of the Day	是日中式及西式餐湯
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Carving:

Roasted Beef Tenderloin with Brown Gravy	燒牛柳配燒汁
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Hot Items:

Curry Lamb with Steam Rice	咖哩羊 配白飯
Vegetable Lasagne	芝士焗千層麵 [菜]
Stir-fried Singapore Vermicelli	星州炒米
Grilled Veal Sausage with Onion	煎洋蔥牛仔腸
Ratatoulli	鮮茄蒜茸炒什菜
Sauteed Potato with Onion	洋沖炒薯
Fillet of Sole Rolled with Vegetables	素菜龍利卷
Sauteed Shrimp with Peach & Walnut	琥珀蜜桃炒蝦仁
Sweet & Sour Pork	咕嚕肉
Stir-fried Asparagus & Honey Beans with Mixed Mushrooms	露筍蜜豆炒什菇
Braised Mushroom & Bean Curd with Vegetable	北菇扒豆腐時蔬

Desserts:

Cheese Cake	芝士餅
Black Forest Cake	朱古力旦糕
Mini Coconut Tart	迷你椰撻
Red Bean Sweet Soup	紅豆沙
Seasonal Fresh Fruit Patter	合時鮮果盆

Coffee or Tea

咖啡 或 茶

Menu subject to change due to seasonal delicacies

Please note that appetizer and hot food will serve for 1.5 hours plus half an hour for desserts.

*Senior Common Room
Fusion Buffet Menu (B)
Lunch \$320 Per Head plus 5% SIBS
Dinner \$360 Per Head plus 5% SIBS
Minimum 40 PAX*

Appetizer:

Pasta Salad with Basil	香草意粉沙律
French Mixed Lettuce with Assorted Dressings	法國什菜沙律
Waldorf Salad	華都夫沙律
Smoked Salmon with Lemon	挪威煙三文魚
Cold Cut Meat Platter	什凍肉冷盆
Marinated Chicken with Ginger & Spring Onion	東江沙姜雞

Soup:

Chinese & Western Soup of the Day	是日中式及西式餐湯
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Carving:

Roasted Lamb Leg with Rosemary Sauce	燒羊腩配香草汁
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Hot Items:

Red Curry Beef with Steam Rice	紅咖哩牛肉配白飯
Ham & Mushroom with Tagliatelle in Cream Sauce	白汁火腿磨菇闊麵
Fried Rice With Diced Vegetable	粟米素菜粒炒飯
Deep-Fried Fillet of Sole in Thai Sauce	泰式炸魚柳
Ratatoulli	鮮茄蒜茸炒什菜
Sauteed Potato with Onion	洋沖炒薯
Sauteed Shrimp with Bean Paste & Vegetable	醬爆蝦仁
Sweet & Sour Pork	咕嚕肉
Stir-fried Lotus-root with Mixed Mushrooms & Capsicum	彩椒藕片炒什菇
Braised Mixed Mushrooms with Vegetable	雙菇扒時蔬
Braised Bean-curd with Mushroom	紅燒豆腐

Desserts:

Cheese Cake	芝士餅
Black Forest Cake	朱古力旦糕
Mini Coconut Tart	迷你椰撻
Red Bean Sweet Soup	紅豆沙
Seasonal Fresh Fruit Patter	合時鮮果盆

Coffee or Tea

咖啡 或 茶

Menu subject to change due to seasonal delicacies

Please note that appetizer and hot food will serve for 1.5 hours plus half an hour for desserts.