

**SHA TIN CLUBHOUSE – BANQUET
MEETING PACKAGE – WESTERN LIGHT BUFFET LUNCH MENU B**

COLD DISHES 冷盤	:	<p>Scottish Smoked Salmon and Gravlax Salmon with Condiment 蘇格蘭煙三文魚及香草三文魚</p> <p>Italian Tomato and Mozzarella Bruschetta 意式番茄水牛芝士多士</p> <p>Smoked Duck Breast with Cherry Compote and Dried Fruits 煙鴨胸伴燴櫻桃及乾果</p> <p>Octopus with Spicy Tomato Sauce 香辣茄醬八爪魚</p> <p>Marinated Shredded Chicken with Mung Bean Noodles and Peanut Dressing 雞絲粉皮</p> <p>Crabmeat Salad with Pickled Cucumber 蟹肉沙律伴醃青瓜</p>
SALAD 沙律	:	<p>Avocado and Shrimp Salad 牛油果蝦沙律</p> <p>Smoked Chicken Caesar Salad 煙雞肉凱撒沙律</p> <p>Korean Style Beef and Vermicelli Salad 韓式牛肉粉絲沙律</p> <p>Beetroot, Orange and Fennel Salad 紅菜頭香橙茴香沙律</p> <p>Potato Salad with Grain Mustard 芥末籽薯仔沙律</p>
SOUP 湯	:	<p>Double-boiled Chicken Soup with Agrocybe Mushrooms and Cordyceps Flowers 茶樹菇蟲草花燉雞湯</p> <p>OR 或</p> <p>Cream of Tomatoes 番茄忌廉湯</p> <p>served with Assorted Bread Rolls and Butter 配各式麵包及牛油</p>
HOT DISHES 熱盤	:	<p>“Italian Style” Chicken Cacciatore 意式獵人燴雞</p> <p>Teriyaki Salmon with Mixed Vegetables 照燒三文魚伴雜菜</p> <p>Braised Wild Mushrooms, Vegetables and Bean Curd Sheet Purse 野菌雜菜腐皮福袋</p> <p>Baked Conchiglie with Pancetta and Creamy Cheese Sauce 焗蜆殼粉配卷煙肉及芝士忌廉汁</p> <p>“Korean Style” Fried Pork with Kimchi 韓式泡菜炒肉片</p> <p>Thai Beef Red Curry with Steamed Rice 泰式紅咖喱牛肉伴絲苗白飯</p>
DESSERTS 甜品	:	<p>Fresh Fruit Platter 鮮果碟</p> <p>Cherry Cheesecake (Low Sugar) 櫻桃芝士蛋糕(低糖)</p> <p>Sacher Cake 朱古力蛋糕</p> <p>Chestnut and Rum Mousse 霖酒栗子慕絲</p> <p>Bread and Butter Pudding 牛油麵包布甸</p> <p>Sweetened Soup with Palm Seeds and Aloe Vera 海底椰蘆薈蜜</p> <p>Freshly Brewed Coffee or Tea 香濃咖啡或茶</p>