

SHA TIN CLUBHOUSE - BANQUET MEETING PACKAGE - WESTERN SET LUNCH MENU SELECTION

沙田會所旺灣樓 – 會議西式午宴菜譜選擇

Please select **ONE** item from each course for the set luncheon for the whole group on event day:

請於下列每項菜式中選擇一款為當天的午宴菜譜：

A. <u>Appetizer or Soup Selection</u>	<u>頭盤或湯</u>
1. () Smoked Salmon and Smoked Salmon Mousse with Honey Mustard Dressing	煙三文魚及煙三文魚慕絲配蜜糖芥末汁
2. () Parma Ham with Cantaloupe, Confit Tomatoes and Balsamic Dressing	風乾火腿伴蜜瓜及油封番茄配黑醋汁
3. () Shrimp Salad with Guacamole, Radish and Lemon Dressing	鮮蝦牛油果醬沙律伴蘿蔔配檸檬油醋汁
4. () Caesar Salad with Smoked Chicken	煙雞肉凱撒沙律
5. () Chicken and Sweet Corn Chowder	粟米雞肉周打湯
6. () Minestrone	意大利雜菜湯
B. <u>Main Course Selection</u>	<u>主菜</u>
1. () Herbs Roasted Corn Fed Chicken Breast with Cocktail Potatoes, Seasonal Vegetables and Chicken Jus	燒穀飼雞胸伴小薯仔及時蔬配燒雞汁
2. () Grilled Lamb Chops with Ratatouille, Lyonnaise Potatoes and Rosemary Sauce	扒羊扒伴法式燴雜菜及洋葱炒薯配香草汁
3. () Pan-Seared Salmon Fillet with French Beans, Saffron Potatoes and Lemon Butter Sauce	香煎三文魚柳伴法國邊豆及番紅花薯配檸檬牛油汁
4. () Grilled Australian Beef Tenderloin with Potato Fondant, Spinach, Morels and Truffle Jus	扒澳洲牛柳伴牛油薯、菠菜及羊肚菌配黑松露汁
5. () Herbs Crust Roasted U.S. Pork Loin with Pineapples, Potato Puree and Grain Mustard Sauce	香草包糠燒美國豬柳伴菠蘿及薯蓉配芥末籽汁
6. () Risotto with Wild Mushrooms and Black Truffle	野菌黑松露意大利飯
C. <u>Dessert Selection</u>	<u>甜品</u>
1. () Chocolate Ganache, Pistachio, White Chocolate Namelaka with Raspberry Sorbet	朱古力蛋糕及開心果白朱古力忌廉伴桑莓雪葩
2. () Purple Potato Panna Cotta with Black Sesame Tuile and Coconut Ice Cream	紫薯奶凍伴黑芝麻脆片及椰子雪糕
3. () Vanilla and Mocha Mousse Cake with Caramel Ice Cream	雲呢啞咖啡朱古力慕絲餅伴焦糖雪糕
4. () Strawberry Cheesecake with Mixed Berry Compote	士多啤梨芝士餅伴燴雜莓
5. () Lemon Tart with Roasted Meringue and Raspberry Crispy	檸檬撻伴烤蛋白霜及紅梅脆
6. () Banana Mousse Cake, Pistachio Sponge and Chocolate Soil with Vanilla Ice Cream	香蕉慕絲餅、開心果海綿蛋糕及朱古力碎伴雲呢啞雪糕