

# THE LANGHAM

HONG KONG

## 精選婚宴自助午餐

### Deluxe wedding buffet lunch menu

#### Cold dishes 冷盤

Norwegian smoked salmon with condiments 挪威煙三文魚

Ginger honey glazed duck breast 蜜糖鴨胸

Thai style roasted marinated chicken breast 泰式燒雞胸

Individual crab and apple salad on papaya 蟹肉蘋果木瓜沙律

Seared yellow-fin tuna with eggplant puree and lemon aioli 燒吞拿魚配茄子醬及香檸醬

YU-SANG, raw salmon and vegetable with sesame relish 三文魚刺身配芝麻醬

Home-made liver pate with dried fruit compote 秘制鵝肝醬配甜乾果

Selected Japanese sashimi 雜錦刺身

Selected Japanese nigiri and maki sushi 雜錦壽司

Japanese soba noodles with dashi and pickles 日式蕎麥麵

Japanese sesame seaweed salad 日式芝麻紫菜沙律

#### Salads 沙律

Pasta and tuna salad 吞拿魚通粉沙律

Sour mango, apple and chicken salad 芒果蘋果雞肉沙律

Prawn and melon salad with Russian-brandy sauce 鮮蝦蜜瓜沙律

Roma tomato and buffalo mozzarella with fresh basil 香草羅馬蕃茄伴水牛芝士

Caesar salad tossed with order 凱撒沙律

Bacon bits, croutons, parmesan cheese 煙肉粒、麵包、巴馬芝士

Healthy Organic salad bar 有機沙律吧

Romaine lettuce, frisse lettuce, red oat lettuce, spring jade sprout, US iceberg lettuce, rocket, hot house cucumber, grape cherry tomatoes, white mushrooms, sweet corn and kidney beans 羅馬菜、卷心生菜、紅葉生菜、翡翠苗、生菜、火箭菜、溫室青瓜、車厘茄、蘑菇片、粟米、腰豆

Salad dressings: 沙律醬

French, thousand island, lime vinaigrette, saffron sweet garlic low fat dressing

法式沙律醬、千島沙律醬、青檸油醋汁、低脂番紅花香蒜汁

#### Seafood on ice 海鮮

US rock oyster, tiger prawns, Canadian rock crab, NZ green lipped mussel, crawfish lobster,

Jade sea whelk 新鮮生蠔、虎蝦、加拿大石蟹、黑青口、淡水龍蝦及翡翠螺

Horseradish cocktail sauce, mignonette, tobacco, lemon wedge

配辣根醬、乾蔥紅酒醋汁、塔巴斯哥辣醬、檸檬汁

#### Soup 餐湯

New England clam chowder 新英倫蜆肉周打湯

# THE LANGHAM

HONG KONG

## Carving trolley 燒烤肉車

Roasted prime ribs of beef with three peppercorn sauce 燒脊骨西冷牛肉伴胡椒粒汁

## Oyster cooks to order 即烤生蠔

Chinese fry oyster with garlic and port wine glazes 中式蒜蓉砵酒生蠔

## Hot dishes 熱食

Teriyaki glazed boneless chicken with soya eggplants 日式燒雞伴醬油茄子

Honey-rosemary glazed welsh baby lamb ribs 蜜糖香草焗小羊肋骨

Over baked barramundi with fontina cheese and tomatoes 意式芝士焗鱈魚伴鮮茄醬

Thai style roasted spiced pork skewer 泰式豬頸肉

Penne and mushroom fricasee 雜菌尖通粉

Malaysian red curry beef with steamed rice 馬來西亞紅咖喱牛肉飯

Sautéed potatoes with herbs 香草炒薯仔

Stir-fried duck morsels and cuttlefish with broccoli 鴨肉花枝炒西蘭花

Chinese stir-fried siu tong choy with garlic 蒜香小唐菜

Fried rice with egg white, ginger and seafood 海鮮蛋白薑粒炒飯

Stir-fried U-don noodles with chicken, shrimp and cabbage 鷄絲鮮蝦炒烏冬

## Desserts 甜品

New York cheesecake 紐約芝士蛋糕

Chestnut cream cake 栗子忌廉蛋糕

Chocolate mousse cake 朱古力慕絲蛋糕

Chocolate and mango pave 朱古力香芒蛋糕

Red bean pudding 紅豆糕

Lemon marshmallow meringue 香檸棉花糖蛋白脆餅

Strawberry mousse 士多啤梨慕絲

Caramel crème brûlée with berries 法式焦糖燉蛋伴雜莓

Apple crumble with vanilla sauce 蘋果金寶配雲尼拿醬

Green tea red bean rolls 綠茶紅豆蛋糕卷

Hot red bean sweeten soup 紅豆沙

Chocolate fountain with condiments 朱古力噴泉

Premium ice cream 精選雪糕

Seasonal fruit slices 鮮果拼盆

Coffee or Tea 咖啡或茶

2015 年 1 月 1 日至 12 月 31 日

January 1 – December 31, 2015

每位為港幣\$800 及另收加一服務費

HK\$800 plus 10% service charge per person

# THE LANGHAM

HONG KONG

## 尊貴婚宴自助午餐

### Premium wedding buffet lunch menu

#### Cold dishes 冷盤

Norwegian smoked salmon with capers 挪威煙三文魚

Gravalax's of dill salmon 刁草醃三文魚

Sliced Parma with rock melon 帕爾馬火腿配蜜瓜

Platter of salami, mortadella and pepperoni 意式凍肉拼盤

Shooter glass with Bean curd custard and nashi pear compote 豆腐吉士杯伴燴梨

Shooter glass of marin lobster tartar with caviar 龍蝦他他伴魚子醬

Oven baked yams with chorizo and crème fraiche 蜜糖烤甜蕃薯配辣肉腸

Chinese barbecued pork, chicken, duck platter 燒味拼盤

#### Fore Gras craving 即切鵝肝

Homemade liver terrine with raspberry coating 紅莓醋啫喱肝醬批

Purple onion marmalade, figs compote and toasted organic banquette 紅酒燴洋蔥、燴無花果及有機法飽

#### Healthy organic salad bar 有機沙律吧

Eight kinds of organic lettuce and market vegetables 八種有機新鮮蔬菜

Dressings: thousand island, mayonnaise, balsamic olive oil, French dressing,

Caesar and ginger-lime vinaigrette 千島醬、蛋黃醬、油醋汁、法式沙律醬、凱撒沙律醬、薑味青檸油醋汁

#### Selected compound Salads 精選沙律

Sour mango, apple and chicken salad 芒果蘋果雞肉沙律

Vine ripened tomatoes with Greek feta, oregano and balsamic 希臘沙律

New potato salad with egg, celery, Italian parsley and mustard aioli 薯仔沙律配雞蛋、西芹、意大利香草及芥末蛋黃醬

#### Japanese corner 日式美食

Selection of sashimi, included salmon, tuna, octopus and tilapia fish 新鮮魚生包括三文魚、吞拿魚、八爪魚及鯛魚

Selected norimaki and nigiri sushi including salmon, prawn and vegetables 雜錦壽司  
with pickled ginger, wasabi and soy 配薑片、日本芥末及豉油

#### Seafood on mountain 海鮮

US rock oyster, Boston lobster, balmain bugs, Atlantic prawns, crawfishes, NZ green lipped mussels and Iceland Jade sea whelk 新鮮生蠔、波士頓龍蝦、琵琶蝦、大西洋蝦、淡水龍蝦、青口及翡翠螺

served with horseradish cocktail sauce, lime aioli, lemon, tobasco, mignonette vinegar 配辣根醬、青檸汁、檸檬汁、塔巴斯哥辣醬、乾蔥紅酒醋汁

#### Soup and breads 餐湯及麵包

New England clam chowder 新英倫蜆肉周打湯

Freshly baked bread loaves and rolls 鮮制麵包

# THE LANGHAM

HONG KONG

## Carving Trolley 燒烤肉車

Sea salted and rosemary roasted sirloin of beef with red wine reduction

海鹽香草烤西冷牛扒配紅酒汁

## Cooking station 即煮意大利粉

Lobster pasta 龍蝦意粉

Fresh cook lobster linguini with tomato-lobster sauce 鮮煮蕃茄龍蝦汁天使麵

Sweet onion, shiitake, Roma tomato, parmesan, pesto 甜洋蔥、香菇、羅馬蕃茄、巴馬臣芝士、意大利香草醬

## Mains 熱食

Slow cooks chicken with champagne, lardon and baby onions 香檳慢煮雞配煙肉洋蔥

Honey mustard roasted baby lamb ribs with red wine sauce 蜜糖芥末烤羊肋骨配紅酒汁

Florentine style gratined sole fillet 莧菜焗龍脷柳

Steamed halibut with ginger and spring onion 薑蔥蒸比目魚

Chestnut mashed potatoes 栗子薯蓉

Indian chicken curry 印度咖哩雞

Fragrant steamed rice 絲苗白飯

Szechuan style chili braised fish with bamboo and eggplant 四川茄子魚塊

Hakka style wok fried chicken, black mushroom, ginger and garlic 客家風味黃酒炒雞

Wok fried market vegetables with garlic 蒜蓉炒時蔬

## Desserts 甜品

Aussie Pavlova with tropical fruit 熱情果蛋白蛋糕

Belgian bitter chocolate cake 比利時特濃朱古力蛋糕

Chestnut cake with bailey cream 栗子甜酒蛋糕

Italian tiramisu 意大利芝士蛋糕

Granny smith apple crumble with vanilla bean sauce 焗蘋果金寶酥伴雲呢拿汁

Ripe mango pudding 芒果布丁

Strawberry and blueberry frangipane 士多啤梨藍梅杏仁撻

Seasonal fresh fruit platter 鮮果拼盤

Premium ice creams with wafer cones 精選雪糕及配料及窩夫筒

Chocolate fountain with fruits and marshmallows 朱古力噴泉配鮮果及棉花糖

## Sweet station cooks with order 即制窩夫

Fresh cook Belgian waffle with order 鮮製窩夫

Butter, maple syrup chocolate and condiments 配牛油、楓葉糖漿及朱古力醬

2015 年 1 月 1 日至至 12 月 31 日  
January 1 – December 31, 2015

每位為港幣\$950 及另收加一服務費  
HK\$950 plus 10% service charge per person

# THE LANGHAM

HONG KONG

## Optional choice 其他選擇

<b>Roasted whole suckling pig 乳豬全體</b>	<b>HK\$900 per piece</b> 每隻港幣\$900
<b>Peking duck 北京片皮鴨</b> Homemade pancakes, peking green onion and hoisin sauce 配手制薄餅、京蔥及海鮮醬	<b>HK\$500 per bird</b> 每隻港幣\$500
<b>Pan fried Rougie foie gras station 即煎法國 Rougié 鵝肝</b> Purple onion marmalade, figs compote, tomato-raisin compote 糖燴洋蔥、無花果及蕃茄提子醬	<b>HK\$70 per person</b> 每人港幣\$70
<b>Raclette cheese 烤瑞士 Raclette 芝士</b> served with baby potato, gherkins, pearl onions and pepper mill 配薯仔、黃瓜、洋蔥及胡椒	<b>HK\$65 per person</b> 每人港幣\$65
<b>Oysters from the grill 燒生蠔</b> Choice of your sauce : bacon-onion, spinach cream, chili tomato and garlic- spring onion 自選醬汁: 洋蔥煙肉、菠菜汁、辣蕃茄汁、蒜蓉洋蔥汁	<b>HK\$60 per person</b> 每人港幣\$60
<b>Japanese Tempura 日式天婦羅</b> Prawns, fish, and vegetables and condiments 蝦、魚、蔬菜及其他配料	<b>HK\$50 per person</b> 每人港幣\$50
<b>Sweet Temptation 精緻甜品吧</b> Marshmallow, 2 kinds of soft candies, pink macaroon, mini pink cupcake, assorted cookies, pink meringue, chocolates, jelly beans, lollipop	<b>HK\$3,000</b> 港幣\$3,000

以上項目另收加一服務費

**Subject to 10 % service charge for the above items**