

2014 Cocktail Package Menu A

APPETISER

前菜

Tasmanian Salmon Tartar Bruschetta 意式三文魚韃靼多士 TrufflesCrab Meat Bruschetta 黑松露蟹肉多士 Caviar on Herb Blinis 黑魚子醬薄餅 Seafood Salad Tarts 海鮮沙律撻

COLD SELECTION

冷盤

Cajun Shrimp Skewers

香辣鮮蝦串

Goose Liver Mousse with Raspberry Jam on Toast

鵝肝脆多士

Beef Roll with Spinach and Mushrooms

蘑菇菠菜凍牛柳

Cambozola Cheese drizzled with Honey

果仁蜜糖芝士

Nachos with Chilli con Carne

墨西哥辣肉粟米片

Vegetable Crudite with Peanut Butter Dip

田園雜菜條配花生醬

CARVING STATION

烤肉

Roasted Marinated Leg of Lamb with Thyme and Red Wine Sauce 香草燒羊脾



HOT SELECTION

熱盤

Bacon and Onion Quiche

煙肉洋蔥撻

Baked Salmon Puff Pastries

鮮焗三文魚酥

Fish Fingers and Breaded Cheese Sticks with Dip

炸魚柳拼芝士條

Vietnamese Spring Roll

越南春卷

Deep-fried Prawn Wontons with Sweet and Sour Sauce

錦鹵雲吞

Buffalo Chicken Wings with Blue Cheese Dip

美式辣雞翼

Crispy-fried Shrimp Toast

炸蝦多士

Breaded Mushroom with Truffle Mayo

脆炸蘑菇

DESSERT

甜品

Mini Fruit Tart

迷你鮮果撻

Strawberry with Chocolate Dip

朱古力鮮士多啤梨

Chocolate Truffle

香濃朱古力

Lemon Roulade

檸檬忌廉卷

Freshly Baked Butter Cookies

牛油曲奇

Price at \$330net per person

此菜單只適用於 2014 年之雞尾酒會。由於價格變動及貨源關係,唯港薈保留修改以上菜單及項目之權利。

This cocktail menu is valid for 2014 only. Hotel ICON reserves the right to alter the above menu prices and items, due to unforeseeable market price fluctuations and availability.

17 Science Museum Road, Tsim Sha Tsui East, Kowloon, Hong Kong 香港九龍尖沙咀東部 科學館道17號



2014 Cocktail Package Menu B

APPETISER

前菜

Goose Liver Crostini with Raspberry Jam on Toast 鵝肝脆多士 Salmon Confit with Wasabi Cream

青芥末伴三文魚粒

Beef Tartar Bruschetta

牛肉韃靼多士

Marinated Tomato and Basil Bruschetta

意式鮮茄香草多士

COLD SELECTION

冷盤

Truffled Goose Liver 黑松露鵝肝 Chilled Gazpacho with Marinated Prawns 西班牙菜湯伴鮮蝦

Baked New Potato topped with Dill Cream and Salmon Caviar

三文魚籽釀新薯

Dungeness Crab Meat Tarts

蟹肉沙律撻

California Rolls

加州壽司卷

Vegetable Crudite with Guacamole Dip

田園雜菜條配花生忌廉醬

CARVING STATION

烤肉

Roast Beef Sirloin

燒西冷牛扒



HOT SELECTION

熱盤

Prawn and Asparagus Tempura

鮮蝦及露筍天婦羅

Roasted Iberian Pork Shoulder with Lime Chilli Dip

燒黑毛豬肩肉

Baked Chicken Puff Pastries

法式雞肉酥

Malaysian Satays with Peanut Sauce (Chicken and Beef)

馬來沙嗲(雞肉及牛肉)

Bacalhau Croquettes

馬介休球

Slow Cooked Beef Short Rib in Yorkshire Pudding

嫩牛肉釀約克布甸

Migas Seafood Patty with Avocado Basil Dip

西班牙海鮮球

Creamy Mushrooms on Toast

忌廉野菌多士

DESSERT

甜品

Mini Mixed Berry Tart

迷你雜莓撻

White Wine Jelly

白洒啫喱

Chocolate Ganache Tart

香濃朱古力撻

Chocolate Brownie

朱古力布朗尼

Macaroons

蛋白杏仁餅

Price at \$400net per person

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