

2024 Wedding Semi-Buffer Lunch Menu at GREEN

APPETISER AND SALAD 前菜及沙律

Parma Ham with Seasonal Melon 意大利火腿伴蜜瓜
Salami, Bresaola and Saucisson 沙樂美腸、風乾牛肉及法國風乾腸
Duck Liver Pate with cracker 法式鴨肝批
Smoked Salmon with Lemon & Sour Cream 蘇格蘭煙三文魚
Pesto Tomato and Buffalo Mozzarella Cheese Salad 香草蕃茄水牛芝士沙律
Crab Meat Salad with Diced Avocado 牛油果蟹肉沙律
Tuna Tartare with Wasabi Soy Dressing 和風吞拿魚他他
Mixed Greens with Citrus Fruits, Roasted Nuts and Italian Dressing 果仁鮮橙雜菜沙律
Traditional Caesar Salad 凱撒沙律

CHILLED SEAFOOD 冰鎮海鮮

Cooked Shrimp, Cooked Clam and Mussels
熟蝦、熟蜆及青口

HOT SNACK ITEMS 熱盤

Vegetarian Spring Roll 香脆素春卷
Shrimp Toast 蝦多士
Spinach and Egg Quiche 菠菜蛋撻

SOUP 湯

Blue Crab Bisque 香濃蟹肉湯

MAIN COURSE 主菜

Norwegian Salmon Fillet with Asian Vegetables and Chardonnay Caviar Sauce
慢煮挪威三文魚柳配白酒汁
Or 或
Roasted Beef Fillet with Pan-fried Foie Gras and Truffle Gravy Jus
燒牛柳扒配香煎鵝肝、松露燒汁
Or 或
Pasta Spaghetti with Vegetables Pesto Cream Sauce
忌廉香草醬意大利粉

DESSERT 甜品

Fresh Fruit Salad with Mixed Berries

雜莓鮮果沙律

Chocolate Cream Puff

朱古力忌廉泡芙

Mango Cheesecake

芒果芝士蛋糕

Chocolate Raspberry Cake

朱古力紅桑子蛋糕

Black Forest Cake

黑森林蛋糕

Strawberry Olive Oil Sponge Cake

士多啤梨欖油蛋糕

* * *

Price at HK\$1,038 net per person

每位港幣1,038元

以上菜單已包括三小時無限量供應汽水、橙汁及精選啤酒

The above menu includes free-flowing of soft drinks,
chilled orange juice and house beer for 3 hours.

此菜單只適用於2024年之午宴，以上價錢已包括加一服務費用。

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 Lunch menu is valid for 2024 only. The above price is inclusive of 10% service charge.
Hotel ICON reserves the right to alter the above menu price and items due to unforeseeable market price
fluctuations and availability.