



Cafe 103
Lunch Buffet Menu

Seafood Bar (Any 3 kinds)

Snow crab leg, pink prawn, mussel, clam, mantis shrimp

長腳蟹、蝦、青口、大蜆、富貴蝦

Condiments

Cocktail sauce, lemon wedge, shallot vinegar, chili bean sauce

雞尾汁、檸檬、紅蔥香醋汁、豆瓣醬

Mixed Salad Bar

Roasted beef and chick pea salad

烤牛肉鷹嘴豆沙律

Chicken and roasted pumpkin walnut salad

雞肉烤南瓜核桃律

Beetroot with citrus spinach salad

紅菜頭柑橘菠菜沙律

Herbed seafood with pasta salad

香草海鮮意大利粉沙律

Tomatoes and mozzarella salad

三色蕃茄配水牛芝士沙律

Tuna Nicoise Salad

金槍魚尼哥斯沙律

Marinated beef shin and jelly fish

五香牛腱及海哲

Thai style spicy chicken feet

泰式辣鳳爪

Garden green counter

Romaine lettuce, Mesclun Mix lettuce

羅馬菜、什沙律菜



Side garnish (Any 6 kinds)

Slow-cooked chicken dice / Ham dice

雞胸粒/火腿粒

Sweet corn

甜粟米

Red kidney bean

紅腰豆

French beans

四季豆

Herb roasted Portobello

香草烤龍葵菇

Roasted mushroom

烤蘑菇

Artichoke

洋薊

Fennel

茴香

Cucumber

青瓜

Grilled assorted vegetables

烤什菜

Roasted pumpkin

烤南瓜

Asparagus

蘆筍

Dressing

Caesar dressing, thousand island dressing, apple vinegar dressing, balsamic dressing, french dressing

凱撒醬汁、千島醬汁、蘋果醋醬汁、黑醋醬汁、法式沙律醬汁

Condiments

Flax seed, sun flower seed, pumpkin seed, crouton, crispy bacon, anchovies, parmesan flakes
balsamic, olive oil, pepper mill

亞麻籽、葵花籽、南瓜籽、麵包粒、脆煙肉、鰵魚、巴馬臣芝士片
黑醋汁、橄欖油、胡椒

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Bowl Salad

Sakura soba noodle

櫻花蕎麥麵

Green tea soba noodle

綠茶蕎麥麵

Japanese crabmeat cucumber salad with avruga

仿魚子日本蟹肉青瓜沙律

Japanese tofu with sea urchin

日本豆腐海膽

Sashimi counter (Any 3 kinds)

Salmon, tuna, octopus, amai ebi, scallop,

三文魚、金槍魚、章魚、甜蝦、扇貝

Condiments

Wasabi, pickled ginger, Japanese soy sauce, nori, bonito flakes, soba dressing

芥末、日本酸薑、日本醬油、紫菜、木魚絲、冷麵湯

Charcuterie

Smoked Salmon, smoked tuna, salami, chicken aspic, foie gras terrine, smoked chicken,
smoked turkey,

rosemary ham, gammon ham, chorizo, cold cut, duck rillettes

煙三文魚、煙金槍魚、莎樂美腸、雞肉凍、鵝肝批、煙雞、煙火雞、

迷迭香火腿、金門火腿、西班牙辣肉腸、凍肉、鴨肉醬

Condiments

Sundried tomato, capers, gherkins, pickled pearl onion, black olives, rainbow olives, pickled
shallot

風乾蕃茄、水瓜柳、小黃瓜、珍珠洋蔥、黑橄欖、橄欖、醃制乾蔥

Slicing Machine

Prosciutto Parma Ham

意大利火腿



Cheese Selection

Camembert, Emmentaler, Edmar, Gouda, Bresse bleu, Cheddar, Cambozola, Bleu des neiges
金文畢芝士、瑞士芝士、藍芝士、車打芝士、法國布理芝士

Condiments

Grapes, walnut, dried date, dried apricot, crackers, soda biscuit, fruitjam
葡萄、核桃、提子乾、黃梅乾、餅乾、蘇打餅乾、果醬

Western Soup (1 kind per day)

Green asparagus cream soup

青露筍忌廉湯

Roasted Italian tomato soup, basil oil

烤意大利蕃茄湯, 羅勒油

White mushroom cream soup

野菌忌廉湯

Summer vegetables seafood soup

夏季海鮮雜菜湯

Assorted steamed Dim Sum

精選點心

Carving (1 kind per day)

Herbed roasted organic pork shoulder, thyme gravy

香草烤有機豬肩肉, 百里香燒汁

Roasted lamb leg, garlic and herbs, green peppercorn sauce

香蒜烤羊腩, 青胡椒汁

Roasted beef sirloin, black garlic jus

烤牛西冷, 黑蒜燒汁

Roasted suckling pig, Thai sweet and chili sauce

燒乳豬, 泰式甜辣醬



Western Hot(4 items per day)

Teriyaki spring chicken

日式照燒春雞

Saikyo cod fillet

西京燒鱈魚柳

White wine poached salmon, vine cherry tomato sauce

白酒三文魚, 車厘茄醬

Herbed roasted lamb rack, rosemary jus

香草焗羊排, 迷迭香汁

Rogan josh, papadum

印式羊咖喱, 印度薄脆

Grilled beef tongue skewer

烤牛脷串

Braised wagyu beef cheek in red wine sauce

紅酒燴和牛面

Honey roasted pumpkin

蜜糖烤南瓜

Roasted mixed vegetables

烤蔬菜

Gratin potato

芝士汁焗馬鈴薯

Lyonnaise potato

法式洋蔥炒馬鈴薯

Home-made Italian Ravioli

自家制意式雲吞

Arrabiata sauce

意式香辣鮮茄醬汁

Mornay sauce

香濃芝士忌廉汁

Pesto sauce

意大利香草醬

Sun-dried tomato, olive oil ,garlic sauce

意式蕃茄干香蒜攪油



Chinese Hot(3 items per day)

Wok-fried prawn in XO sauce

XO 醬鳳尾蝦

Wok-fried garoupa fillet in black bean sauce

避風塘炒蟹

Sautéed prawns skewed with thai asparagus

XO 醬炒貴花蚌

Wok-fried wagyu beef cube, wild mushroom and black pepper sauce

野菌黑椒和牛粒

Steamed chicken in ginger and spring onion sauce

花菇鮮菌扒時蔬

Poached baby cabbage, superior chicken soup, crispy conpoy

金瑤上湯娃娃菜

Starch(1 kind per day)

Seafood fried rice with Kam Wah preserved ham

金華海鮮炒飯

Fried rice with crab roe

五寶蟹子炒飯

Braised E-fu noodle with enoki mushroom and conpoy

瑤柱金菇炆伊麵

Snack(1 kind per day)

Fried Thai fish cake

泰式魚餅

Fried shrimp mousse with sugar cane

黃金蔗蝦

Vegetable net spring roll

網絲素菜春卷



Bread Selection

Mini baguette

迷你法包

Soft milk roll

牛奶甜包

Multi grain

雜穀包

Rye sour dough

酸麥包

Ciabatta

意大利脆包

Black and green olive loaf

水欖包

Sweets For The Bookshelf

Sour cream cheese cake

酸忌廉芝士餅

Chestnut confit cake

栗子蛋糕

Banana cocoa gateaux

香蕉可可蛋糕

Opera bar

咖啡朱古力蛋糕

Pistachio pave

開心果朱古力蛋糕

Pear Caramel bar

焦糖啤梨蛋糕

Coconut custard tart

椰子奶油忌廉撻

Green tea financier, raspberry cremeux

綠茶紅桑子醬蛋糕

Petit Ivory coffee cup

白咖啡杯

Chocolate almond nut

杏仁朱古力



Assorted deluxe chocolate praline

雜錦朱古力

Berries, cream, compote

野莓

Assorted Ritz macaroon

雜錦杏仁蛋白脆餅

Seasonal fresh fruit platter

鮮果拼盤

Individual Verrine in Pastry Show Case

Mango Pudding, mango Salsa, bird's nest

燕窩芒果布甸

Raspberry panna cotta, honey lime strawberry, lime gelee, flower

青檸啫喱草莓奶凍

Pot de crème

朱古力布甸

Peach Vanilla Verrine

雲呢拿香桃杯

Mini berries short cake

迷你野莓蛋糕

Classic tiramisu

意大利芝士蛋糕

Pineapple lemongrass compote, white chocolate cremeux, lime foam

菠蘿白朱古力忌廉

Passion fruit and chocolate cream, gelee, coulis, crumble chocolate

熱情果朱古力忌廉

Ice Cream Station 雪糕

Selection of ice cream/sorbet with various condiments (4 kinds per day)

雪糕雪葩精選

Condiments

Chocolate sauce, chocolate crunchy pearl, caramelized pecan nut, chocolate crumble crust,

forest berries, mango coulis, rum raisin

朱古力漿、朱古力脆珠、焦糖美國核桃、朱古力碎、雜莓、芒果、秣酒提子

