

Lafayette WEDDING

Managed by Lafayette Group

【2024 婚宴自助午餐A】 2024 Wedding Buffet Lunch Menu A

頭盤

日本壽司
凍蝦及藍青口配咯嗲汁
挪威煙三文魚
巴馬火腿配香瓜
意式凍肉拼盤
芒果蟹肉杯

沙律

羅馬生菜及雜菜沙律
吞拿魚薯仔雞蛋沙律
泰式肉碎柚子粉絲沙律配青檸汁
華都夫沙律

沙律配料及醬汁

凱撒汁、千島汁、意大利黑醋
烘麵包粒、煙肉碎、巴馬臣芝士
橄欖、黑水欖、車厘茄

芝士拼盤

提子乾、餅乾、青瓜、甘筍、杏脯肉
及蜜糖

湯

波士頓海鮮周打忌廉湯
海底椰甘筍煲雞湯

烤肉

燒美國西冷配黑椒汁

Appetizers

Assorted Sushi
Cooked Shrimps and Blue Mussels on Ice with Cocktail Sauce
Smoked Norwegian Salmon
Parma Ham and Honeydew Melon
Assorted Cold Cut Platter
Mango and Crabmeat Shooter

Salads

Romaine Lettuce and Mesclun Salad
Tuna, Potatoes and Egg Salad
Thai Minced Pork, Pomelo and Vermicelli Salad with Lime Sauce
Waldorf Salad

Condiments & Dressing

Caesar, Thousand Island, Balsamic Vinaigrette
Croutons, Bacon, Parmesan Cheese
Green Olives, Black Olives, Cherry Tomatoes

Assorted Cheese Platter

Raisin, Cracker, Cucumber, Carrot, Apricot and Honey

Soup

Boston Seafood Chowder
Chicken Soup with Sea Coconut and Carrot

Carving

Roast U.S. Sirloin with Black Pepper Sauce

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主菜

燒西班牙豬鞍架配露絲瑪莉汁

烤羊架配砵酒汁

燒香草蜜糖春雞

烤比目魚配番茄莎莎

焗香草帶子黑松露薯蓉

焗蘑菇海鮮芝士長通粉

三文魚蟹籽炒飯

蒜蓉炒時蔬

Main Dishes

Grilled Spanish Pork Rack with Rosemary Sauce

Roast Lamb Rack with Port Wine Gravy

Roast Spring Chicken with Herbs and Honey

Broiled Halibut Fillet with Tomato Salsa

Baked Herbed Scallops with Black Truffle Mashed Potatoes

Baked Penne with Seafood and Wild Mushrooms

Fried Rice with Salmon and Crab Roe

Stir-fried Seasonal Vegetable with Garlic

甜品

意大利芝士餅

女爵朱古力蛋糕

迷你泡芙

芒果意式奶凍

迷你檸檬撻

鮮果拼盤

Desserts

Tiramisu

Marquise au Chocolat

Mini Cream Puffs

Mango Panna Cotta

Mini Lemon Tart

Fresh Fruit Platter

飲品

咖啡及茶

Beverages

Coffee and Tea

每位 HK\$588 per person

Subject to 10% service charge 另收加一服務費

敬送 2 小時無限量供應汽水、啤酒及冰凍橙汁

Complimentary 2-hour unlimited serving of soft drinks, beer and chilled orange juice

餐酒升級：精選紅/白餐酒無限量供應，每位額外收費 HK\$60 + 10%

Supplement at HK\$60 + 10% per person for unlimited serving of house red and white wine

Lafayette WEDDING

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【2024 婚宴自助午餐 B】 2024 Wedding Buffet Lunch Menu B

頭盤

凍蝦配咯嘜汁
挪威煙三文魚
巴馬火腿配香瓜
意式凍肉拼盤
芒果蟹肉杯
脆炸藍蟹蟹餅

刺身

日式雜錦刺身
雜錦壽司及加州卷

沙律

羅馬生菜及雜菜沙律
慢煮雞胸配藜麥牛油果沙律
尼哥斯吞拿魚沙律
泰式珍珠帶子柚子肉沙律
地中海海鮮沙律

沙律配料及醬汁

凱撒汁、千島汁、意大利黑醋
烘麵包粒、煙肉碎、巴馬臣芝士
橄欖、黑水欖、車厘茄

芝士拼盤

提子乾、餅乾、青瓜、甘筍、
杏脯肉及蜜糖

湯

龍蝦濃湯
海底椰甘筍煲雞湯

烤肉

燒美國安格斯肉眼配燒汁

Appetizers

Cooked Shrimps with Cocktail Sauce
Smoked Norwegian Salmon
Parma Ham and Honeydew Melon
Assorted Cold Cut Platter
Mango and Crabmeat Shooter
Deep-fried Callinectes Sapidus Crab Cake

Sashimi

Assorted Japanese Sashimi
Assorted Sushi and California Rolls

Salads

Romaine Lettuce and Mesclun Salad
Sous Vide Chicken Breast with Quinoa and Avocado Salad
Salad Nicoise
Thai Style Pearl Scallop Pomelo Salad
Mediterranean Seafood Salad

Condiments & Dressing

Caesar, Thousand Island, Balsamic Vinaigrette
Croutons, Bacon, Parmesan Cheese
Green Olives, Black Olives, Cherry Tomatoes

Assorted Cheese Platter

Raisin, Cracker, Cucumber, Carrot, Apricot and Honey

Soup

Lobster Bisque
Chicken Soup with Sea Coconut and Carrot

Carving

Roast U.S. Angus Rib Eye with Gravy

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主菜

燒西班牙豬鞍架配露絲瑪利汁
扒大蝦伴檸檬百里香牛油
燒香草羊架伴露絲瑪利汁
蟹肉蟹籽扒西蘭花
烤比目魚伴小茴香忌廉汁
海鮮意大利粉配香草忌廉汁
蟹籽帶子炒飯
蒜蓉炒時蔬

甜品

意大利芝士餅
女爵朱古力蛋糕
迷你泡芙
芒果意式奶凍
迷你檸檬撻
鮮果拼盤

飲品

咖啡及茶

Main Dishes

Grilled Spanish Pork Rack with Rosemary Sauce
Grilled Prawn with Lemon Thyme Butter
Roast Lamb Rack with Rosemary Sauce
Crab Meat and Crab Roe with Broccoli
Broiled Halibut Fillet with Fennel Cream Sauce
Seafood Spaghetti in Pesto Cream Sauce
Fried Rice with Scallop and Crab Roe
Stir-fried Seasonal Vegetable with Garlic

Desserts

Tiramisu
Marquise au Chocolat
Mini Cream Puffs
Mango Panna Cotta
Mini Lemon Tart
Fresh Fruit Platter

Beverages

Coffee and Tea

每位 HK\$688 per person

Subject to 10% service charge 另收加一服務費

敬送 2 小時無限量供應汽水、啤酒及冰凍橙汁

Complimentary 2-hour unlimited serving of soft drinks, beer and chilled orange juice

餐酒升級：精選紅/白餐酒無限量供應，每位額外收費 HK\$60 + 10%

Supplement at HK\$60 + 10% per person for unlimited serving of house red and white wine

Lafayette WEDDING

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【2024 婚宴自助晚餐A】 2024 Wedding Buffet Dinner Menu A

冰凍海鮮

紐西蘭藍青口

翡翠螺

凍海蝦

凍白蜆

Seafood On Ice

New Zealand Blue Mussels

Sea Whelks

Cooked Shrimps

Poached White Clams

湯

意大利雜菜湯

蟲草花燉雞湯

各式麵包及牛油

Soup

Minestrone

Doubled Boiled Chicken Soup with Cordyceps Flower

Selection of Bread Roll & Butter

雜錦刺身及壽司

日式雜錦刺身

雜錦壽司

Sashimi & Sushi

Assorted Japanese Sashimi

Assorted Sushi

沙律及冷盆

田園沙律

煙三文魚碟

雜錦凍肉拼盤

鮮蝦中東小米沙律

番茄芝士沙律

瑞士煙肉薯仔沙律

煙鴨胸沙律

Salad & Cold Cut

Garden Green Salad

Smoked Salmon Platter

Assorted Cold Cut Platter

Cous Cous Salad with Shrimps

Tomato and Cheese Salad

Swiss Potato & Bacon Salad

Smoked Duck Breast Salad

沙律配料及醬汁

凱撒汁、千島汁、意大利黑醋

烘麵包粒、煙肉碎、巴馬臣芝士

橄欖、黑水欖及車厘茄

Condiments & Dressing

Caesar, Thousand Island, Balsamic Vinaigrette

Croutons, Bacon, Parmesan Cheese

Green Olives, Black Olives, Cherry Tomatoes

烤肉

燒原條穀飼肉眼扒

Carving

Roast Rib Eye Steak

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主菜

日式醬汁燒七味羊架
美式 BBQ 醬燒排骨
烤黑毛豬柳配燴香梨
黃金炸蝦丸
香煎盲鱸魚柳配柚子檸檬汁
脆皮蒜香雞
碧綠西芹炒海鮮
雜菇扒時蔬
焗海鮮寬條麵
揚州炒飯

甜品

Häagen-Dazs 雪糕
朱古力泡芙
法式焦糖燉蛋
雜果啫喱
京都綠茶卷
意大利芝士杯
法式哥劇院蛋糕
鮮果盤

飲品

咖啡及茶

Main Dishes

Roast Rack of Lamb in Japanese Soy Sauce with Shichimi
Roast American Pork Ribs in BBQ sauce
Grilled Black Iberian Pork Fillet with Pear Confit
Deep-fried Shrimp Ball
Pan-Seared Barramundi Fillet with Citrus Lemon Sauce
Roast Chicken with Garlic
Stir-fried Assorted Seafood with Celery
Braised Assorted Mushrooms with Seasonal Vegetables
Baked Seafood Fettuccine with Cream Sauce
Fried Rice with BBQ Pork & Shrimps

Dessert

Häagen-Dazs Ice-cream
Chocolate Cream Puff
Crème Brulee
Fruit Jelly
Kyoto Matcha Roll
Mini Tiramisu Cup
Opera Cake
Fresh Fruit

Beverages

Coffee and Tea

每位 HK\$788 per person

Subject to 10% service charge 另收加一服務費

敬送 3 小時無限量供應汽水, 啤酒及冰凍橙汁

Complimentary 3 hours unlimited supply of soft drinks, beer and chilled orange juice

餐酒升級: 精選紅/白餐酒無限量供應, 每位額外收費 HK\$88 + 10%

Supplement at HK\$88 + 10% per person for unlimited serving of house red and house white wine

Lafayette WEDDING

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【2024 婚宴自助晚餐B】 2024 Wedding Buffet Dinner Menu B

冰凍海鮮

紐西蘭藍青口

翡翠螺

凍海蝦

凍白蜆

Seafood On Ice

New Zealand Blue Mussels

Sea Whelks

Cooked Shrimps

Poached White Clams

湯

南瓜忌廉湯

蟲草花燉雞湯

各式麵包及牛油

Soup

Cream of Pumpkin Soup

Doubled Boiled Chicken Soup with Cordyceps Flower

Selection of Bread Roll & Butter

雜錦刺身及壽司

日式雜錦刺身

雜錦壽司

Sashimi & Sushi

Assorted Japanese Sashimi

Assorted Sushi

沙律及冷盆

田園沙律

煙三文魚碟

什錦凍肉拼盤

鮮蝦中東小米沙律

瑞士煙肉薯仔沙律

煙鴨胸沙律

Salad & Cold Cut

Garden Green Salad

Smoked Salmon Platter

Continental Cold Cut Platter

Cous Cous Salad with Shrimps

Swiss Potato & Bacon Salad

Smoked Duck Breast Salad

沙律配料及醬汁

凱撒汁、千島汁、意大利黑醋

烘麵包粒、煙肉碎、巴馬臣芝士

橄欖、黑水欖及車厘茄

Condiments & Dressing

Caesar, Thousand Island, Balsamic Vinaigrette

Croutons, Bacon, Parmesan Cheese

Green Olives, Black Olives, Cherry Tomatoes

烤肉

燒原條有骨肉眼扒

Carving

Roast OP Rib Eye Steak

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主菜

燒羊扒配薄荷啫喱
紅酒燴牛尾
美式 BBQ 醬燒排骨
烤黑毛豬柳配燴香梨
泰式炸魚餅
燒海鱸魚柳配薑及粟米沙沙
薑蔥霸王雞
碧綠西芹炒海鮮
瑤柱扒時蔬
焗海鮮寬條麵
蟹籽帶子炒飯

甜品

Häagen-Dazs 雪糕
朱古力瑞士卷
雜果啫喱
香芒凍布甸
意大利芝士杯
紐約芝士餅
紅桑子芝士蛋糕
鮮果盤

飲品

咖啡及茶

Main Dishes

Grilled Lamb Chop with Mint Jelly
Braised Ox-tails in Red Wine Sauce
Roast American Pork Ribs in BBQ sauce
Grilled Black Iberian Pork Fillet with Pear Confit
Deep-fried Thai Style Fish Cake
Grilled Sea Bass Fillet with Ginger & Sweet Corn Salsa
Simmered Chicken with Ginger & Spring Onion Sauce
Stir-fried Assorted Seafood with Celery
Braised Conpoy with Seasonal Vegetables
Baked Seafood Fettuccine with Cream Sauce
Fried Rice with Scallop and Crab Roe

Dessert

Häagen-Dazs Ice-cream
Chocolate Swiss Rolls
Fruit Jelly
Mango Pudding
Mini Tiramisu Cup
New York Cheesecake
Raspberry Cheesecake
Fresh Fruit

Beverages

Coffee and Tea

每位 HK\$888 per person

Subject to 10% service charge 另收加一服務費

敬送 3 小時無限量供應汽水、啤酒及冰凍橙汁

Complimentary 3 hours unlimited supply of soft drinks, beer and chilled orange juice

餐酒升級：精選紅/白餐酒無限量供應，每位額外收費 HK\$88 + 10%

Supplement at HK\$88 + 10% per person for unlimited serving of house red and house white wine