

【2026 婚宴自助午餐A】  
2026 Wedding Buffet Lunch Menu A

**頭盤**

雜錦壽司  
凍蝦及藍青口配咯嘜汁  
挪威煙三文魚  
巴馬火腿配香瓜  
意式凍肉拼盤  
芒果蟹肉杯

**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

# Lafayette WEDDING

Managed by Lafayette Group

## 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\$598 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



Managed by Lafayette Group

【2026 婚宴自助午餐 B】  
2026 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**

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 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

# Lafayette WEDDING

Managed by Lafayette Group

## 主菜

燒西班牙豬鞍架配露絲瑪莉汁  
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\$698 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

【2026 婚宴自助晚餐A】  
2026 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**

雜錦刺身

雜錦壽司

**Sashimi & Sushi**

Assorted 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

**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  
香煎盲鱮魚柳配柚子檸檬汁  
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\$798 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

【2026 婚宴自助晚餐B】  
2026 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**

雜錦刺身

雜錦壽司

**Sashimi & Sushi**

Assorted 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\$898 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