

Novotel Hong Kong Nathan Road Kowloon 香港九龍諾富特酒店

THE SQUARE “PRAWN & SALMON” SEAFOOD DINNER BUFFET PROMOTION (FROM 2 JANUARY ONWARDS)

品坊 “大蝦三文魚・海鮮自助晚餐”（一月二日起）

SEAFOOD ON ICE 冰鎮海鮮

Fresh Oysters 即開生蠔

Prawn Sashimi 帶子刺身配大蝦

Canadian Crab Leg 加拿大雪場蟹腳

Prawns 海蝦

New Zealand Mussels 新西蘭青口

Malaysian Clams 馬來西亞白蜆

Crayfish 龍蝦仔

Thinly Sliced Salmon with Chilli Sauce 薄片三文魚配辣椒醬

Japanese Style Crab Sticks 日式蟹柳

Served with Lemon Wedges, Lemon Vinegar, Cocktail Sauce 配檸檬角、檸檬醋及咯嗲汁

ASSORTED COLD PLATTER 冷盤

Smoked Salmon 煙燻三文魚

Smoked Rainbow Trout 煙燻彩虹魚

Smoked Tuna Fish 煙燻吞拿魚

Smoked Mackerel 煙燻鯖魚

Salmon Carpaccio with Caper 三文魚薄片配水瓜柳

Served with Lemon Wedges 配檸檬角

APPETIZERS 前菜及頭盤

Assorted Cold Cuts 凍雜肉

Smoked Beef Pastrami 煙燻黑椒牛肉片

Korean Style Cold Noodle with Ham 韓式冷麵

Taiwanese Style Cold Noodle with Minced Pork 台式滷肉冷麵

Mushroom Tempura 炸冬菇天婦羅

Marinated Chicken Kidney with Preserved Vegetable 炸菜雞腎

Beef Tongue Teriyaki with Sesame and Herbs 日式照燒牛脷

Japanese Seaweed Salad 中華沙律

Chuka Snail 味付螺肉

SALAD 沙律

Tuna Confit Summer Salad with Basil Dressing 吞拿魚夏日沙律配羅勒汁

Kipfler Potato Salad with Chives and Crispy Bacon 煙肉薯仔沙律

Beetroot Salad with Marjoram, Walnuts and Oranges 紅菜頭沙律配馬祖蘭、核桃及橙

Grilled Prawn with Zucchini and Eggplant 烤蝦沙律配意大利青瓜及矮瓜

Grilled Baby Calamari with Roasted Capsicum and Red Wine Vinegar 烤魷魚沙律配烤紅椒及紅酒醋

Spicy Chicken Salad with Glass Noodle 辣雞肉粉絲沙律

SALAD COUNTER 鮮拌沙律

Romaine Lettuce, Frisee, Iceberg Lettuce, Radicchio, Baby Leaf Spinach, and Butter Lettuce

Condiment: Red And Yellow Cherry Tomatoes, Sliced Cucumber, Sweet Corn, Beetroot, Kidney Bean, Sliced Capsicum, Gherkins, Roasted Whole Garlic, Croutons, Black Olive, Green Olive, Peanuts, Sliced Onions, Bacon, Raisin, Boiled Egg, and Caper

Dressing: Balsamic Vinaigrette, Lemon Vinaigrette, Thousand Islands Dressing, Tomato Vinaigrette, Olive Oil, Mango Yogurt Dressing, and Balsamic Vinegar

羅馬生菜、卷曲生菜、生菜、紅菊苣、嫩菠菜葉、牛油生菜

配菜: 紅色和黃色車厘茄、青瓜片、粟米、紅菜頭、腰豆、甜椒、醃青瓜、燒蒜頭、麵包粒、黑橄欖、青橄欖、花生、洋蔥、煙肉、提子乾、烩蛋及水瓜柳

沙律醬: 黑醋汁、檸檬醋汁、千島汁、蕃茄醋汁、橄欖油、香芒乳酪醬及黑醋汁

Menu items are subject to change without prior notice

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JAPANESE SASHIMI AND SUSHI 日式刺身壽司

Sashimi: Salmon, White Snapper, Mackerel

Sushi: Salmon, White Snapper, Tamago, Ajitsuke Age, Shrimp, Mackerel

Sushi Roll: Egg Roll, California Roll, and Seaweed Roll

Served with Soy Sauce and Pickled Ginger

刺身：三文魚、鱸魚、鯖魚

壽司：三文魚、鱸魚、甜蛋、腐皮壽司、甜蝦、鯖魚

壽司卷：甜蛋卷、加州卷、海帶卷

配日本醬油及酸薑

SOUP 湯

Shrimp Bisque 鮮蝦濃湯

Chinese Soup 中式湯

CARVING STATION 即場烹調燒肉

Roasted U.S. Sirloin 烤美國安格斯西冷牛扒

Served with Red Wine Gravy, and French Mustard

配紅酒汁及法國芥末醬

HOT DISHES 熱盤

Steamed Salmon with Pesto Cream Sauce 羅勒忌廉汁蒸三文魚

Roasted Spring Chicken with Rosemary Garlic Sauce 燒春雞配香草汁

Wok-fried Sole Fillet with Ginger and Spicy Onion 油泡龍利魚柳

Braised Rice Vermicelli with Barbequed Pork and Chinese Celery 京蔥香芹叉燒蚊米

Singapore Style Wok-fried Spicy Prawn 新加坡炒辣蝦

Grilled Pork Chop with Mustard Sauce 烤豬扒配芥末汁

Deep-fried Chicken with Thai Sweet Sauce 泰式炸雞

Steamed Sea Perch with Garlic and Soy Sauce 蒸海鱸魚

Spaghetti Napolitana 拿破崙意粉

Sautéed Seasonal Vegetables with Olive Oil 橄欖油炒時菜

Mashed Potatoes 薯蓉

Deep-fried Shrimp with Potato 薯蓉炸蝦球

Deep-fried Vegetable Tempura 蔬菜天婦羅

Pork Curry with Okra 豬肉咖喱配秋葵

Steamed Rice 白飯

Sauteed Chinese Greens 中式炒青菜

NOODLE STATION 即煮湯麵

Wonton Noodles 雲吞麵

Condiments: Chilli Flakes, Chinese Chilli Paste, Soya Sauce, Chinese Parsley, Spring Onion, Crispy Shallots

配辣椒乾、辣椒醬、豉油、香菜、蔥花、香炸油蔥

CHEESE CORNER 各款芝士

Gouda Cheese 荷蘭古烏達芝士

Camembert Cheese 法國金銀幣芝士

Emmental Cheese 瑞士埃文達芝士

Edam Cheese 紅波芝士

Roquefort Cheese 洛克福藍紋芝士

Served with Crackers and Carrot Sticks 配餅乾及紅蘿蔔條

PASTRY DISPLAY 特色甜品

Steamed Egg White Custard with Bird's Nest 燕窩燉蛋白

Mango Mille-Feuille 芒果拿破崙

Black Forest Cake 黑森林蛋糕

Tiramisu 意大利芝士餅

Crème Brulee 法式燉蛋

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Raspberry Yoghurt Cake 紅桑子乳酪蛋糕
Longan Osmanthus Jelly 龍眼桂花啫喱
Mixed Berries Chocolate Mousse 雜莓啤梨朱古力慕士
Assorted Jelly Cube 啫喱糖
Banana Chocolate Tart 香蕉朱古力撻
Peach Almond Cake 香桃杏仁餅
Bread and Butter Pudding 牛油麵包布甸
New York Cheese Cake 紐約芝士餅
Chocolate Serradura 朱古力木糠布甸
Blueberry Lychee Cake 藍莓荔枝蛋糕
Red Bean Soup with Sago 西米紅豆沙
Häagen-Dazs Ice Cream 哈根達斯雪糕
Fresh Seasonal Fruit: Watermelon, Pineapple, Melon, Rock Melon, Sliced Apple, Grapes, Orange
新鮮水果: 西瓜、菠蘿、蜜瓜、蘋果、提子、橙

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