

Novotel Hong Kong Nathan Road Kowloon 香港九龍諾富特酒店
THE SQUARE "THAI & OYSTERS" DINNER BUFFET PROMOTION (FROM 1 OCTOBER ONWARDS)
品坊“泰式•生蠔•自助晚餐”(十月一日起)

THAI AND OYSTER THEME DISHES 泰式美食及生蠔必試菜色

Pandan Leaves Chicken 香蘭葉包雞
Deep Fried Fish Cakes 脆炸魚餅
Deep Fried Shrimp Cakes 脆炸蝦餅
Spicy Minced Pork Salad 香辣免治豬肉沙律
Thai Papaya Salad 泰式木瓜沙律
Pomelo Salad with Baby Octopus 柚子沙律配八爪魚仔

Steamed Mullet with Tom Yum Soup 冬陰功湯浸烏頭魚

Pad Thai 泰式炒金邊粉
Grilled Pork Neck with Lemon Grass and Shallot 香茅炸蒜扒豬頸肉
Red Curry Duck 紅咖哩鴨
Baked Oyster with White Cream Sauce 白汁焗生蠔
Deep-fried Oyster with Hot Chili Sauce 酥炸生蠔配辣汁

SEAFOOD ON ICE 冰鎮海鮮

Fresh Oysters 即開生蠔
Canadian Crab Legs 加拿大雪場蟹腳
Shrimps 海蝦
New Zealand Mussels 新西蘭青口
Malaysian Clams 馬來西亞白蜆
Raw Tiger Prawns Thai Style 泰式生蝦
Served with Lemon Wedges, Lemon Vinegar, Cocktail Sauce 配檸檬角、檸檬醋及咯嘜汁

COLD DISHES 冷盤

Smoked Salmon Platter with Capers and Lemon Wedges 煙三文魚碟
Napoleon Salami 拿破崙沙林美
Assorted Cold Cuts 凍什肉
Chinese Cold Noodle with Ham and Egg 中華冷麵
Spicy Cold Tofu 香辣冷豆腐
Chuka Snails 味付螺肉

Goose Liver mousse Toast 鵝肝醬多士

SALAD COMPOTE 沙律

Spicy Minced Pork Salad 香辣免治豬肉沙律
Thai Papaya Salad 泰式木瓜沙律
Pomelo Salad with Baby Octopus 柚子沙律配八爪魚仔
Tomato and Mozzarella with Pesto 蕃茄羅勒芝士
Roasted Pumpkin Salad with Raisin and Basil 香草烤南瓜沙律
Grilled Polenta Salad 扒玉米糕沙律

CREATE YOUR OWN SALAD COUNTER 自助沙律

Romaine Lettuce, Frisee, Iceberg Lettuce, Radicchio, Butter Lettuce
Condiment: Red And Yellow Cherry Tomatoes, Sliced Cucumber, Sweet Corn, Beetroot, Kidney Bean, Gherkins, Roasted Whole Garlic, Black Olive, Green Olive, Peanuts, Sliced Onions, 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、牛油生菜
配菜: 紅色和黃色車厘茄、青瓜片、粟米、紅菜頭、腰豆、醃青瓜、燒蒜頭、黑橄欖、青橄欖、花生、洋蔥、提子乾、焗蛋及水瓜柳
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

餐牌內容或會因時令或食材供應而稍作調整，恕不另行通知，一切以店內餐牌為準

Menu is subject to change without prior notice. Some dishes may change according to availability and seasonality.

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JAPANESE SASHIMI AND SUSHI 日式刺身壽司

Sashimi: Salmon, Soba

刺身：三文魚、鯖魚

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

壽司：三文魚、白鯛魚、甜蛋、味付油揚、甜蝦、鯖魚

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

壽司卷：甜蛋卷、加州卷、海帶卷

Served with Soy Sauce and Pickled Ginger

配日本醬油及酸薑

SOUP 湯

Western Soup 西式湯

Chinese Soup 中式湯

Served with Assorted Bread 配麵包

CARVING STATION 即場烹調燒肉

Roasted U.S. Angus 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 CHINESE /ASIAN 中式及東南亞式熱盤

Sautéed Green Vegetables with Garlic 蒜香炒時蔬

Steamed Mullet with Tom Yum Soup 冬陰功湯浸烏頭魚

Braised Spare Ribs with Chinese Vintage 鎮江骨

Pad Thai 泰式炒金邊粉

Pandan Leaves Chicken 香蘭葉包雞

Deep Fried Fish Cakes 脆炸魚餅

Deep Fried Shrimp Cakes 脆炸蝦餅

HOT DISHES WESTERN 西式熱盤

Baked Oyster with White Cream Sauce 白汁焗生蠔

Italian Pasta with Home Made Sauce 意大利粉配自家製醬

Potato Gratin / Sautéed Mushrooms 芝士焗薯片 / 蒜香蘑菇

Grilled Pork Neck with Lemon Glass and Shallot 香茅炸蒜扒豬頸肉

Deep Fried Oyster with Hot Chili Sauce 酥炸生蠔配辣汁

Red Curry Duck 紅咖哩鴨

Braised Pork Cube with Chili Tomato Sauce and White Beans 香辣茄醬燴豬柳

Popcorn Chickens 台式鹽酥雞

Pan Fried Sole Fillet with Lemon Bread Crumb 香煎龍脷柳

INDIAN HOT DISHES INDIAN 印式咖喱

Cheese Curry 印式芝士咖喱

Steam Rice and Naan Bread 白飯及印式薄餅

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THAI NOODLE STATION 即煮泰式湯麵

Noodles: Egg Noodle, Rice Noodle, Oil Noodle

麵: 蛋麵、米線、油麵

Vegetables: Choy Sum, Beansprout, Chinese Green Lettuce

菜: 菜心、芽菜、唐生菜

Garnish: White Fish Balls, Thai Beef Balls, Thai Fish Cakes, Pork Skin, Squid

食材: 魚丸、牛肉丸、蝦、豬皮、魷魚、

Soup: Beef soup

Condiments: Chilli Sauce, Chilli Oil, Dry Shallot, Dry Garlic

配辣椒醬、辣椒油、蔥花、香蒜

CHEESE CORNER 芝士什錦

Gouda Cheese / Appenzeller Cheese 荷蘭高達芝士/瑞士辣椒味芝士

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 配餅乾

PASTRY DISPLAY 特色甜品

Blueberry Cheese Cake 藍莓芝士餅

Tiramisu 意大利芝士餅

Creme Brulee 法式焦糖燉蛋

Marble Walnut Banana Cake 核桃香蕉蛋糕

Yuzu Chocolate Mousse Cup 柚子朱古力慕絲

Passionfruit and White Chocolate Cake 熱情果白朱古力蛋糕

Strawberry Gateau 草莓蛋糕

Mangoes Parfait 芒果芭菲

Almond Float 杏仁豆腐

Chocolate Serradura 朱古力木糠布甸

Pandan Coconut Pudding 香蘭椰汁千層糕

Jelly Cubes 啫喱糖

Egg White Tart 蛋白撻

Deep Fried Durian Balls 脆炸榴槤球

Häagen-Dazs ICE-CREAM 哈根達斯雪糕

Strawberry, Vanilla, Chocolate, Cookies and Cream, Mango Sherbet, Blueberry

草莓味、雲呢拿味、朱古力味、曲奇忌廉、芒果味、藍莓味

4 kinds on rotation daily

每天 4 款輪流供應

FRESH SEASONAL FRUIT 時令鮮果

Watermelon, Pineapple, Rock Melon, Sliced Apple, Grapes

西瓜、菠蘿、蜜瓜、蘋果、提子

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