

**Novotel Hong Kong Nathan Road Kowloon 香港九龍諾富特酒店**  
**THE SQUARE 2021/JAN LUNCH BUFFET**

**SEAFOOD ON ICE**

Blue Mussels  
White Clams  
Shrimps  
Crayfish with Spicy Chili Sauce  
(Served with Lemon Wedges, Lemon Vinegar,  
Red Wine Vinegar with Shallots and Cocktail Sauce)

**冰鎮海鮮**

藍青口  
白蜆  
海蝦  
蒜辣龍蝦仔  
(配檸檬角、檸檬醋、乾蔥紅酒醋及咯嗲汁)

**APPETISERS**

Milano Salami  
Iberico pork belly with Mangoes Salsa  
German Cold Cuts Sausage  
Japanese Seaweed Salad  
Japanese Baby Octopus with Sesames  
Soba with Crab Roe  
Sweet and Sour Wheat Gluten Flour  
Black Fungus Salad in Chopped Chili  
Cold Tofu

**前菜及頭盤**

米蘭沙林美  
黑毛豬腩肉配芒果莎莎  
德國凍雜肉腸  
中華沙律  
日式八爪魚  
蟹籽冷麵  
甜酸齋  
花椒木耳  
冷豆腐

**SALAD COMPOTE**

Roasted Wagyu Beef Salad in Thai Style  
Apples and Cucumbers Salad  
Pasta Salad with Parmesan Cheese  
Kimchee Sprout Salad  
Deep Fried Kale Salad with Nuts

**沙律**

泰式燒和牛沙律  
蘋果青瓜沙律  
巴馬臣芝士意粉沙律  
泡菜豆芽沙律  
脆炸羽衣甘藍伴果仁

**From The Garden Green**

**Salad Leaves:** Romaine Lettuce, Frisée, Iceberg Lettuce,  
Red Radicchio, Oak Leaf Lettuce and Arugula  
**Vegetables:** Red and Yellow Cherry Tomatoes, Cucumbers,  
Sweet Corn, Beetroot and Kidney Beans  
**Condiments:** Herbed Garlic Crouton, Black & Green Olives, Peanuts,  
Cocktail Onion, Crispy Bacon, Black Raisins, Boiled Egg and Capers  
**Dressing:** Lemon Vinaigrette, Thousand Islands Dressing,  
Mango Yoghurt Dressing, Balsamic Vinegar

**鮮拌沙律**

**沙律菜:** 羅馬生菜、卷曲生菜、美國生菜、  
紅菊苣、紅葉菜、火箭菜  
**配菜:** 紅色和黃色車厘茄、青瓜、粟米、  
紅菜頭、腰豆  
**配料:** 麵包粒、黑橄欖、青橄欖、花生、  
洋蔥、碎煙肉、提子乾、焗雞蛋及水瓜柳  
**醬汁:** 檸檬醋汁、千島汁、香芒乳酪醬  
及黑醋汁

**FRESH SASHIMI**

Norwegian Salmon, Octopus, Snapper, Shime Saba,

**日式刺身**

挪威三文魚、八爪魚、鱸魚、鯖魚、

**ASSORTED SUSHI**

Ark Shell, Octopus, Salmon, White Snapper, Shrimp, Shime Saba

**日式壽司**

赤貝、八爪魚、三文魚、白鱸魚、甜蝦、鯖魚

**SUSHI ROLL**

Egg Roll, California Roll, Cucumber Roll and Seaweed Roll  
(Served with Soya Sauce and Pickled Ginger)

**壽司卷**

甜蛋卷、加州卷、青瓜卷及海帶卷  
(配日本醬油及酸薑)

**SOUP**

Daily Western Soup  
Daily Chinese Soup  
(Serve with Assorted Bread)

**餐湯**

是日西湯  
是日中湯  
(配麵包)

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**CARVING STATION**

Roasted Marinated Beef Hanging Tender  
Roasted Gammon Ham  
(Served with Red Wine Gravy and French Mustard 配紅酒汁及法國芥末醬)

**ASIAN/ WESTERN HOT DISHES**

Stir Fried Sliced Wagyu Beef with Pepper and String Beans /  
Stir Fried Spare Ribs with Bitter Melon /  
Stir Fried Spare Ribs in Sweet and Sour Sauce  
Roasted Barbequed Duck / Roasted Duckling with Crush Pepper Sauce  
Roasted Chicken Wings / Grilled Chicken Steak / Chicken a la King  
Sweet and Vinegar Knuckle with Ginger and Egg  
Braised Pork Balls in Italian Style  
Seafood Pasta / Seafood Risotto  
Indian Nanna Bread with Curry Sauce / Deep-fried Spring Rolls  
Stir Fried Seasonal Vegetables with Garlic and Ginger Sauce  
Mashed Potatoes / Sauteed Potatoes with Herbs / Creamy Potatoes  
Sautéed Mixed Vegetables / Braised Carrot with Butter and Onion /  
Steamed Sole Fillet / Grilled Pangasius Fish / Grilled Sole Fillet  
Fried Rice Yeung Chow Style/ Chicken Fried Rice with Lettuce  
Dim Sum Siu Mai and Beef Siu Mai  
Xiao Long Bao

**NOODLE STATION**

Soup: Chicken Soup  
Noodles: Udon, Rice Noodle, Yellow Noodle  
Vegetables: White Turnip, Beansprout, Chinese Lettuce  
Shitake mushrooms, Corns, Enoki Mushrooms, Cabbages  
Toppings: Sliced Beef, Sliced Pork Belly, Japanese Fish Cakes,  
Tofu and Crab Sticks  
Served with Spring Onions and Sesame sauce

**PASTRY DISPLAY**

Mangoes and Chestnut Cake  
Black Forest Cake  
New York Cheese Cake  
Rose and Honey Gateau  
Caramel Walnuts Tart  
Qizi and Osmanthus Pudding  
Jelly Cubes  
Tiramisu  
Apple Almond Cake  
White Peach Mousse  
Mixed Berries Yoghurt  
Bread and Butter Pudding  
Red Bean with Lotus Seed Sweet Soup

**Häagen-Dazs ICE-CREAM**

Strawberry, Vanilla, Chocolate, Banana

**SEASONAL FRUIT**

Watermelon, Pineapple, Melon, Apple, and Orange

**即場烹調燒肉**

燒牛封門柳  
燒金門火腿

**中西菜餚熱盤**

黑椒四季豆炒和牛片 /  
涼瓜炒排骨 /  
甜酸咕嚕肉  
中式燒鴨 / 燒鴨配黑椒汁  
香烤雞翼 / 香煎雞扒 / 白汁燴雞皇  
甜醋豬腳薑  
意式燴肉丸  
海鮮意粉 / 海鮮意大利飯  
印式薄餅配咖哩汁 / 脆炸春卷  
蒜香炒時蔬  
薯蓉 / 香草炒薯仔 / 忌廉薯仔  
香草炒什蔬 / 牛油洋蔥燴甘筍  
清蒸龍利柳 / 香煎鯰魚 / 香煎龍脷柳  
揚州炒飯 / 雞絲炒飯  
點心燒賣及乾蒸牛肉  
小籠包

**湯麵**

上湯：清雞湯  
麵類：烏冬、米線、油麵  
蔬菜：白蘿蔔、芽菜、唐生菜  
冬菇、粟米、金針菇及椰菜  
食材：牛肉片、豬腩片、日本魚板  
豆腐及蟹柳  
醬料：香蔥及芝麻醬

**甜品**

芒果栗子蛋糕  
黑森林蛋糕  
紐約芝士餅  
玫瑰蜜糖蛋糕  
焦糖合桃撻  
桂花糕  
啫喱糖  
意大利芝士餅  
蘋果杏仁蛋糕  
白桃慕絲  
雜莓乳酪  
麵包布甸  
蓮子紅豆沙

**哈根達斯雪糕**

草莓味、雲呢拿味、朱古力味、香蕉味、

**時令鮮果**

西瓜、菠蘿、蜜瓜、蘋果及鮮橙

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.