

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

THE SQUARE JAN 2021 IBERICO PORK & WAGYU BEEF with SEAFOOD DINNER BUFFET PROMOTION

SEAFOOD ON ICE

Canada Crab Leg

Yellow Sea Whelk

Italian White Clams

Shrimps

Fresh Oyster

Served with Lemon Wedges, Lemon Vinegar, Cocktail Sauce and

Red Wine Vinegar with Shallots

冰鎮海鮮

加拿大雪場蟹腳

黃金翡翠螺

意大利白蜆

海蝦

即開生蠔

配檸檬角、檸檬醋、咯嗲汁及乾蔥紅酒醋

APPETISERS

Smoked Norwegian Salmon

Milano Salami

Iberico Pork Belly with Mangoes Salsa

Wagyu Beef Tartar

Salmon Carpaccio

Italian Cold Cuts

Japanese Seaweed Salad

Japanese Baby Octopus with Sesame

Soba with Crab Roe

Sweet and Sour Wheat Gluten Flour

前菜及頭盤

煙燻挪威三文魚

米蘭沙林美

黑毛豬腩肉配芒果莎莎

和牛他他

三文魚薄片

意大利凍雜肉

中華沙律

日式八爪魚

蟹籽冷麵

甜酸齋

SALAD COMPOTE

Roasted Wagyu Beef Salad in Thai Style

Apples and Cucumbers Salad with Baby Shrimps

Pasta Salad with Parmesan Cheese

Black Fungus Salad in Chopped Chili Sauce

Kimchee Salad with Iberico Pork

Pepper Curved Tuna Salad

沙律

泰式燒和牛肉沙律

蘋果青瓜沙律伴鮮蝦

芝士意粉沙律

花椒木耳

泡菜沙律配黑毛豬

黑椒吞拿魚沙律

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 BAR

Norwegian Salmon, Octopus, Snapper, Shime Saba

日式刺身

挪威三文魚、八爪魚、鱸魚、鯖魚

ASSORTED SUSHI

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

日式壽司

和牛、赤貝、八爪魚、三文魚、白鱸魚、甜蝦、鯖魚

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

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SUSHI ROLL

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

SOUP

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

SHABU SHABU STATION

Soup: Seaweed Soup / Iberico Pork bone Soup
Noodle: Udon, Ramen Noodles, Instant Noodle
Vegetables: White Turnip, Beansprout, Chinese Lettuce
Shitake mushrooms, Corns, Enoki Mushrooms, Cabbages
Toppings: Sliced Wagyu Beef, Sliced Iberico Pork Belly,
Japanese Fish Cakes, Tofu and Crab Sticks
Served with Spring Onions, Sesame sauce and Yuzu Sauce

ASIAN/ WESTERN HOT DISHES

Slow Cooked Iberico BBQ Pork in Chinese Style
Roasted Iberico Pork
Braised Iberico Pork Ribs
Grilled Iberico Pork Belly with Ginseng Honey and Mustard Sauce
Salmon Tandoori
Steamed Wild Caught Sea Perch with Ginger
Roasted Whole Squid with Teriyaki Sauce
Blue Mussels with White Wine Sauce in Italian Style
Sautéed Wagyu Beef Slice with Pepper and String Beans
Indian Chicken Curry
Sautéed Seasonal Vegetables
Smoked Duck Breast with Coffee Sauce
Sautéed Potato with Onion / Roasted Pineapples

CARVING STATION

Roasted Wagyu Beef Shoulder
Roasted Iberico Pork Leg
Served with Red Wine Gravy and French Mustard

CHEESE PLATTER

Emmental Cheese, Danish Blue Cheese, Cheddar Cheese, Camembert
Served with Crackers

壽司卷

甜蛋卷、加州卷、青瓜卷及海帶卷
(配日本醬油及酸薑)

餐湯

是日西湯
是日中湯
(配麵包)

日式涮涮鍋

上湯：海帶湯 / 黑毛豬骨湯
麵類：烏冬、拉麵、即食麵
蔬菜：白蘿蔔、芽菜、唐生菜
冬菇、粟米、金針菇及椰菜
食材：和牛片、黑毛豬腩片、日本魚板、
豆腐及蟹柳
醬料：香蔥、芝麻醬及柚子汁

中西式熱盤

蜜汁黑毛豬叉燒
燒黑毛豬
烤黑毛豬肋條
燒黑毛豬腩肉配蜜糖人參芥末汁
三文魚天多尼
薑片蒸原條海鱸魚
燒魷魚配照燒汁
意式白酒煮藍青口
黑椒四季豆炒和牛片
印式咖喱雞
蒜香炒時蔬
咖啡汁煙鴨胸
洋蔥炒薯 / 烤菠蘿

即場烹調燒肉

燒和牛肩
燒黑毛豬腩
配紅酒汁及法國芥末醬

芝士雜錦

瑞士埃文達芝士、丹麥藍芝士、車打芝士、
金銀畢
配餅乾

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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
Crème Brulee
Apple Almond Cake
White Peach Mousse
Mixed Berries Yoghurt
Bread and Butter Pudding
Red Bean with Lotus Seed Sweet Soup
Deep Fried Sesame Balls

Häagen-Dazs ICE-CREAM

4 favors on rotation daily

SEASONAL FRUIT

Watermelon, Pineapple, Melon, Apple, and Orange

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
法式焦糖燉蛋
蘋果杏仁蛋糕
白桃慕絲
雜莓乳酪
麵包布甸
蓮子紅豆沙
炸芝麻球

哈根達斯雪糕

每天 4 款口味，輪流供應

時令鮮果

西瓜、菠蘿、蜜瓜、蘋果及鮮橙

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