

*Senior Common Room
Fusion Buffet Menu (A)
Lunch \$240 Per Head plus 5% SIBS
Dinner \$270 Per Head plus 5% SIBS
Minimum 40 PAX*

Appetizer:

| | |
|--|----------|
| Pasta Salad with Basil | 香草意粉沙律 |
| French Mixed Lettuce with Assorted Dressings | 法國什菜沙律 |
| Broccoli with Mushroom & Chicken Salad | 西蘭花磨菇雞沙律 |
| Smoked Salmon with Lemon | 挪威煙三文魚 |
| Cold Cut Meat Platter | 什凍肉冷盆 |
| Marinated Chicken in Siu Hing Wine | 醉雞 |

Soup:

| | |
|-----------------------------------|-----------|
| Chinese & Western Soup of the Day | 是日中式及西式餐湯 |
|-----------------------------------|-----------|

Carving:

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|--|--------|
| Roasted Beef Tenderloin with Brown Gravy | 燒牛柳配燒汁 |
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Hot Items:

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| Curry Mutton with Steamed Rice | 咖喱羊 配白飯 |
| Vegetable Lasagne | 芝士焗千層麵 (菜) |
| Stir-fried Singapore Vermicelli | 星州炒米 |
| Grilled Veal Sausage with Onion | 煎洋蔥牛仔腸 |
| Ratatoulli | 鮮茄蒜茸炒什菜 |
| Sauteed Potato with Onion | 洋沖炒薯 |
| Fillet of Sole Rolled with Vegetables | 素菜龍利卷 |
| Sauteed Shrimp with Peach & Walnut | 琥珀蜜桃炒蝦仁 |
| Sweet & Sour Pork | 咕嚕肉 |
| Stir-fried Asparagus & Honey Beans with Mixed Mushrooms | 露筍蜜豆炒什菇 |
| Braised Mushroom & Bean Curd with Vegetable | 北菇扒豆腐時蔬 |

Desserts:

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|-----------------------------|-------|
| Cheese Cake | 芝士餅 |
| Black Forest Cake | 朱古力旦糕 |
| Mini Danish Pastry | 迷你丹麥酥 |
| Red Bean Sweet Soup | 紅豆沙 |
| Seasonal Fresh Fruit Patter | 合時鮮果盆 |

Coffee or Tea

咖啡 或 茶

Menu subject to change due to seasonal delicacies

Please note that appetizer and hot food will be served for 1.5 hours plus half an hour for desserts.

*Senior Common Room
Fusion Buffet Menu (B)
Lunch \$240 Per Head plus 5% SIBS
Dinner \$270 Per Head plus 5% SIBS
Minimum 40 PAX*

Appetizer:

| | |
|--|--------|
| Pasta Salad with Basil | 香草意粉沙律 |
| French Mixed Lettuce with Assorted Dressings | 法國什菜沙律 |
| Waldorf Salad | 華都夫沙律 |
| Smoked Salmon with Lemon | 挪威煙三文魚 |
| Cold Cut Meat Platter | 什凍肉冷盆 |
| Marinated Chicken with Ginger & Spring Onion | 東江沙姜雞 |

Soup:

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|-----------------------------------|-----------|
| Chinese & Western Soup of the Day | 是日中式及西式餐湯 |
|-----------------------------------|-----------|

Carving:

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|--------------------------------------|---------|
| Roasted Lamb Leg with Rosemary Sauce | 燒羊腩配香草汁 |
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Hot Items:

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|--|----------|
| Red Curry Beef with Steamed Rice | 紅咖喱牛肉配白飯 |
| Ham & Mushroom with Tagliatelle in Cream Sauce | 白汁火腿磨菇闊麵 |
| Fried Rice With Diced Vegetable | 粟米素菜粒炒飯 |
| Deep-Fried Fillet of Sole in Thai Sauce | 泰式炸魚柳 |
| Ratatoulli | 鮮茄蒜茸炒什菜 |
| Boiled New Potato | 焗新薯仔 |
| Sauteed Shrimp with Bean Paste & Vegetable | 醬爆蝦仁 |
| Sweet & Sour Pork | 咕嚕肉 |
| Stir-fried Mixed Fungus with Capsicum | 彩椒炒什菌 |
| Braised Mixed Mushrooms with Vegetable | 雙菇扒時蔬 |
| Braised Bean-curd with Mushroom | 紅燒豆腐 |

Desserts:

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|-----------------------------|-------|
| Cheese Cake | 芝士餅 |
| Black Forest Cake | 朱古力旦糕 |
| Mini Danish Pastry | 迷你丹麥酥 |
| Red Bean Sweet Soup | 紅豆沙 |
| Seasonal Fresh Fruit Patter | 合時鮮果盆 |

Coffee or Tea

咖啡 或 茶

Menu subject to change due to seasonal delicacies

Please note that appetizer and hot food will be served for 1.5 hours plus half an hour for desserts.