



中文 | ENGLISH

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



WESTERN COCKTAIL

ASSORTED SWEET AND SALTY COLD CANAPÉS

Spicy guacamole on mini blinis

Assortment of salad tarts

Vegetable crudité with crispy Parmesan cones

Mango and celeriac remoulade tart

Buffalo mozzarella and sweet dried tomato on toast corn crackers

Camembert cheese on dry nut bread

Assortment of different fruit flavoured pana cotta

Assortment of fruit tarts

Fruit skewers



WESTERN AND CHINESE COCKTAIL

SALTED COLD CANAPES

Walnut and blue cheese on nut bread

Brie with apricot on dry nut bread

Mango and red sweet pepper remoulade tart

Mediterranean grilled vegetable skewer

Spicy avocado tartare on ficelle bread

SALTED HOT CANAPES

Assortment of fish, meat and vegetables spring rolls

Mini pizza with your own toppings

Mediterranean grilled vegetable skewer

SWEET CANAPES

Assortment of flavoured mousses

Assortment of fruit tarts

Assortment of mini sweets

Fruit skewers

THE ULTIMATE SHENZHEN COCKTAIL

SALTED COLD CANAPES

Crispy cones with vegetable purée, carrot, chickpeas, green pea, pumpkin, sweet potato and assorted spices

Make your own Western spoon pyramid with your choice of filling

Make your own Chinese spoon pyramid with your choice of filling

Salmon sashimi with sour cream on toasted pumpnickel bread

Assorted tarts with prawn, crab, tuna and melon balls

Assorted mini buns with crab, prawn, tuna, mixed herbs and spices

SALTED HOT CANAPES

Assortment of fish, meat and vegetables spring rolls

Assortment of fish and vegetable samosas

Prawn and vegetable tempura

Mediterranean grilled skewer

Assortment of flavoured rice balls

Steamed dumplings, minced scallops and shrimps

SWEET CANAPES

Assortment of fruit flavoured pana cotta

Assortment of fruit flavoured cheesecake

Assortment of mini sweets

Assortment of fruit tarts

Assortment of flavoured mousses

Fruit skewers

CHINESE THEMED

Creamy rice and coconut pudding
Walnut pastries
Deep-fried spring rolls
Deep-fried sesame balls
Chilled red bean cake
Seasonal fruit flavoured pudding
Cream cake
Seasonal sliced fruit

JAPANESE THEMED

Assorted sushi
Sushi rice
Salmon sushi and shrimp sushi,
Marinated eel sushi with California rolls
Kikkoman, wasabi and Japanese ginger
Fudge brownies
Japanese cheesecake
Seasonal sliced fruit
Freshly brewed coffee and selection of fine teas



SPANISH THEMED

Chorizo, marinated sardines, olives wrapped with anchovies and tortilla espanola

Prosciutto ham wrapped melon

Kalamata olive and tomato bruschetta with mozzarella cheese

Potato chips

Crème catalana

Apple and pecan crumble

Fruit tartlets

Fruit platter



FESTIVE AFTERNOON TEA

Plain scone, gingerbread scone

Molasses crinkles and cinnamon star

Praline chocolate opera and ginger-lemon cake

Eggnog and plum parfait, raspberry cheesecake
and spiced kumquat macaroon

Citrus lobster salad with shaved fennel on a brioche roll

Parma ham, fig jam, pecorino romano and hazelnut bread

Spiced goats cheese, butternut squash with orange marmalade
on pain de mie

Wild mushroom and thyme quiche with Perigord truffles

Selection of proprietary teas or blended coffees

Glass of champagne

NATURALLY INTERNATIONAL TEA

Plain scone, apple cinnamon scone

Granola bar, carrot and zucchini cake

Olive oil cake, chestnut tart, low fat ricotta cheesecake and marinated pineapple

Hibiscus flower jelly with fromage frais and strawberry jus

Arugula, grilled vegetables and hummus on mini pita bread

Spiced seared tuna, cucumber and watercress on whole-wheat bread

Asparagus, balsamic mushrooms, roasted peppers and ricotta on multi-grain bread

Spiced goats cheese, butternut squash with orange marmalade on pain de mie

Selection of proprietary teas or blended coffees

Glass of champagne



SHENZHEN AFTERNOON TEA

Steamed dumplings with minced scallops and shrimps

Steamed Su-Mai with salty egg yolk

Steamed dumpling with bamboo fungus and vegetables

Pan-fried dumplings with minced pork and preserved bean sauce

Baked pastry, diced barbecued pork with century egg

Steamed minced goose buns with honey oyster sauce

Steamed rice rolls with minced shrimps

Steamed beef balls with dried bean curd

Sweet potato and white fungus soup

Seasonal sliced fruit



BEVERAGE SPECIALITIES

Coffee, decaffeinated coffee or espresso
Double espresso, cappuccino or caffè latte

CHINESE SELECTION

Jasmine, Pu Er or Tie Guan Yin

CLASSIC SELECTION

Assam, Darjeeling, Earl Grey, English breakfast

HERBAL INFUSIONS

Camomile, rose petal, peppermint or lemon verbena

FLAVOURED SELECTION

Cinnamon, mango, passion fruit, peach, raspberry,
rose, caramel or almond

Hot or cold Horlicks, Ovaltine or chocolate



VEGETARIAN

Please choose one item from each of the following courses

STARTERS

Grilled wild Portabella mushroom and avocado Salsa over chicory salad finished with Balsamic sesame dressing

Asparagus, semi-dried tomato and guacamole with truffle vinaigrette

A selection of wild young greens with char-grilled artichoke, grapefruit segments and a touch of Balsamic vinegar

Wild mushroom and leek terrine on a fennel salad with balsamic dressing and red pepper compote

1 of 2 ►

VEGETARIAN

Please choose one item from each of the following courses

SOUPS

Sweet potato chowder with water chestnut

Broad bean and lemon soup with sour crème fraîche and green chives

Double boiled mushroom with bamboo pith

Miso soup

MAINS

Herbed tomato risotto with grilled asparagus and bean curd parcels

Baked filo pastry filled with spinach, feta cheese, garlic, pine nuts and dill on a bed of stir fried bean sprouts drizzled with basil oil

Ravioli with creamy gratin vegetables and topped with pesto, fried beetroot and nori leaves

Baked tomato with potato mash and golden corn fried rice topped with vegetables and nuts

DESSERTS

Chocolate tart and coconut pineapple parfaît with fresh strawberry and mint

Cheesecake with raspberry sherbet

Lychee flan

Papaya and mango strudel with lime leaves and palm sugar sauce

WESTERN AND CHINESE MENU 1

AMUSE BOUCHE

Lobster jelly with cauliflower mousse and black caviar

APPETIZER

Snail en Farci with garlic cream, asparagus and Rosemary foam

SOUP

Shark fin soup with sea scallop

FISH

Steamed garupa with spring onion

Apple sorbet with calvados

MEAT

Wagyu beef tenderloin

Pan-Fried goose liver with potato blinis and leek served with a red wine sauce

DESSERT

Chocolate new world (chef service)

Warm cherry clafoutis with french vanilla ice cream

Petit fours

Coffee or tea

WESTERN AND CHINESE MENU 2

APPETIZER

Sea scallops with truffle in gold puff pastry and polenta

SOUP

Double boiled supreme shark fin soup with dry scallop and choysum

FISH

Grilled Australian lobster and fillet of sole roll with abalone sauce

Lime sorbet

MEAT

Wagyu beef fillet medallion with pan seared foie gras and port wine emulsion

DESSERT

Crunchy chocolate mousse dressed with passion fruit and mango salsa with fresh berries

Petit fours

Coffee or tea



WESTERN AND CHINESE MENU 3

APPETISER

Wild smoked salmon roll with crab meat, green apple and lumpfish caviar

SOUP

Assorted shark fin soup with bamboo shoot

FISH

Steamed sea grouper fish with soy sauce and spring onion

BEEF

Grilled Angus beef tenderloin, served with red wine sauce, potato truffle and sauteed baby carrot

DESSERT

Chestnut dome with seasonal glacé chestnuts

Coffee and tea



TASTE OF SOUTH EAST ASIA

Please choose one item from each of the following courses

STARTERS

- ✓ **Cac mon an choi**
Combination starter with dipping sauce including Thai fish cake, sugar cane prawn, vietnamese rice paper salad and green papaya salad
- Rice Paper Rolls**
Fresh salad rolls with vermicelli, bean sprouts, carrot, cucumber and mint
- Por Pia Goong**
Prawn spring rolls, chili and coriander dipping sauce
- Thai fish cakes**
Deep fried fish cakes, cucumber mint salad and nam phrik nam
- Som Tum Thai**
Green papaya salad, marinated prawns, cashew and nut lime dressing
- Yum Nua Yang (T)**
Spicy Thai beef salad with cucumber, tomato and spring onion

| of 3 ►

TASTE OF SOUTH EAST ASIA

Please choose one item from each of the following courses

SOUP AND CURRY

Tom Yam Gong

Spicy prawn soup "Tom Yam herbs"

Tom Kha Gai

Spicy chicken and coconut soup

Tom Yam Hed

Spicy mushroom soup "Tom yam herbs"

Ganeng Phed Ped Yang

Roasted duck red curry, pineapple, grapes, watercress and kaffir lime

Gaeng Kiew, Wan Gai, Nua, Pak

Green curry with chicken, beef or vegetable in coconut milk

Gaeng Kari Pla Hima

Yellow seafood curry with coconut milk and cucumber sauce

MEAT, POULTRY AND SEAFOOD

Phad Ka Prao Moo, Gai or Nua

Stir fried pork, chicken or beef with oyster sauce, chili, garlic and basil

Goon Pad Nam Ma Kham

Stir fried tiger prawns and tamarind sauce

Pla Sam Rod

Deep fried fish with sweet chili sauce

RICE AND NOODLES

Phad Thai Goong Sod

Thai stir fried noodles, shrimp and peanut tamarind sauce

Bar Mee Grob Rad Na Talay

Crispy egg noodles, vegetables and seafood

Khao Phad Moo, Gai, Goong or Poo

Fried rice with your choice of pork, chicken, shrimp or crab meat

Khao Phad Subparod

Fried rice with pineapple, cashew nut, chicken and prawn

◀ 2 of 3 ▶

TASTE OF SOUTH EAST ASIA

Please choose one item from each of the following courses

VEGETARIAN

Hed Phad Nam Makham

Sauté mushrooms in tamarind sauce

Wok fried greens

Baby bok choy, choy sum, with beans and asparagus in oyster sauce

Vegetable fried rice

Carrots, beans and shallots

FROM THE TANDOOR

Naan Breads

Indian style breads prepared in the clay tandoori oven

Plain Naan

Traditional Naan dusted with flour

Garlic Naan

Brushed with garlic butter

Meats and Seafood

Marinated and barbecued in our tandoori ovens

Tandoori Chicken

Half chicken marinated in yoghurt, mixed spices and lemon

Tandoori Prawns

Jumbo prawns marinated in yoghurt, ginger and garlic in butter sauce

Lamb Tikka

Marinated Boneless lamb

Chicken Tikka

Marinated chicken in yoghurt, ginger and mint raita

DESSERTS

Durian Pancakes

Lemon basil palm sugar ice cream

Tub Tim Grob

Chilled water chestnut dumplings

Sticky Rice

Mango and sweet coconut cream

Polamai Rum

Tropical fruit with kaffir lime sorbet

SPANISH SET MENU 1

APERITIVO

Tomato confit with wild tuna and capers

ENSALADA

Warm salad of scallops and Spanish Iberian ham

ENTRANTE

Crispy croquette of lobster

SOPA

Soft cream lentil and chorizo soup

PLATO PRINCIPAL

Pescado

Squid with fennel and confit onions

or

Carne

Oxtail in red wine jus

POSTRE

Sorbete de limon y cava

SPANISH MENU 2

APERITIVO

Salmorejo cordoves

Cold tomato soup

ENSALADA

Tuna marinated in olive oil and tomato confit

ENTRANTE

Crispy croquette of Spanish Iberian ham

SOPA

Soup of leeks and Spanish Manchego cheese

PLATO PRINCIPAL

Pescado

Seabass Bilbaina

or

Carne

Dice beef tenderloin with blue cheese sauce

POSTRE

Cylinder filled with coffee cream

SPANISH BUFFET MENU

FRESH SEAFOOD ON ICE

Oyster
River shrimps
Big clams
Alaskan crab
Sea snails
Mussels marinated with lime and chili, olive oil and cilantro
Bay scallops in the shell
Condiments and dressing
Cocktail sauce, rémoulade sauce, red wine mignonette, lemon wedges, wasabi, soy sauce and red wine shallot

CHARCUTERIE

Prosciutto with brie and candied spiced walnuts
Capicola (Italian air dried pork)
Mortadella
Salsichao de Barrancos Salsichao
Milano salami
Beef pastrami
Bresaola with parmesan cheese and arugula
Condiments
Garlic marinated black and green olives and handmade pickled vegetables
Grilled garlic, capers, whole grain mustard, mini gherkin and marinated shallots

SPANISH BUFFET MENU

FROM THE GARDEN

Apple and pear salad station

Green apples, pears, radicchio lettuce, endive lettuce, romaine lettuce, mesclun leaves and rocket

Dressing

Blue cheese dressing, Italian vinaigrette, balsamic vinaigrette, Thousand Island, Caesar dressing

MIXED SALADS

Seafood salad

Potato salad

Summer salad

Chicken escabeche salad

Tomato salad

Chickpea salad

TAPAS

Artichokes sautéed with ham

Potato brava

Crispy squid, slow-roasted garlic and lemon

Octopus, potato and sweet paprika in olive oil

Roasted peppers and cold fish

Fried Spanish chorizo

CARVING

Rock salted fish

Leg of lamb

SPANISH BUFFET MENU

CHAR GRILLED

Chicken leg steak in paprika and garlic

Lamb chop

Red snapper

Chicken breast marinated in thyme

Wild pomfret

Pork steak

MAIN COURSE

Garlic chicken

Meat balls in vegetables sauce

Roasted onion pepper and eggplant

Crispy pork with apple

Tilapia fish in green sauce with artichoke and clams

CHEESE BOARD

Tasmanian true blue, Gruyere, red square cheddar, Emmental, Feta, Goats cheese, Brie cheese, Edam ball and Camembert

ICE CREAM & SORBET STATION

Vanilla ice cream, chocolate ice cream, strawberry ice cream, wolfberry ice cream, orange sorbet, lemon sorbet, green apple sorbet and passion fruit sorbet

ASSORTED WHOLE FRUITS AND BERRIES

(Sliced a la minute on the buffet)

ALENHA BRAZILIAN BUFFET MENU

COLD APPETIZERS

Smoked salmon platter

Natural oysters platter

Beef pastrami with marinated figs

Fattoush

Kalamari Turkish style

Smoked chicken breast with cranberry sauce

Butcher's cold cut platter with pickled vegetables

Grilled seasonal vegetable with olive oil

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ALENHA BRAZILIAN BUFFET MENU

MARINADED SALADS

- South American beef salad and rice
- African macaroni salad
- American potato salad
- South American pork loin with mix fresh herbs salad
- Brazilian white bean salad
- Beetroot salad
- Shrimp and cucumber with pineapple salad and yoghurt
- Caesar salad with blackened Cajun chicken bites
- Greek salad
- Russian Stolichnaya salad
- American cowboy salad
- Salpicao chicken salad

SIDE DISHES

- Feijoada
(Brazilian black Beans Stew with Pork)
- Brazilian mixed BBQ beef fried rice with beef broth saffron sauce
- Wok-fried okra with garlic and crispy bacon
- French fries
- Deep fried calamari balls with coconut mint sweet and fruity sauce
- Deep fried mozzarella cheese sticks
- Deep fried taro stick with kiwi fruit sauce

SEAFOOD GRILL STATION

- Roast scallop with tomato chili seafood stock sauce
- Roast mussels with deep-fried garlic bacon and herbs sauce
- Roast Oyster with Brazilian Garlic BBQ sauce
- Grilled crucian carp with secret coriander soya fish stock sauce

ALENHA BRAZILIAN BUFFET MENU

MEAT ITEMS

Beef rump cap
Beef shoulder
Beef rib
Beef tongue
Beef rump cap with bacon rolls
Beef tenderloin
Beef skirt
Lamb leg
Lamb steak
Lamb chop
Pork bellies
Pork neck
Pork sausage

POULTRY

Chicken wings
Chicken steak
Duck breast

GRILLED VEGETABLES & FRUITS

Banana
Pineapple
Corn
Eggplant
Green chili
Mushroom

SEASONAL FRUITS



CHAMPAGNE AND SPARKLING WINE

Taittinger Brut Réserve,
Champagne, France

Duval-Leroy Rose de Saignee,
Champagne, France

Sant'Orsola Asti DOCG,
Italy

Bisol Belstar Prosecco DOC,
Italy

WHITE WINE

Roux Père & Fils Pouilly Fuisse AOC,
Burgundy, France

Danzante Pinot Grigio,
Veneto, Italy

Torres Vina Esmeralda,
Penedès, Spain

Dr. Loosen 'Dr. L' Riesling,
Mosel, Germany

Watershed Unoaked Chardonnay,
Margaret River, Australia

Sacred Hill Sauvignon Blanc,
Marlborough, New Zealand

RED WINE

Les Pelerins de Lafon Rochet,
St Estephe AOC, France

Torres Celeste,
Ribera del Duero, Spain

Tommasi Valpolicella DOC,
Veneto, Italy

Woodthorpe Gamay noir,
Hawkes Bay, New Zealand

Pikes Eastside Shiraz,
Clare Valley, Australia

Robert Mondavi Private Selection Pinot Noir,
Napa valley, US

介绍

无论您的会议是怎样的规模或者主题、我们都会运用丰富的美食智慧为您打造实至名归、原汁原味的午餐、茶歇、以及晚餐。比如、我们的“本地风味”菜单、以当地风土人情为灵感、独具地域特色的搭配、并采用了当地当季最时鲜的原料。而我们的“世界厨房”菜单、则充分展示了大厨们的全球智慧及经验、让世界各地的现代经典美食荟萃一堂。更重要的是、无论是哪一种菜式、我们都尽可能选择当地的、最新鲜、最天然的原料。只需在页面底部的导航条上点击您想要的菜单、即可查看相关选项。当然、我们的厨师团队将乐意与阁下合作、定制您自己的行家菜单、让回味更无穷。

要素



本地美食

以当地风土人情为灵感、独具地域特色的搭配、并采用了当地当季最时鲜的原料。



环球佳肴

以我们广博的全球智慧、精心呈现当代经典菜式。



美味佐餐



素食美味



西式小食菜单

香辣牛油果酱配法式小薄饼

什锦沙拉挞

脆皮杂菜芝士卷

芒果和芹菜酱蛋挞

水牛奶酪和玉米脆饼配甜番茄

卡门培尔芝士坚果仁三明治

各种口味的意大利牛奶冻糕

各式水果蛋挞

水果串

介绍

接待

茶歇

下午茶

套餐

深圳精选

饮品



中西式小食菜单

核桃和蓝纹芝士配坚果面包
黄杏布里干奶酪配坚果仁面包
芒果和红甜椒蛋挞
地中海烤蔬菜塔
香辣牛油果酱配香蒜法式面包

各式春卷
(鱼、肉、蔬菜)
招牌迷你比萨饼
地中海蔬菜串

各式慕斯蛋糕
各式水果蛋挞
迷你甜饼
水果签

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接待

茶歇

下午茶

套餐

深圳精选

饮品



经典招牌小食菜单

各式杂菜脆卷(蔬菜蓉、胡萝卜、鸡心豆、豌豆、南瓜、红薯)

自选西式塔形沙拉

自选中式塔形沙拉

三文鱼刺身配酸奶油和德国裸麦面包

各式香瓜海鲜挞

(基围虾, 红蟹, 吞拿鱼)

各式海鲜小汉堡

(红蟹、基围虾、吞拿鱼)

各式春卷

(鱼、蔬菜)

各式印度咖喱角

(鱼、蔬菜)

大虾天妇罗/蔬菜天妇罗

地中海蔬菜串

各式油炸米球

鲜虾带子饺

各种口味的意大利牛奶冻糕

各式芝士饼

迷你甜饼

各式水果蛋挞

水果串

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下午茶

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深圳精选

饮品

中式主题茶歇

椰丝糯米糍
核桃酥饼
粤式炸春卷
香酥芝麻球
相思红豆糕
时果冻布甸
千层糕
时令水果

日式茶歇

精选寿司

寿司饭
三文鱼寿司, 寿司虾,
腌鳗鱼寿司, 种加州卷
万字酱油, 青芥辣, 日本腌姜片
焦糖花生饴
日式奶酪蛋糕
时令水果
新鲜咖啡与极品茗茶



西班牙茶歇

西班牙辣椒肠, 沙丁鱼, 橄榄, 西班牙蛋饼

西班牙火腿卷哈密瓜

橄榄番茄摩苏里拉芝士

滋味薯片

西班牙炖蛋

苹果核桃仁蛋糕

水果椰奶蛋糕

水果盘

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接待

茶歇

下午茶

套餐

深圳精选

饮品



欢庆茶歇

原味及姜味英式松饼, 蜜糖蛋糕, 肉桂饼

歌剧蛋糕, 姜味柠檬蛋糕, 蛋奶梅子冻, 树莓芝士蛋糕,
金橘杏仁饼

柑桔龙虾沙拉配茴香奶油蛋卷

帕尔马火腿, 无花果酱, 罗马羊奶酪, 榛果面包

山羊乳干酪, 南瓜, 橙皮马末兰果酱三明治

野菌百里香乳蛋饼配法国黑松露

精选茗茶或香浓咖啡

香槟

介绍

接待

茶歇

下午茶

套餐

深圳精选

饮品



纯天然健康茶歇

原味及苹果肉桂英式松饼, 健康燕麦饼, 胡萝卜节瓜蛋糕
橄榄油蛋糕, 栗子挞, 低脂乡村芝士蛋糕, 糖浸菠萝,
芙蓉花冻配清爽干酪及草莓汁
芝麻菜, 烤蔬菜, 鹰嘴豆泥三明治
烤金枪鱼, 黄瓜, 西洋菜三明治
芦笋, 醋浸蘑菇, 烤甜椒, 香草芝士三明治
山羊乳干酪, 南瓜, 橘子三明治
精选茗茶或香浓咖啡
香槟



中式点心茶歇

鲜虾带子饺
咸蛋黄烧卖
竹笙上素饺
上海蒸锅贴
皮蛋叉烧酥
蜜汁鹅肉包
鲜虾肠粉
山竹牛肉球
雪耳番薯糖水
合时生果

BEVERAGE SPECIALITIES

普通咖啡, 无咖啡因咖啡, 意式浓缩咖啡
双份浓缩咖啡, 卡布奇诺咖啡, 拿铁咖啡

中式茶

茉莉花茶, 普洱, 铁观音

传统茶

阿萨姆茶, 大吉岭茶, 伯爵茶, 英式红茶, 绿茶

花草茶

洋甘菊茶, 玫瑰花瓣茶, 薄荷茶, 柠檬马鞭草茶

香味茶

玉桂茶, 芒果茶, 热情果茶, 蜜桃茶, 树莓茶,
玫瑰茶, 焦糖茶, 杏仁茶

好力克, 阿华田, 巧克力(冷热可选)



素食菜单

头盘(任选一款)

扒蘑菇及牛油果苜菜沙拉配芝麻黑醋酱
芦笋, 风干番茄及鳄梨酱配松露油醋汁
精选蔬菜配扒洋葱, 西柚片及黑醋汁
野蘑菇伴大葱小茴香沙拉配黑醋汁及红椒酱

汤(任选一款)

红薯马蹄杂烩
大豆柠檬汤配酸忌廉及青葱
炖蘑菇竹笙汤
味增汤

主菜(任选一款)

意式香草番茄调味饭配扒芦笋及豆腐
烤糕点配菠菜, 飞达芝士, 大蒜, 松仁及炒豆芽
意式馄饨煮奶油配香蒜酱, 炒甜菜根及海苔叶
焗番茄配土豆泥及果仁玉米炒饭

甜品(任选一款)

草莓、薄荷巧克力挞配椰味菠萝蛋糕
芝士蛋糕及木莓雪芭
荔枝馅饼
木瓜及芒果馅饼配青柠椰糖汁

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饮品

中西式晚宴套餐

龙虾杯配菜花慕斯和黑鱼子酱

~

法式酿馅蜗牛
配香蒜奶油芦笋及迷迭香汁

~

干贝海皇鱼翅羹

~

清蒸海石斑

~

法式苹果酒雪芭

~

烤和牛里脊

配香煎鹅肝, 法式土豆饼, 大葱和红酒汁

主厨巧克力

暖樱桃布丁配法式香草雪糕

法式小甜点

咖啡或茶



中西式晚宴套餐

(代代相传) 香烤酥皮带子酿黑菌

~

(缕缕情丝) 极品干贝菜胆炖海虎翅

~

(情结双依) 扒澳洲龙虾配鲍汁龙俐鱼柳

~

青柠雪葩

~

(风雨同舟) 和牛牛柳配香煎鹅肝, 红酒黑菌汁

~

(甜蜜回忆) 脆响巧克力慕丝配热情芒果沙沙酱及鲜莓

~

法式小甜点

~

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中西式晚宴套餐

(柔情彩凤) 烟熏野生挪威三文鱼蟹肉苹果卷配鲟龙鱼子酱

~

(美满婚姻) 锦绣竹荪鱼翅羹

~

(如鱼得水) 清蒸海石斑

~

(情意绵绵) 烤安格斯牛柳配红酒汁及黑菌薯泥炒蔬菜

~

(永结同心) 栗子蛋糕配糖渍鲜板栗

~

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东南亚精选套餐

Please choose one item from each of the following courses

✓ 头盘(任选一款)

泰式拼盘配汁酱

(泰式香辣鱼饼, 甘蔗虾, 越南米纸沙拉, 青木瓜沙拉)

新鲜沙拉卷配粉丝, 豆芽, 胡萝卜, 青瓜及薄荷

虾春卷, 配辣椒茺香及汁酱

炸鱼饼, 配青瓜薄荷沙拉,

青木瓜沙拉, 配腌制大虾, 腰果及青柠汁

香辣泰式牛肉沙拉配青瓜, 蕃茄, 葱

汤或咖喱(任选一款)

冬阴功汤

泰式椰香鸡汤

泰式香辣蘑菇汤

红咖喱鸭肉配菠萝, 葡萄, 西洋菜及泰国柠檬

绿咖喱煮鸡肉, 牛肉或蔬菜

黄咖喱煮海鲜配椰奶和青瓜汁

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东南亚精选套餐

泰式小炒（任选一款）

泰式紫苏炒猪肉, 鸡肉或牛肉
泰式酸汁炒老虎虾
泰式酸辣炸鱼

主食（任选一款）

泰式虾肉炒面
酥脆海鲜鸡蛋面
猪肉, 鸡肉, 虾肉或蟹肉炒饭
菠萝鸡肉大虾炒饭

素食（任选一款）

酸辣炒蘑菇
爆炒各式蔬菜
蔬菜炒饭

印度精选 印度薄饼（任选一款）

原味印度薄饼
蒜香印度薄饼

肉类及海鲜（任选一款）

印度烤鸡
印度烤虾
羊肉串
鸡肉串

甜品（任选一款） 榴莲煎饼

冻马蹄饺子
香芒椰奶糯米湖
水果青柠雪芭

西班牙精选套餐 1

番茄配吞拿鱼及水瓜柳

扇贝及伊比利亚火腿沙拉

脆炸龙虾

西班牙香肠扁豆汤

鱿鱼配小茴香及洋葱

or

红酒煮牛尾

柠檬雪芭

西班牙精选套餐 2

西红柿冻汤

腌制吞拿鱼配橄榄油及番茄

脆炸龙虾

曼切哥奶酪大葱汤

毕尔包海鲈鱼

or

牛柳粒配蓝芝士汁

咖啡奶酪圆筒

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西班牙精选套餐 1 | 西班牙精选套餐 2 | 西班牙自助餐菜单

西班牙自助餐菜单

冰镇海鲜

生蚝

河蝦

蛤蜊

阿拉斯加蟹

海螺

泰椒, 芫荽拌青口

扇贝

配料

鸡尾汁/雷姆厘汁/紅酒汁/檸檬角/日式芥末/豉油/红酒葱

各式香肠及风干肉类

意大利风干火腿拌比尔芝士和滋味核桃

意大利风干猪肉

灯笼肠

葡国香肠

米兰香肠

黑胡椒牛肉

风干牛肉配巴马臣芝士及火箭菜

配料

蒜味青, 黑橄榄/自制酸菜/烧蒜头/水瓜柳/谷味芥末
迷你酸青瓜/腌制青葱

西班牙自助餐菜单

蔬菜园

萍果及香梨沙律档

青苹果/香梨/苦白菜/苜菜/罗马菜/法国蔬菜沙拉/火箭生菜

汁酱

蓝芝士汁, 意大利醋, 黑醋, 千岛汁, 凯撒汁

沙拉

海鲜沙拉

土豆沙拉

夏季清爽沙拉

鸡肉沙拉

西红柿沙拉

鹰嘴豆沙拉

西班牙小吃

火腿炒洋蓍

风味土豆

慢烤蒜香鱿鱼

土豆甜红椒拌八爪鱼

烤圆椒银鳕鱼

西班牙辣椒肠

切肉档

海盐烤鱼

烤羊腿

西班牙自助餐菜单

炭烧

蒜香鸡腿扒配甜红椒粉

羊扒

红杉鱼

百里香鸡胸肉

野生鲷鱼

猪肉扒

西式主菜

蒜香鸡

肉丸配蔬菜汁

烤洋葱胡椒及茄瓜

烤猪肉配苹果

罗非鱼配洋葱及蚬肉

面档

河粉

蛋面

米粉

拉面

各式蘑菇

各式蔬菜

牛肉丸

龍蝦丸

蝦丸

魚丸

雞湯

配料

醬油/辣椒醬/香菜/小蔥/芝麻油



西班牙自助餐菜单

环球芝士站

蓝芝士 古尔芝士 车打芝士 大孔芝士
飞达芝士 羊奶芝士 比尔芝士 红波芝士 金文笔芝士

冰激凌及雪芭

香草冰激凌, 巧克力冰激凌, 草莓冰激凌, 杞子冰激凌, 橙味雪芭, 柠檬雪芭, 青苹果雪芭, 热情果雪芭

各式水果及莓果 (现切)



巴西自助烧烤菜单

冷盘及小吃

烟熏三文鱼拼盘

生蚝拼盘

五香牛肉配无花果酱

叙利亚沙拉

土耳其鱿鱼

烟熏鸡胸配金巴利酱

什锦肉拼盘配腌渍蔬菜

橄榄油扒时蔬



巴西自助烧烤菜单

腌渍沙拉

南美牛肉沙拉和米饭

非洲通心粉沙拉

美式土豆沙拉

南美香草烤猪柳沙拉

巴西白豆沙拉

红菜头沙拉

鲜虾黄瓜菠萝沙拉

凯撒沙拉配辣味鸡米花

希腊沙拉

俄罗斯沙拉

美式牛仔沙拉

巴西鸡肉沙拉



巴西自助烧烤菜单

热配菜

- 巴西烩猪肉黑豆
- 巴西牛肉炒饭配红花牛肉汁
- 蒜茸培根炒秋葵
- 炸薯条
- 鱿鱼球配椰奶甜果酱
- 炸马苏里拉芝士条
- 酥炸香芋条配奇异果酱

烤海鲜

- 烤扇贝配番茄海鲜辣汁
- 蒜茸培根香草焗青口
- 巴西式烤生蚝
- 秘制烤鲫鱼

巴西自助烧烤菜单

肉类

- 牛三角肉
- 牛肩峰
- 牛肋骨
- 牛舌
- 培根肉卷
- 牛柳
- 牛肉裙
- 羊腿
- 羊西冷扒
- 七骨羊扒
- 猪五花肉
- 猪梅肉
- 香肠
- 鸡翅膀
- 鸡扒
- 鸭胸

蔬菜水果类

- 香蕉
- 凤梨
- 玉米
- 茄子
- 尖椒
- 蘑菇

甜品和季节性水果



香槟和起泡酒

法国泰亭哲珍藏香槟

法国杜洛儿粉红香槟

意大利圣奥索拉阿斯第起泡酒

意大利比索酒庄亮丽之星起泡酒

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白葡萄酒

法国勃艮第胡氏父子布衣富赛
意大利威尼托丹泽特灰皮诺
西班牙桃乐丝宝石半干白葡萄酒
德国摩泽尔雷森雷司令
澳大利亚玛格丽特河谷莎当妮
新西兰马尔伯勒圣山白苏维翁

红葡萄酒

法国圣埃斯蒂夫拉芳罗彻庄园第二标
西班牙斗罗河桃乐丝星空红葡萄酒
意大利威尼托托马斯酒庄瓦尔普利切拉红葡萄酒
新西兰德迈木村黑佳美红葡萄酒
澳大利亚克莱尔山谷派客酒庄设拉子红葡萄酒
美国纳帕谷罗伯特蒙大菲酒园精选黑皮诺

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