



THE EXCELSIOR
HONG KONG SM

~ International Set Lunch ~
國際午餐

MENU (1)

HOT SMOKED SALMON 煙三文魚配大茴蘋果沙律
Fennel and Granny Smith apple salad with sesame seed crystallised apple



TAPENADE COATED AUSTRALIAN LAMB 烤羊肉配芝士烤蕃茄雜菜
Parmesan gratinated ratatouille, stuffed eggplant
and three tomato marmalade



CARAMELISED BANANA “PYRAMID” 焦糖香蕉伴菠蘿椰子汁
Pinacolada sauce, crystallised pineapple

MENU (2)

MIDDLE EASTERN SPICED SOUP 中東香辣湯
Lamb, sumac spice, adzuki beans and vegetables



SESAME CRUSTED SEA BASS 芝麻脆皮鮭魚
Chickpea mash, Mediterranean vegetables
and preserved lemon “nage”



LEMON CAKE WITH SORBET 檸檬茶蛋糕
Ceylon tea and lemon cake and vanilla tea sorbet



THE EXCELSIOR
HONG KONG SM

~ **Western Set Lunch** ~
西式午餐

MENU (1)

CAESAR SALAD 凱撒沙律
Italian Pecorino cheese-oregano tulip



GRILLED CHICKEN BREAST 烤雞胸配薯仔及煙肉
Mustard herb crust on ratatouille with diced potatoes and bacon
rosemary jus



SICILAIN PISTACHIO AND FRESH STRAWBERRY WAFFLE 西西里開心果草莓威化
Smooth ricotta-lemon cream, berries jelly and cocoa sauce



Coffee or tea 咖啡或茶

MENU (2)

CHICKPEA AND TOMATO SOUP 雞心豆蕃茄湯
Short pasta and rosemary oil



PAN-FRIED SALMON AND PRAWN MOUSSE “PASTILLA” 煎三文魚及蝦慕絲餅
Taboule with cucumbers, flat parsley, mint and garlic,
crustaceans-coriander vinaigrette



WARM CHOCOLATE CRUMBLE 暖朱古力蛋糕
Iced coffee and mascarpone cream cappuccino



Coffee or Tea 咖啡或茶



THE EXCELSIOR
HONG KONG SM

~ Asian Set Lunch ~
亞洲午餐

MENU (1)

SUSHI AND MAKI ROLLS 壽司卷

Shiso leaf with wasabi, soya sauce and Japanese pickles



ROASTED SPICED DUCK 烤香辣鴨

Red Thai eggplant-sweet potato curry, pineapple-chilli relish
sweet basil and steamed coconut rice



STICKY BANANA PUDDING 香蕉布甸

Honeycomb ice cream and peppered nutmeg tuile



MENU (2)

RICE NOODLES SOUP 叉燒米粉湯

Chinese BBQ crispy pork, stir-fried vegetables,
fungi, shiitake and garlic chives



TANDOOR INDIAN HERBS MARINATED SALMON 印式烤三文魚

Chilli, fresh coriander, simmered carrot with cumin and orange
cumin wafer



PASSION FRUIT CUSTARD 熱情果吉士配朱古力蛋糕

On a moist chocolate cake with a tangy passion fruit custard
and vanilla-sesame rice wafer



THE EXCELSIOR
HONG KONG SM

~ a la carte Western ~

Please create your own menus from the following dishes

Three course meal / four course meal

自選西式三道菜 / 四道菜套餐

Appetizers 頭盤

CAESAR SALAD 凱撒沙律
Italian Pecorino cheese-oregano tulip

MESCLUN AND ARUGULA LETTUCES 雜菜沙律
Mustard, shallot and garlic vinaigrette, basil leaves oven-dried tomatoes,
served in a salted olive oil wafer

TUSCAN PANZANELLA SALAD 意式雜菜輕煎吞拿魚沙律
Ciabatta bread, Italian vegetables, chilli, seared tuna fillet, anchovies and freshly torn basil

PARMA HAM AND GORGONZOLA CHEESE “BAVAROIS” 巴馬火腿及意大利藍芝士
Organic walnut and raisin bread, fresh fig and candied watermelon rind

BEEF TARTARE 生牛肉他他
Beetroot tartare, celery root salad, potato gaufrettes and chive oil

CHICKEN AND PISTACHIO NUT “BALLOTINE” 開心果雞肉丸
French green lentil salad, chicken liver-port wine terrine and white onion compote

HOT SMOKED SALMON 煙三文魚配大茴蘋果沙律
Fennel and Granny Smith apple salad with sesame seed and crystallised apple

ROCK OYSTERS AND SHOOTERS 生蠔及辣茄汁蠔杯
Shucked seasonal oysters, fresh seaweed, avocado salsa and vodka tonic jelly,
chilli tomato water oyster shooter with flying fish roe

CRAB CAKE 蟹餅
Vine ripened tomatoes terrine, crab shell cracker
with fresh herbs and capers vinaigrette

WOK-FRIED SQUID TART 魷魚撻
Chilli salt seasoned, served in a Italian bread crisp with watercress, romaine
and mint salad, sweet lemon-lime dressing

VINE-RIPENED TOMATO TART 蕃茄撻
Croissant dough, Mozzarella cheese, green asparagus,
marinated capsicum in a shallot-herbs vinaigrette

CRISPY TABOULE “PYRAMID” 蕃茄批
Baked in “brick” dough with vine-ripened tomato and cucumber-mint relish

CARROT AND ORANGE SALAD 甘筍橙沙律
Roasted spices, fresh coriander and cumin wafer



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~ a la carte Western ~

Soups 湯

CHILLED CUCUMBER AND DILL 凍香草青瓜湯
Lime, lemongrass and scooped melon balls

COLD VINE-RIPENED TOMATO 凍蕃茄湯
Goat cheese “Briouat” and Moroccan tapenade

CARROT 甘筍湯
Moroccan spiced, slow-roasted tomato, coriander oil and a cumin wafer

CANNELINI BEANS 意大利豆湯
With rosemary oil and Parmesan cheese gnocchi

CHESTNUT BOUILLON 栗子湯
Vegetable “Paysanne” and cepe mushrooms tortellini

BEETROOT AND VODKA 紅菜頭伏特加湯
Blini, sour cream and fresh dill

ROASTED BELL PEPPER AND TOMATO 燒甜椒蕃茄湯
Faro grains

EGGPLANT AND ROASTED GARLIC 茄子烤蒜子湯
Crispy pancetta toast

BLACK-EYED BEAN AND BUTTERNUT SQUASH 眉豆南瓜湯
Fresh Italian parsley and chipolata sausages

BEEF CONSOMME 牛肉清湯
Vegetables julienne, bone marrow dumplings and chives

VENITIAN BEAN SOUP 威尼斯式豆湯
Yabby tails, broken tagliatelle and extra virgin olive oil

LOBSTER VELOUTÉ 龍蝦濃湯
Wild mushrooms and green asparagus

CORN AND CLAMS CHOWDER 周打蜆肉粟米湯
Jalapenos pepper cornmeal biscuit

REEF FISH 雜菜魚湯
Saffron, potato and green zucchini and fregola



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~ a la carte Western ~

Main Courses 主菜

CRISP-SKINNED SALMON FILLET 烤脆皮三文魚
Broccoli-virgin olive oil mash, Cabernet Sauvignon glaze,
potato wafer

LEMON RIND-CHILLI CRUSTED SWORDFISH 檸檬辣椒煎劍魚
Courgette, eggplant and carrot ribbons in a chermoula sauce

PAN-FRIED COD FISH 煎銀鱈魚
Potato-bacalhau tart, stew peppers, fried caper berries
and bouillabaisse-fennel broth

HAZELNUT COATED SEA BASS FILLET 煎鮭魚
Celeriac mash, wild mushrooms, shallots confit with honey and ginger,
Cabernet Sauvignon reduction

MEDITERRANEAN SARDINES 地中海沙甸魚
Green leaves, garlic, tomato and Parmesan cheese stuffing, crisp herbs,
tomato skins and rocket lettuce, anchovy vinaigrette

CHAR-GRILLED BEEF TENDERLOIN 炭燒牛柳
Braised oxtail and Savoy cabbage “Chartreuse”, red wine-carrot reduction
and bacon Yorkshire pudding

MORROCAN SPICED DEBONED CHICKEN 煎摩洛哥香辣無骨雞肉
Sweet white mottled beans, preserved lemon, harissa,
and dukkah

TAPENADE COATED AUSTRALIAN LAMB 烤羊肉配芝士烤蕃茄雜菜
Parmesan gratinated ratatouille stuffed eggplant
and three tomato marmalade

HONEY-GLAZED VEAL SHANK 燉蜜糖羊腿肉
Braised veal and honey glaze shank with vegetables,
gratinated macaroni and foie gras timbale

FRAGRANT EGGPLANT “TAGINE” 煎茄子餅
Fresh okra, tomato, apricot, dates, millet cake and roasted bell pepper relish

DEEP-FRIED EGG 炸雞蛋
Nervier coco beans ragout with fresh basil, crispy bread stick and butter bouillon

LINGUINI “PRIMAVERA” 雅枝竹蕃茄闊條麵
Char-grilled artichokes, slow-roasted tomato, fresh Ricotta
and Parmesan cheese shavings



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Desserts 甜品

FRESH STRAWBERRY TART 草莓撻
On shortbread with vanilla-pistachio sauce and caramelised chiffon

LEMOM TART 檸檬撻
Rich cream, lemon curd and flaky vanilla meringue

STICKY BANANA PUDDING 香蕉布甸
Honeycomb ice cream and peppered nutmeg tuile

SICILIAN PISTACHIO AND FRESH STRAWBERRY WAFFLE 西西里開心果草莓威化
Smooth ricotta-lemon cream, berries jelly
and warm cocoa sauce

LEMON CAKE WITH SORBET 檸檬茶蛋糕
Ceylon tea and lemon cake and vanilla tea sorbet

WARM CHOCOLATE CRUMBLE 暖朱古力蛋糕
Iced coffee and Mascarpone cream cappuccino

FROMAGE BLANC TARTLET 雜莓白芝士雪芭撻
Mixed berries salad, fromage blanc sorbet,
honeycomb and strawberry wafer

PEACH AND PISTACHIO 煮水蜜桃配開心果雪糕
Vanilla pod syrup poached peach, creamy pistachio ice cream
and Champagne sabayon

CRÉME BRÛLÉE 法式燉蛋
Traditional caramelised vanilla flavour

ICED CHOCOLATE CHIPS COOKIES SANDWICH 凍朱古力曲奇三文治
Bailey's Irish ice cream, toffee sauce and honey snap wafer

GRATED APPLE AND WALNUT PIZZA 蘋果合桃薄餅
Maple ice cream, grappa sauce and cinnamon oil

CHILLED RED WINE POACHED PEAR 凍紅酒煮梨
Spiced Barbara d'Alba wine and black currant soup,
verbena ice cream and lady fingers



THE EXCELSIOR
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~ a la Carte ~

**Please create your own menus from the following dishes
Three course meal and four course meal**

Appetizers 頭盤

SEARED SWORDFISH FILLET 輕煎劍魚柳

Wrapped in nori seaweed and presented with a soba noodles salad
and sesame dressing

SALMON TARTARE "MILLE-FEUILLE" 三文魚他他千層批
Stacked with sushi rice, nori, smoked salmon and served with
Japanese pickled ginger and wasabi flying fish roe

STEAMED AUSTRALIAN YABBY CUSTARD 蒸龍蝦仔吉士
Cooked with Mirin wine, tamarind, shiitake mushrooms,
presented in a bamboo basket with shiso leaf

TACO SEASONED TUNA FILLET 吞拿魚卷

Roll in tortilla shell with fresh herbs and lettuces, mango-coriander salsa

LEMONGRASS SKEWER PRAWN SATAYS 蝦沙爹香茅串

Oven-dried lemon-orange dust, leafy greens, crunchy vegetables
and salted romaine lettuce, sweet and sour sauce

SEARED SEA SCALLOPS AND RIVER PRAWNS 輕煎帶子及河蝦

Baked with hazelnut-coriander butter, furikake pickled rice, green
sprouts, black bean vinaigrette and prawn oil

TANDOORI CHICKEN SALAD 印式烤雞沙律

Green mango salad and crisp vegetables, fresh coriander,
spicy yoghurt and curry oil

SURF AND TURF THAI SALAD 泰式牛肉蝦沙律

Char-grilled prime rib of beef, prawns, glass noodles, fried shallot,
celery leaves and Num Yum dressing

TEMPURA VEGETABLES 雜菜天婦羅

Tamari soya sauce with freshly grated daikon radish

BEETROOT AND GINGER TARTARE 薯餅配紅雜菜

Two potatoe gaufrettes and mixed leaves



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~ a la Carte ~

Soups 湯

CHICKPEA AND TOMATO 雞心豆及蕃茄湯
Rosemary oil and short pasta

VENETIAN BEAN 威尼斯式豆湯
Yabby tails, broken tagliatelle and extra virgin olive oil

ROCK OYSTERS AND GREEN ASPARAGUS VELOUTÉ 露筍蠔忌廉湯
Roasted shallot cream and green asparagus tips

SPICY PRAWN 香辣蝦湯
Coconut milk, lemongrass, coriander and prawn satays

HOT AND SOUR NOODLE 泰式酸辣湯
Thai spices, egg noodles, snow peas and fresh coriander

BLUE SWIMMER CRAB BROTH 蟹肉湯
Fresh leek, seaweed and crab meat nori roll, fish roe

LAKSA 雞絲蝦麵湯
Hokkein noodle, shredded chicken, prawns, deep-fried tofu
and vegetable salad

CHINESE SWEET CORN AND CHICKEN 中式粟米雞湯
Egg white, Chinese wine and sesame oil

HAINAN CHICKEN BROTH 海南雞湯
Chicken, Yunnan ham, fresh ginger and spring onion

GREEN CARROT AND DIU JIN PORK 青蘿蔔豬 湯
Mandarin skin flavour and white pepper

SMOKED PORK 煙豬肉湯
Wheat berries and fresh wild fennel

MIDDLE EASTERN SPICED RED BEAN 中東香辣紅豆湯
Lamb, sumac spice, adzuki beans and vegetables

MOROCCAN HARIRA 烤羊肉雞心豆湯
Lamb kebab and chickpeas



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~ a la Carte ~

Main Courses 熱盤

ROASTED JAPANESE EEL 日式燒鰻魚
Shrimp and white bait fried rice with spring onion and young sprouts ,
kombu seaweed, yuzu and toasted sesame

CRISP-SKINNED ATLANTIC SALMON 脆皮三文魚
Spiced red lentil samosa “brick”, turmeric-lentil jus

SESAME CRUSTED SEA BASS 芝麻脆皮鮭魚
Chick pea mash in a Mediterranean vegetable and preserved lemon “Nage”

PANFRIED SEA TROUT “PASTILLA” 煎鱒魚
Vegetables and nuts couscous, pumpkin sabayon and harissa oil

CHAR-GRILLED AGED RIB EYE OF BEEF 炭燒肉眼扒
New vegetables and garlic gratin, potato pancake, Shiraz glaze
and herb-mustard sauce
(Add. Charge HK\$40)

TANDOORI ROASTED AUSTRALIAN LAMB 印式烤羊肉
Lamb cutlet, shammi kebab, baigian patiala eggplant and tomato-mint salad

ROASTED DEBONED CHICKEN 烤無骨雞
Carrot, celery and date “tagine”, Moroccan broth
dukkah and crispy millet cake

GARLIC-MUSTARD RUBBED PORK LOIN 烤蒜茸芥菜豬柳
Green split peas and cannellini beans mash with smoked ham, parsley pesto,
olives and mostarda di frutta

ROASTED SPICED DUCK 烤香辣鴨
Red Thai eggplant-sweet potato curry, pineapple- chilli relish,
sweet basil and steamed coconut rice

ADEDASH-TOFU 炸豆腐配蕎麥麵沙律
Deep-fried salt and pepper tofu, red capsicum and black beans
soba noodles salad with toasted sesame seeds

PEPPERY GREEN BEANS 青豆及珍珠洋蔥印式烤餅卷
With caramelised pearl onion and stuffed papadom roll



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~ a la Carte ~

Desserts 甜品

STEAMED FIG AND GINGER PUDDING 蒸無花果薑布甸
Fig compote and butterscotch sauce

CARAMELISED BANANA “PYRAMID” 焦糖香蕉伴菠蘿椰子汁
Pinacolada sauce, crystallised pineapple

PAPAYA CRUMBLE 木瓜西米椰汁布甸
Sago-coconut pudding, caramelised mango satay and mango-lime salsa

AMERICAN CHEESECAKE 美式芝士餅
Fresh strawberry-mint coulis and cantuccini biscuit

ESPRESSO-CHOCOLATE TART 濃咖啡朱古力撻
Toasted hazelnut, caramel sauce, bitter chocolate sorbet

PASSION FRUIT CUSTARD 熱情果吉士配朱古力蛋糕
On a moist chocolate cake with a tangy passion fruit curd
and vanilla-sesame rice wafer

ROASTED PINEAPPLE SOUP 燒菠蘿湯配雲尼拿茶雪芭
Char-grilled coconut-coriander cake and vanilla tea sorbet

BRAZIL NUT TORTE 巴西果仁撻
Grand-Marnier glaze, lime syrup, coconut cream
and crispy orange

MONT BLANC 栗子撻配雲尼拿馬令
Vanilla meringue, dark rum-chestnut spaghetti,
warm chocolate sauce and chantilly

CHOCOLATE CUP CAKE 朱古力蛋糕杯
Chicory “pot de creme” and liquorice syrup

MASCARPONE AND AMARETTO PARFAIT 忌廉芝士杏仁酒芭菲
Bittersweet chocolate sauce and toasted almond tuile

FIVE SPICE CRÉME BRÛLÉE 五香法式焦糖燉蛋
Caramelized rice pear pudding and maple syrup and ginger wafer

BAMBOO RICE SUSHI 綠茶班戟配甜干邑汁
Fresh fruit, green tea crêpe, Mitsuba cookies and sweet Cognac sauce



THE EXCELSIOR
HONG KONG SM

~ Working Buffet Lunch 1 ~
自助行政午餐

Cold dishes 冷盤

Assorted French lettuces with a selection of home made dressings
法式生菜沙律

Watermelon, pear and feta cheese with toasted pumpkin seeds and pomegranate molasses
西瓜,梨及羊奶芝士沙律

Chicken taco and tortilla wraps with guacamole and Mexican salsa
雞玉米卷

Roasted butternut with kalamata olives, mozzarella, and toasted sourdough Salmon and sushi rice
“mille-feuille”, pickled cucumbers, tobiko and citrus marmalade
烤南瓜沙律

Soup 湯

Eggplant and roasted garlic cream velouté with crispy pancetta
茄子忌廉湯

Sandwich Counter 三文治

Ham and cheese “country pain surprise”
火腿芝士三文治

Sesame crusted roasted chicken salad loaf sandwich
烤雞沙律三文治

Tuna “Nicoise” ciabatta roll
吞拿魚卷

Help Yourself Sandwiches 自選配料三文治

Assorted bread rolls, bagels and croissants
小麵包,麵包圈及牛角包

Home smoked salmon
煙三文魚

salami, pastrami, mortadella, Parma ham and Fresh crispy bacon
多款意大利火腿及脆煙肉

emmental, cheddar, brie and gorgonzola
多款芝士

Butter, assorted mustards, aioli, mayonnaise, ketchup, horseradish cream
gherkins, cornichons, capers, caperberries, pickled onions, olives, tomatoes
cucumber, onions rings, lettuces and boiled eggs

自選多款配料: 牛油,芥菜,蒜茸汁,蛋黃醬,茄汁,辣根醬,酸青瓜,醃小洋蔥,
橄欖,蕃茄,青瓜,洋葱圈,生菜及熟蛋

Desserts 甜品

Seasonal whole fresh fruit
新鮮生果

Tiramisu cake
意大利芝士蛋糕

Mango cheesecake
芒果芝士蛋糕

Coconut-coriander cake with roasted pineapple
椰子芫茜蛋糕

Brownies chocolate cake
美式朱古力蛋糕



THE EXCELSIOR
HONG KONG SM

~ Working Buffet Lunch 2 ~
自助行政午餐

Healthy Salads 沙律

Assorted French lettuces, shredded carrot, baby corn, snowpeas
green asparagus, shaved fennel, arugula, artichoke heart
celeriac, green sprout, beetroot, cucumber, watercress
char-grilled red onions, green mango, cauliflower
vine-ripened tomato, watermelon, young spinach
wild mushroom, melon, haricots vert

自選蔬菜:法式雜菜,甘筍絲,小粟米,甜豆,露筍,火箭菜,雅枝竹,芹菜頭,青瓜,炭燒紅洋葱,青芒果及野菌等.



Assortment of sunflower seeds, line seeds, spiced pumpkin seeds, caperberries, pickled onions, balsamic
onions, green and black olives

自選沙律配料:向日葵子,南瓜子,醋醃洋葱,綠橄欖及黑橄欖

Assorted organic breads

有機麵包

with a selection of home-made dressings, vinaigrette, pesto and dips

自選秘製沙律汁,油醋,香草蒜茸汁等

Fresh rock oysters with home-made sauces

生蠔配秘製醬汁

Seared salmon and swordfish fillet in nori seaweed

紫菜卷輕煎三文魚及劍魚柳

Vietnamese vegetable spring rolls

越南春卷

Thinly sliced turkey breast

薄切火雞胸

Carving Trolley 切肉車

Tandoori roasted deboned chicken with cucumber yoghurt

印式燒雞

or

Roasted sirloin of beef with a Cabernet-carrot reduction

烤西冷牛柳

Desserts 甜品

Freshly sliced watermelon and pineapple

新鮮西瓜及菠蘿

Low-fat yoghurt "bavaois" with fresh berries compote

低脂乳酪布甸

Beetroot chocolate cake

紅菜朱古力蛋糕

Chilled pear in a black currant soup with lady fingers

凍梨伴黑加侖子湯



THE EXCELSIOR
HONG KONG SM

~ Western Lunch Buffet ~
西式自助午餐

Cold Dishes 冷盤

Assorted French lettuces with a selection of home made dressings
法式生菜伴自選沙律汁

Caesar salad with salted olive oil crackers
凱撒沙律

Home smoked salmon with cornmeal muffins and red onion compote
煙三文魚

Chermoula stir-fried prawns with fresh mint tabouleh
薄荷小麥沙律配炒蝦

Three warm potatoes and arugula with Gorgonzola, honey-garlic vinaigrette
薯仔沙律

Mexican spiced chicken tortilla rolls with a coriander salsa
墨西哥雞卷

Char-grilled green asparagus and oven baked Roma tomato with lemon-Parmesan dressing
炭燒露筍及焗羅馬蕃茄伴檸檬芝士汁

Soup 湯

Venetian bean soup with yabby tails and farro grains
威尼斯式豆湯

Hot Entrees 熱盤

Fontina and spinach risotto balls and Parma ham, basil and white wine aioli
意大利芝士菠菜飯球

Sesame crusted sea bass, chickpeas, bell pepper, and confit lemon-citrus marmalade
芝麻脆皮鮭魚

Grilled squid with fresh chilli and virgin olive oil
烤魷魚

Moroccan spiced spit-roasted chicken with garlic, green olives and coriander
摩洛哥香辣烤雞

Tapenade-semolina crusted lamb with grilled mushrooms
烤羊肉

Parmesan gratinated ratatouille stuffed eggplant
芝士烤茄子

Gratin potatoes with Gruyere cheese
芝士烤薯仔

Peppery green beans and okra
炒青豆及秋葵

Carving Trolley 切肉車

Baked stuffed whole salmon and green asparagus sauce 焗三文魚伴露筍汁
or

Roasted rib eye of beef and honey glazed shallot-red wine sauce 烤肉眼伴蜜糖紅酒汁
or

Crisp-skinned pork and fresh apple-horseradish sauce 脆皮豬肉伴蘋果辣根汁

Desserts 甜品

Seasonal whole fresh fruit 新鮮生果

Assorted cheesecakes 各款芝士蛋糕

Passion fruit custard with a tangy passion fruit curd 熱情果吉士

Sticky banana pudding with a pinacolada cream 香蕉布甸

Beetroot chocolate cake with cocoa Chantilly 紅菜朱古力蛋糕

Fresh strawberry-shortbread tart with a pistachio cream 草莓撻



THE EXCELSIOR
HONG KONG SM

~ Asian Lunch Buffet ~
亞洲自助午餐

Cold Dishes 冷盤

Freshly steamed prawns with a sake-basil dressing
蒸蝦伴清酒香草汁

Vietnamese salad with pickled papaya, pomelo-salmon rolls and fragrant sauce
越南沙律

Lemon dust sardines with roasted peanuts, hot mint, coriander and chilli
檸檬沙甸魚

Green chilli tandoori chicken with tomato and mint salad, grilled papadum
青辣椒印式燒雞

Roasted prime rib, cucumber and green tea pancake roll with plum sauce
烤肉眼綠茶班戟

Warm char-grilled eggplant and Nam pla with Thai sweet basil
暖炭燒茄子

Soup 湯

Hot and sour soup chicken noodle
酸辣雞肉麵湯

Hot Entrees 熱盤

Indian vegetables with cinnamon and green cardamom
印度雜菜

Deep-fried Thai style fish with crunchy vegetables and chilli jam
泰式炸魚

Steamed coconut milk rice
椰汁蒸飯

Chinese Dishes 中式

Chinese barbecued suckling pig platter
乳豬拼盤

Sweet and sour pork with pineapple
甜酸豬肉

Stir-fried chicken with shallot and black beans
豆豉乾葱炒雞

Braised beancurd with Chinese mushrooms and vegetables
冬菇蔬菜扒豆腐

Wok-fried seasonal Chinese vegetables
炒時蔬

Fried rice with garoupa meat and spring onion
石斑魚肉葱炒飯

Caving Trolley 切肉車

Peking duck with steamed pancakes and plum sauce
北京鴨配蒸薄餅

Desserts 甜品

Freshly sliced Cantaloupe and honeydew 新鮮切片羅馬甜瓜及蜜瓜

Steamed egg sponge cake 攪仁馬拉盞

Chilled coconut milk cakes 凍椰汁糕

Boiled sweetened red bean cream 紅豆糖水

Deep-fried Chinese sesame dumplings 笑口棗



THE EXCELSIOR
HONG KONG SM

~ International Lunch Buffet ~
國際美食自助餐
MENU 1

Cold Dishes 冷盤

Assorted French lettuces with a selection of home made dressings
法式生菜伴自選沙律汁

Rare salmon cooked in seaweed crust, crunchy vegetables and brown wasabi dressing
紫菜三文魚

Glazed Yuzu Japanese Eel and sushi rice terrine with sesame cucumber
日式鰻魚壽司

Prawn and mussel glass noodle salad with fried shallots and Num Yum dressing
蝦青口粉絲沙律

Five-spice spit-roasted quail, spinach and frisee lettuce, honey-tamarind sauce
五香烤鸚鵡

Soup 湯

Yellow bell pepper, sweet corn and shrimp soup
黃甜椒粟米蝦湯

Hot Entrees 熱盤

Deep-fried salt and pepper soft shell crab with garlic-chilli sauce
炸軟殼蟹

Tandoori roasted salmon with tomato-ajowan chutney
印式烤三文魚

Fresh tortellinis with cured pork cheek, artichoke hearts and basil tomato sauce
香草蕃茄豬肉餡意大利雲吞

Green Thai chicken curry with baby eggplant
泰式綠咖喱雞

Spiced Indian green beans and onions
香辣印度青豆及洋葱

Roasted red new potatoes and pumpkin with rosemary and Kalamata olives
烤新薯仔及南瓜

Steamed rice
蒸白飯

Chinese Dishes 中式

Chinese barbecued meats platter
燒味拼盤

Stir-fried corn-fed chicken with shallots in black bean sauce
豆豉乾葱炒雞肉

Braised seasonal vegetables
扒時蔬

Carving Trolley 切肉車

Hoi-sin roasted pork rack with sweet and sour pineapple and white onion compote
海鮮醬燒豬排骨

Desserts 甜品

Seasonal whole fresh fruit 新鮮生果

Chestnut cake 栗子蛋糕

Blueberry cheesecake 藍莓芝士蛋糕

Apple crumble 蘋果酥

Sacher cake 沙加朱古力蛋糕

Lemon poppy seed moist cake 檸檬蛋糕



THE EXCELSIOR
HONG KONG SM

~ International Lunch Buffet ~
國際美食自助餐
MENU 2

Cold Dishes 冷盤

- Assorted French lettuces with a selection of home made dressings
法式生菜伴自選沙律汁
- Assorted home made cold cuts and Italian meats with country bread
秘製火腿及意大利香腸
- Fresh grilled water prawns with a chilli-soya sauce
凍蝦配辣椒豉油
- Salad of roast chicken, pink grapefruit and frisee, nut oil dressing
烤雞沙律
- Smoked swordfish and salmon with fennel and apple with juniper berry
煙劍魚及煙三文魚
- Meze with stuffed vine leaves and Turkish bread
土耳其開胃小食

Soup 湯

- Spicy prawn soup with fresh coriander
香辣蝦湯

Hot Entrees 熱盤

- Spiced roasted duck with pineapple-chilli relish
烤鴨配菠蘿辣椒醬
- Parmesan and fresh herb crusted beef tenderloin
香草芝士烤牛柳
- Wasabi brushed salmon fillet on Soya-sake udon noodles
日式芥菜三文魚
- Prawn sausage on carrot with cumin and orange, Moroccan tapenade
蝦香腸配摩洛哥魚醬
- Caramelised beetroot and turnips, shallot confit with ginger
焦糖紅菜及白蘿蔔
- Fresh ricotta tortellinis with fava bean, tomato and roasted garlic-lemon cream
忌廉芝士意大利雲吞

Chinese Dishes 中式

- Barbecued suckling pig platter 乳豬拼盤
- Pan-fried beef tenderloin "Chinese style" 中式煎牛柳
- Fried noodles with assorted meats 雜錦炒麵
- Wok-fried seasonal vegetables 炒時蔬

Carving Trolley 切肉車

- Roasted sirloin of beef with a herb mustard sauce 烤西冷牛柳

Desserts 甜品

- Seasonal whole fresh fruits 新鮮生果
- Brownies chocolate cake 美式朱古力蛋糕
- Lemon cheesecake 檸檬芝士蛋糕
- Banana bread loaf 香蕉麵包
- Strawberry tart 草莓撻
- Hagen-Dazs ice creams and toppings counter
"Hagen-Dazs" 雪糕及自款配料



THE EXCELSIOR
HONG KONG SM

~ **Sunday Brunch** ~

星期日早午餐

Fresh fruit juices

自選鮮果汁

Seasonal fruit platter and mixed berries

生果併盤及雜莓

Croissant, muffins, Danish pastries, toast, butter, sugar free jams and honey

牛角色, 美式鬆餅, 丹麥酥, 多士, 牛油, 無糖果醬及蜜糖

Assorted doughnuts

炸甜圈

Selection of organic breads

多款有機麵包

Pancake with mango butter and maple syrup

班戟伴芒果牛油及糖醬

Waffles with whipped cream, hot chocolate sauce, strawberry coulis

夾餅配甜忌廉, 熱朱古力汁及草莓醬

Selection of cereals with skim milk and cream

自選穀類早餐配脫脂奶及忌廉

Egg Station 蛋類

Fluffy omelette of your choice, eggs Benedict, scrambled eggs
and farmhouse fried eggs in brioche nest or plain

自選奄列, 水波蛋荷蘭汁, 炒蛋及煎蛋

Cold Dishes 冷盤

Smoked salmon with trimmings

煙三文魚

Rock oysters with salt-water vinaigrette and wasabi cocktail sauce

生蠔

Steamed prawns and yabbies with salsa verde and chilli aioli

凍蝦及小龍蝦

Selection of Salads 沙律

Fresh garden greens with your choice of dressing

田園沙律

Caesar salad with Parmesan cracker

凱撒沙律

Chinese rice noodles with sea scallops and chilli-sesame dressing

中式米粉帶子沙律

BBQ duck salad with green mango, watercress and ginger-plum dressing

燒鴨青芒果沙律

Soup 湯

Carrot and clams soup with cumin and coriander pesto

甘筍蜆肉湯

Carving Trolley 切肉車

Baked salmon fillet and vegetables in puff pastry with a lobster sauce

酥皮焗三文魚



THE EXCELSIOR
HONG KONG SM

~ Sunday Brunch ~

星期日早午餐

Hot Entrees 熱盤

Asian spices coated salmon fillet

香辣三文魚柳

Sautéed sea scallops and wild mushrooms with soya beurre blanc and chives

野菌炒帶子

Moroccan marinated rack of lamb with a harissa oil

摩洛哥式烤羊肋骨

Indian Marsala chicken curry with grilled papadoms

印式咖喱雞

Mashed potatoes with a basil pesto

薯茸

Sautéed green beans with garlic

蒜茸炒青豆

Chinese Dishes 中式

Chicken, beef and fish congee with assorted condiments and deep-fried bread sticks

雞,牛及魚粥及炸油條

Assorted dim sum baskets

點心籃

Har Gau (steamed shrimp dumpling)

蝦餃

Siu Mai (steamed pork dumpling)

燒賣

Barbecue pork bun

叉燒包

Shark's fin dumpling with soup

魚翅餃

Baked egg tartlets

蛋撻

Desserts 甜品

Seasonal fresh fruit platter 生果併盤

Tiramisu cake 意大利芝士蛋糕

Sticky banana pudding with toffee sauce 香蕉布甸

Passion fruit custard on ginger shortbread 熱情果吉士

Chocolate cup cake with cocoa Chantilly 朱古力蛋糕

Pistachio waffle with fresh strawberry and lemon ricotta cheese cream 開心果夾餅

Mango cheesecake 芒果芝士蛋糕

Jivara and red fruit mousse cake 紅水果慕絲蛋糕

Coconut-coriander cake with roasted pineapple 椰子茛茜蛋糕

Hagen-Dazs ice creams and toppings counter

“Hagen-Dazs” 雪糕及自款配料