

MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

2026 Graduation Lunch Buffet 謝師宴自助午餐菜譜

APPETISERS

Smoked Turkey, Pastrami, Green Peppercorn Sausage, and Sweet Pickles
Assorted Sushi with Wasabi, Soya Sauce, and Pickled Ginger
Norwegian Smoked Salmon with Lemon and Horseradish Cream
Chinese Barbecue Platter
Chicken Tonnato with Tuna and Capers

SALADS

Seafood with Mixed Fruits and Vegetables in Japanese Sesame Dressing
Thai-style Chicken and Pomelo Salad with Peanuts and Fish Sauce
Spicy Roast Beef Salad with Peppers, Onions, and Gherkins
Tomato, Mozzarella, Basil, and Balsamic Dressing
Swiss Smoked Cervelas with Emmental Cheese and Parsley Vinaigrette
Salad Bar with Selection of Dressings and Condiments

SOUPS (both soups are served for events with 80 or more guests)

Mushroom Soup with Truffle Croutons and Whipped Cream **or**
Braised Crab Meat in Superior Broth

MAINS

Pan-fried Sole Fillet with Fresh Dill Sauce, Roasted Almonds, Mushrooms, and Croutons
Lamb Shoulder with Garlic and Rosemary Sauce
Marinated Roasted Chicken with Vegetables
Chinese-style Beef with Black Pepper and Cashews
Indian Tandoori Chicken with Raita and Poppadom
Stir-fried Seasonal Vegetables with Garlic
Yangzhou Fried Rice
Penne Bolognese with Parmesan Cheese
Potatoes au Gratin

DESSERTS

Black Forest Cake
Bread and Butter Pudding
Blueberry Cheesecake
Strawberry Tartlet
Mango Pudding
Assorted Ice Cream
Seasonal Fruit Platter

Freshly Brewed Coffee or Tea

冷盤類

精選凍肉盤
雜錦日式壽司
挪威煙三文魚
中式燒味拼盤
雞肉薄片配吞拿魚蓉

沙律類

日式海鮮沙律
泰式柚子雞沙律
燒牛肉沙律
意式番茄芝士沙律
瑞士煙腸芝士沙律
蔬菜沙律吧

湯類 (八十位或以上可享用兩款湯)

野菌忌廉湯 或
上湯蟹肉羹

熱盤類

香煎龍脷柳

燒羊肩
香味燒雞
黑椒腰果牛柳粒
印式燒雞
蒜蓉炒時蔬
揚州炒飯
肉醬長通粉
芝士焗薯

甜品類

黑森林蛋糕
麵包布甸
藍莓芝士餅
士多啤梨撻
芒果布甸
雪糕
新鮮生果

即磨咖啡或茶

Remarks 備註:

- Assorted sushi can be changed to sashimi for an additional HK\$40 plus 10% service charge per person
每位另加港幣四十 (另設加一服務費) 可由雜錦日式壽司升級至雜錦日式刺身

2026 Graduation Dinner Buffet 謝師宴自助晚餐菜譜

APPETISERS

Smoked Turkey, Pastrami, Green Peppercorn Sausage, and Sweet Pickles
Norwegian Smoked Salmon with Lemon and Horseradish Cream
Assorted Sushi with Wasabi, Soya Sauce, and Pickled Ginger
Chinese Barbecue Platter
Chicken Tonnato with Tuna and Capers
Shrimp Cocktail

SALADS

Seafood with Mixed Fruits and Vegetables in Japanese Sesame Dressing
Thai-style Chicken and Pomelo Salad with Peanuts and Fish Sauce
Spicy Roast Beef Salad with Peppers, Onions, and Gherkins
Tomato, Mozzarella, Basil, and Balsamic Dressing
Swiss Smoked Cervelas with Emmental Cheese and Parsley Vinaigrette
Salad Bar with Selection of Dressings and Condiments

SOUPS (both soups are served for events with 80 or more guests)

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Braised Crab Meat in Superior Broth

CARVING STATION

Roast Beef Striploin with Black Pepper **or** Ham with Herbs and Cherry Sauce

MAINS

Pan-fried Sole Fillet with Fresh Dill Sauce, Roasted Almonds, Mushrooms, and Croutons
Lamb Shoulder with Garlic and Rosemary Sauce
Marinated Roasted Chicken with Vegetables
Chinese-style Beef with Black Pepper and Cashews
Indian Tandoori Chicken with Raita and Poppadom
Stir-fried Seasonal Vegetables with Garlic
Yangzhou Fried Rice
Penne Bolognese with Parmesan Cheese
Potatoes au Gratin

DESSERTS

Black Forest Cake
Bread and Butter Pudding
Blueberry Cheesecake
Strawberry Tartlet
Mango Pudding
Assorted Ice Cream
Seasonal Fruit Platter

Freshly Brewed Coffee or Tea

冷盤類

精選凍肉盤
挪威煙三文魚
雜錦日式壽司
中式燒味拼盤
雞肉薄片配吞拿魚蓉
蝦沙律

沙律類

日式海鮮沙律
泰式柚子雞沙律
燒牛肉沙律
意式番茄芝士沙律
瑞士煙腸芝士沙律
蔬菜沙律吧

湯類 (八十位或以上可享用兩款湯)

野菌忌廉湯 或
上湯蟹肉羹

銀爐燒烤

燒牛肉 或 燒火腿

熱盤類

香煎龍脷柳
燒羊肩
香味燒雞
黑椒腰果牛柳粒
印式燒雞
蒜蓉炒時蔬
揚州炒飯
肉醬長通粉
芝士焗薯

甜品類

黑森林蛋糕
麵包布甸
藍莓芝士餅
士多啤梨撻
芒果布甸
雪糕
新鮮生果

即磨咖啡或茶

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