



GOLD COAST YACHT CLUB

Graduation Party Buffet Menu A 謝師宴自助餐菜譜 A

Cold Dishes and Salads

Seafood pate
Smoked salmon
Smoked duck breast
Smoked turkey
Assorted cold cuts
German potato salad
Sweet corn, tomato and red pepper salad
Pumpkin, green bean and almond salad
Tuna nicoise salad
Ham and celery salad
Japanese style crab meat and cucumber salad

Salad Bar

Mesclun greens, cherry tomato, cucumber, carrot, sweet corn, beet root, kidney bean, chick pea, olives, capers, bacon bits, crouton

Dressings

Thousand island, Italian vinaigrette, honey truffle dressing, caesar dressing

Japanese Foods

Assorted sashimi <salmon, tuna, snapper >
Assorted sushi and sushi rolls

Soup

Wild mushroom cream soup

Carving

Roasted sirloin

Hot Dishes

Thai style roasted chicken
Paella – Spanish seafood rice
BBQ pork rib
Steamed halibut with soy sauce and green onions
Thai style fried mussels with chili pesto

冷盆及沙律

海鮮醬肉
煙三文魚
煙鴨胸
煙火雞
雜錦凍肉碟
德國馬鈴薯沙律
粟米番茄紅椒沙律
南瓜邊豆杏仁沙律
吞拿魚沙律
火腿西芹沙律
日式蟹肉青瓜沙律

沙律吧

雜錦生菜、車厘茄、青瓜、甘筍、粟米、紅菜頭、紅腰豆、雞心豆、橄欖、酸豆、碎煙肉、麵包粒

沙律汁

千島汁、意大利油醋汁、蜜糖松露醬、凱撒沙律汁

日式食品

雜錦刺身 <三文魚、吞拿魚、鯛魚>
雜錦壽司及壽司卷

湯

野菌忌廉湯

烤肉車

燒西冷牛柳

熱盆

泰式燒雞
西班牙海鮮飯
烤燒豬肋排
蒸比目魚
泰式辣椒炒青口



GOLD COAST
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Braised mushroom with vegetables
Japanese style beef curry
Fried rice with chicken and pineapple
Tagliatella with zucchini and cherry tomato

Desserts

Caramel banana mousse cake
Chestnut cream cake
Marble cheese cake
Tiramisu
Apple tatin éclair
Mango pudding
Caramel custard
Fresh fruit platter
Ice-cream cup

鮮菇扒時蔬
日式咖哩牛肉
菠蘿雞粒炒飯
青瓜番茄意大利扁麵

甜品

焦糖香蕉慕斯蛋糕
栗子忌廉蛋糕
雲石芝士蛋糕
意大利芝士餅
蘋果泡芙
芒果布甸
焦糖吉士
合時鮮果盆
雪糕杯

每位港幣三百八十八元正 HK\$388 per person

* 菜譜如有更改，恕不作另行通知 Menu is subject to change without prior notice *



GOLD COAST
YACHT CLUB

Graduation Party Buffet Menu B
謝師宴自助餐菜譜 B

Cold Dishes and Salads

Seafood pate
Smoked salmon
Salami
Smoked turkey
Prosciutto with melon
Chorizo sausage
Buendner beef
Greek salad with spiced feta
Tuna and pasta salad
Russian egg salad with crab roe
Pasta chicken and bell pepper salad
Duck breast salad with asparagus and raspberry vinaigrette

Salad Bar

Mesclun greens, cherry tomato, cucumber,
carrot, sweet corn, beet root,
kidney bean, chick pea, olives,
capers, bacon bits, crouton

Dressings

Thousand island, Italian vinaigrette,
honey truffle dressing, caesar dressing

On ice

Crab claw, fresh prawn, yabbies, blue mussel
Thai chili sauce, cocktail, red wine vinegar

Japanese Foods

Assorted sashimi <salmon, tuna, snapper >
Assorted sushi
Baby octopus and snail

Soup

Wild mushroom cream soup

Carving

Roast rib eye of beef
Garlic sauce, honey mustard sauce

冷盆及沙律

海鮮醬肉
煙三文魚
沙樂美香腸
煙火雞
風乾肉火腿蜜瓜件
西班牙辣腸
燒牛肉
希臘芝士沙律
吞拿魚通粉沙律
俄羅斯雞蛋蟹籽沙律
雞肉意粉甜椒沙律
香醋鴨胸沙律蘆筍

沙律吧

雜錦生菜、車厘茄、青瓜、
甘筍、粟米、紅菜頭、
紅腰豆、雞心豆、橄欖、
酸豆、碎煙肉、麵包粒

沙律汁

千島汁、意大利油醋汁、
蜜糖松露醬、凱撒沙律汁

蟹爪、凍蝦、蜆蝦、藍青口
泰式辣椒汁、雞尾酒汁、紅酒醋汁

日式食品

雜錦刺身 <三文魚、吞拿魚、鯛魚>
雜錦壽司
八爪魚及螺肉

湯

野菌忌廉湯

烤肉車

燒肉眼扒
配蒜茸汁、蜜糖芥末醬



GOLD COAST YACHT CLUB

Hot Dishes

Sautéed vegetables with garlic
Chicken yellow curry
Baked snail with potato mash in herbs butter sauce
Pan-fried salmon with saffron sauce
Pan-fried pork loin with apple mustard sauce
Braised mushroom with vegetables
Lamb cutlet with ratatouille and garlic sauce
Fried rice with seafood
Penne with bacon and onion in cream sauce

Desserts

American cheese cake
Chocolate crème brulee
Tiramisu
Fresh fruit napoleon cake
Vanilla éclair
Chocolate - raspberry cheese cake
Caramel custard
Fresh fruit platter
Ice-cream cup

熱盆

泰式香蒜炒雜菜
黃咖哩雞
焗田螺、薯仔配香草牛油汁
香煎三文魚配番紅花汁
香煎豬排伴蘋果芥末汁
鮮菇扒時蔬
羊排配燴雜菜蒜蓉汁
海鮮炒飯
煙肉洋蔥忌廉汁通粉

甜品

美式芝士蛋糕
朱古力布丁
意大利芝士餅
鮮果拿破崙餅
香草泡芙
朱古力覆盆子芝士蛋糕
焦糖吉士
合時鮮果盆
雪糕杯

每位港幣四百三十八元正 HK\$438 per person

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