

Buffet Dinner 自助晚餐

每位 **HK\$598** per person

Minimum 60 persons 最少60人

SOUP 湯品

Cream of Wild Mushroom Soup
野菌忌廉湯

Superior Broth with Seafood and Bean Curd
海皇豆腐羹

Assorted Bread Rolls with Butter
雜錦麵包籃配牛油

APPETIZER & SALAD BAR 前菜及沙律吧

Assorted Deluxe Sushi and Maki Roll
精選雜錦壽司及卷物

Smoked Salmon with Condiments
煙三文魚及配料

Assorted Cold Cut Sausages
雜錦凍肉腸

Tuna Niçoise Salad
吞拿魚尼高斯沙律

German Potato Salad
德國薯仔沙律

Garden Salad
田園沙律

Served with French Dressing, Sesame Dressing and Balsamic Vinaigrette,
Raisins, Bacon Bits, Cheese Powder, Crouton and Walnuts
配法式沙律汁、芝麻汁、黑醋汁、提子乾、煙肉碎、芝士粉、麵包脆粒、合桃

FROM THE CARVERY 銀車烤肉

Roasted Beef OP Ribs with Black Pepper Sauce
燒短骨牛斧頭扒配黑椒汁

CHINESE BARBECUE CORNER 中式燒味

Marinated Chicken
貴妃雞

Barbecued Pork
叉燒



NINA HOTEL
TSUEN WAN WEST
荃灣西如心酒店

另加一服務費 | 設有最低消費 | 受有關條款及細則約束 | 價格可能因市場情況而改變 | 供應期由即日起至2026年9月30日
10% service charge applies | Minimum charge is required | Terms and conditions apply |
Prices maybe adjusted in accordance with market conditions | This package is available from now till 30 September 2026



HOT DISH 熱盤

Pan-fried Halibut with Spinach Garlic Butter Sauce
香煎比目魚配菠菜蒜茸牛油汁

Teriyaki Chicken Steak with Spring Onion
日式照燒雞扒

Sweet and Sour Pork with Pineapple
菠蘿咕嚕肉

Penne Bolognese
肉醬芝士長通粉

Fried Rice with Egg Whites and Vegetables
蛋白蔬菜炒香苗

Stir-fried Shrimp with Seasonal Vegetables
碧綠炒蝦球

Braised E-fu Noodles with Crab Meat and Chives
茭皇蟹肉炆伊麵

Sautéed Crunchy Vegetables
清炒爽菜

DESSERT 甜品

Slow-baked Blueberry Cheese Cake
慢焗藍莓芝士蛋糕

Pistachio Panna Cotta with Caramel Sauce
開心果焦糖奶凍

Assorted French Pastries
法式雜錦糕點

Apple Crumble
焗蘋果牛油脆酥粒

Rose and Strawberry Mousse Cake
玫瑰士多啤梨慕斯餅

Sliced Fresh Fruits
合時鮮果片

Freshly Brewed Coffee or Tea
香濃咖啡或紅茶



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