

## 感恩节自助晚餐

### — Salad and appetizers 色拉及开胃菜 —

Lettuce Stall: Red Leaf Lettuce, Cream lettuce, Roman Lettuce

生菜档: 红叶生菜, 奶油生菜, 罗马生菜

Salad Dressing: Caesar Dressing, Thousand Island Dressing, Breeze Dressing,  
Olive Oil, Black Italian Vinegar

色拉汁: 凯撒汁, 千岛汁, 和风汁, 橄榄油, 意大利黑醋

### — Southeast Asia Station 东南亚现做档口 —

Green Papaya Salad Stall: Beans, Garlic, Coconut Sugar, Millet Pepper, Kaiyang, Green  
Papaya, Fish Sauce, Carrot, Roasted Peanuts, Thai Lemon

青木瓜沙拉档: 豆角, 蒜粒, 椰糖, 小米椒, 开洋, 青木瓜, 鱼露, 胡萝卜, 烤花生, 泰  
国柠檬

Vietnamese Spring Rolls (made on-site)

越南风味春卷 (现场制作)

### — Asian Flavor Cold Dish 亚洲风味凉菜 —

Seafood Vermicelli Salad 海鲜粉丝沙拉

Avocado Grapefruit Salad 牛油果西柚沙拉

Thai Beef Salad 泰式牛肉沙拉

Soya Sauce Okra 豉油秋葵

Shredded Spicy Pork Tripe 麻辣肚丝

Shanghai Smoked Fish 上海熏鱼

Sixi Baked Bran 四喜烤麸

### — Seafood on Ice 海鲜吧 —

Drink Hairy Crab on Ice 冰醉大闸蟹

Crab Leg 雪蟹脚

Mussels NZ 青口贝

Shrimp 大虾

Green Snail 翡翠螺

The Lobster 龙虾钳

Crab Legs 红毛蟹腿

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— Tattoo Stand 刺身台 —

Select Sashimi 精选刺身及现场制作寿司

Red Tuna, White Tuna, Vegetarian Abalone, Snapper, Marlin Roe, Black Carp

红金枪鱼, 白金枪鱼, 素鲍鱼, 鲷鱼, 西林鱼子, 醋青鱼

Sushi Hand Roll, California rolls (made on-site) 手握寿司 (现场制作), 各式加州卷

— Japanese Station 日式档口 —

Ming Prince Salad 明太子沙拉

Lobster Salad 龙虾沙拉

Bay Scallops Salad 北极贝沙拉

Mustard Octopus 芥末章鱼

Fish Tempura 多春鱼天妇罗

Vegetable Tempura 蔬菜天妇罗

— Cold Cut 冷切肉档 —

Parma, Air-dried Beef, Italian Pork Neck

帕尔马, 风干牛肉, 意式猪脖肉

Mottentella, Salami with Red Pepper

莫托泰拉, 红甜椒萨拉米

— Seasonal New Dish 时令新菜 —

Steamed Hairy Crab with Lotus Leaf 荷叶蒸大闸蟹

— Asian Flavor Hot Dish 亚洲风味热菜 —

Swimming Crab With Scallion And Ginger 葱姜梭子蟹

Crab Meat and Bean Curd 蟹粉豆腐

Tamarind Roast Chicken 罗望子烤鸡

Fried Shrimps with Thai Pork Mince 泰式肉末炒大虾

Pad Thai 泰式炒面

Sauteed Broccoli with Sauce 酱炒芥兰

— Steamed Station 蒸台 —

Assorted Shanghai Steamed Dim Sum 各式上海蒸点

Abundant Harvest of Five Cereals 五谷丰登

— Cantonese Roast Duck 广式片皮鸭 —

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Made on-site 现场制作

— 四川冷锅串串 —

Spicy Taste 麻辣口味  
Rattan pepper Taste 藤椒口味

— Chinese BBQ 中式烧烤 —

Mutton Shashlik 羊肉串

— Western Dish 西式热菜 —

Grilled Asparagus with Vanilla Butter Sauce 扒芦笋配香草黄油汁  
Roast Sweet Potato with Black Truffle Sauce 烤地瓜配黑松露酱  
Mussel with tomato 番茄烩贻口贝  
Italian Beef Stewed Gnocchi 意式牛肉烩土豆团子  
Duck Confit with Orange 香橙油封鸭腿  
Roast Lamb Chop with Pistachios 开心果烤羊排  
Grilled vegetable lasagna 扒蔬菜千层面  
Pan Fried Basha Fish with Cream Mustard Sauce 香煎巴沙鱼配奶油芥末汁  
Brussel Sprouts with Bacon and Cranberries 抱子甘蓝配培根蔓越莓

— Made on-site 现场制作 —

Baked Lobster with Cheese 芝士焗龙虾

— 西式扒炉档 —

Oyster 生蚝  
Scallop 扇贝  
Swan Egg 天鹅蛋

— Carving 烧切档口 —

Beef Wellington 惠灵顿牛肉  
Christmas Ham 圣诞火腿

**— Turkey Live Station 火鸡现场制作 —**

Roast Turkey 烤火鸡

Traditional Bread Stuffing, Brussels Sprouts, Orange Flavour Pumpkin

Baked Potato With Herb, Gravy, Cranberry Sauce

传统面包馅料, 抱子甘蓝, 橙味南瓜, 香草烤土豆, 肉汁, 蔓越莓酱

**— Snacks Station 小吃档口 —**

French Fries 炸薯条

Roast Chicken Wings 爱尔兰烤鸡翅

Pizza 披萨

Fried Squid 炸鱿鱼圈

Milk Corn 奶香玉米

**— Indian Flavor 印度风味档口 —**

Lentil Masala 黄扁豆玛萨拉

Chicken Masala 鸡肉玛萨拉

Vegetable Masala 蔬菜玛萨拉

Indian Rice 巴斯马蒂饭

**— Soup 汤 —**

Bamboo shoots duck soup 笋尖老鸭汤

Pumpkin Soup 南瓜汤

**— Chinese Noodles Station 中式拉面档 —**

Chinese Ravioli, Sichuan Dan Dan Noodles, Lamian Noodles

小馄饨现场制作, 四川担担面, 中式拉面

配料

Yuxiang shredded pork, babao hot sauce, spicy meat, vegetarian chicken, tomato

scrambled egg

鱼香肉丝, 八宝辣酱, 辣肉, 素鸡, 番茄炒蛋

**— Dessert 甜品 —**

- Strawberry Vanilla Cake 草莓香草蛋糕
- Lemon Pistachio Cream Puff 柠檬开心果泡芙
- Pineapple Caramel Cake 焦糖菠萝蛋糕
- Matcha Opera Cake 和风抹茶歌剧
- Black Currant Chocolate Tart 黑加仑巧克力挞
- Pumpkin Cheese cake 南瓜芝士蛋糕
- Lemon Meringue Pie 柠檬蛋白派 (big)
- Almond Hazelnut Chocolate Cake 杏仁榛子巧克力蛋糕 (big)
- Tiramisu 提拉米苏 (big)
- Pumpkin Pie 南瓜派 (big)
- Raspberry Cheese Mousse 树莓芝士慕斯 (big)
- Yoghurt Panna Cotta, Mango 芒果酸奶奶冻 (杯)
- Double Chocolate Mousse 双层巧克力慕斯
- Pumpkin cream brulee 南瓜布蕾 (杯)
- Candy Bar 缤纷糖果档
- Two color Chocolate Fountain 巧克力喷泉
- Fresh Fruit Crepe (made on-site) 鲜果可丽饼 (现场制作)

**— Ice cream & Fruit 冰淇淋&水果 —**

- Homemade Ice Cream with Ingredients and Sauce
- Matcha, vanilla, chocolate, mango, blueberry, strawberry ice cream
- Cut fruit and whole fruit
- 自制冰淇淋配小料及沙司
- 抹茶, 香草, 巧克力, 芒果, 蓝莓, 草莓冰淇淋
- 切片水果和整水果