

Novotel Hong Kong Nathan Road Kowloon 香港九龍諾富特酒店
THE SQUARE "INTERNATIONAL LUNCH BUFFET" PROMOTION (FROM 1 OCTOBER ONWARDS)
品坊—國際美食自助午餐 (十月一日起)

SEAFOOD ON ICE 冰鎮海鮮

Crayfish 龍蝦仔

New Zealand Mussels 新西蘭青口

Malaysian Clams 馬來西亞白蜆

Dressings: Lemon Wedges 檸檬角、Wasabi Dressing 芥末汁、Lemon Vinegar 檸檬醋、Cocktail Sauce 咯嗲汁

COLD DISHES 冷盤

Napoleon Salami 拿破崙沙林美

Assorted Pepper Cold Cuts 凍什肉

Chinese Cold Noodle with Ham and Egg 中華冷麵

Spicy Cold Tofu 香辣冷豆腐

Chuka Snails 味付螺肉

Tomato and Mozzarella with Pesto 蕃茄羅勒芝士

SALAD COMPOTE 沙律

Thai Papaya Salad 泰式木瓜沙律

Pomelo Salad with Baby Octopus 柚子沙律配八爪魚仔

Roasted Pumpkin Salad with Raisin and Basil 香草烤南瓜沙律

Grilled Polenta Salad 扒玉米糕沙律

CREATE YOUR OWN SALAD COUNTER 自助沙律

Romaine Lettuce, Frisee, Iceberg Lettuce, Radicchio, Butter Lettuce

Condiment: Red and Yellow Cherry Tomatoes, Sliced Cucumber, Sweet Corn, Beetroot, Kidney Bean, Gherkins, Roasted Whole Garlic, Black Olive, Green Olive, Peanuts, Sliced Onions, Raisin, Boiled Egg and Caper

Dressing: Balsamic Vinaigrette, Lemon Vinaigrette, Thousand Islands Dressing, Tomato Vinaigrette, Olive Oil, Mango Yogurt Dressing, and Balsamic Vinegar

羅馬生菜、卷曲生菜、生菜、紅菊苣、牛油生菜

配菜: 紅色和黃色車厘茄、青瓜片、粟米、紅菜頭、腰豆、醃青瓜、燒蒜頭、黑橄欖、青橄欖、花生、洋蔥、提子乾、烩蛋及水瓜柳

沙律醬: 黑醋汁、檸檬醋汁、千島汁、蕃茄醋汁、橄欖油、香芒乳酪醬及黑醋汁

JAPANESE SASHIMI AND SUSHI 日式刺身壽司

Sashimi: Salmon, Soba Fish

刺身: 三文魚、鯖魚

Sushi: Salmon, White Snapper, Ika, Tamago, Ajitsuke Age, Shrimp, Mackerel

壽司: 三文魚、白鯛魚、墨魚、甜蛋、味付油揚、甜蝦、鯖魚

Sushi Roll: Egg Roll, California Roll, and Seaweed Roll

壽司卷: 甜蛋卷、加州卷、海帶卷

Served with Soy Sauce and Pickled Ginger

配日本醬油及酸薑

SOUP 湯

Daily Chinese Soup 是日中式湯

Daily Western Soup 是日西式湯

Served with Assorted Bread 配麵包

CARVING STATION 即場烹調燒肉

Roasted U.S. Angus Sirloin 烤美國安格斯西冷牛扒

Served with Red Wine Gravy, and French Mustard

配紅酒汁及法國芥末醬

餐牌內容或會因時令或食材供應而稍作調整，恕不另行通知，一切以店內餐牌為準

Menu is subject to change without prior notice. Some dishes may change according to availability and seasonality.

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HOT DISHES CHINESE / THAI / WESTERN 中式、泰式及西式熱盤

Sautéed Green Vegetables with Garlic 蒜香炒時蔬
Steamed Fish Head with Chili 剝椒魚頭
Pork Knuckles and Ginger Stew 甜醋豬腳薑
Pad Thai 泰式炒金邊粉
Italian Pasta with Home Made Sauce 意大利粉配自家製醬
Potato Gratin / Sautéed Mushrooms 芝士焗薯片 / 蒜香蘑菇
Grilled Pork Neck with Lemongrass and Shallot 香茅炸蒜扒豬頸肉
Cheese Curry 印式芝士咖喱
Steam Rice and Naan Bread 白飯及印式薄餅
Grilled Chicken with Japanese Sauce 日式照燒雞
Braised Pork Cube with Chili Tomato Sauce and White Beans 香辣茄醬燴豬柳
Pan Fried Sole Fillet with Lemon Bread Crumb 香煎龍脷柳
Daily Congee 是日粥品

THAI NOODLE STATION 即煮泰式湯麵

Noodles: Egg Noodle, Rice Noodle, Oil Noodle
麵: 蛋麵、米線、油麵
Vegetables: Choy Sum, Beansprout, Chinese Green Lettuce
菜: 菜心、芽菜、唐生菜
Garnish: White Fish Balls, Thai Beef Balls, Fish Cakes, Pork Skin, Squid
食材: 魚丸、牛肉丸、魚餅、豬皮、魷魚
Soup: Beef soup

Condiments: Chilli Sauce, Chilli Oil, Dry Shallot, Dry Garlic
配辣椒醬、辣椒油、蔥花、香蒜

PASTRY DISPLAY 特色甜品

Blueberry Cheese Cake 藍莓芝士餅
Tiramisu 意大利芝士餅
Marble Walnut Banana Cake 核桃香蕉蛋糕
Yuzu Chocolate Mousse Cup 柚子朱古力慕絲
Passionfruit and White Chocolate Cake 熱情果白朱古力蛋糕
Strawberry Gateau 草莓蛋糕
Mangoes Parfait 芒果芭菲
Almond Float 杏仁豆腐
Chocolate Serradura 朱古力木糠布甸
Pandan Coconut Pudding 香蘭椰汁千層糕
Jelly Cubes 啫喱糖
Deep Fried Durian Balls 脆炸榴槿球
Bread and Butter Pudding 牛油麵包布甸

Häagen-Dazs ICE-CREAM 哈根達斯雪糕

Strawberry, Vanilla, Chocolate, Cookies and Cream, Mango Sherbet, Blueberry
草莓味、雲呢拿味、朱古力味、曲奇忌廉、芒果味、藍莓味
3 kinds on rotation daily 每天 3 款輪流供應

FRESH SEASONAL FRUIT 時令鮮果

Watermelon, Pineapple, Rock Melon, Sliced Apple, Grapes
西瓜、菠蘿、蜜瓜、蘋果、提子

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