



Roasted Whole Suckling Pig 夏果百合蝦球 Sautéed Prawns with Lily Bulbs









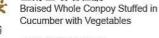




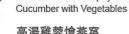


















生財玉環瑤柱脯

金豬大紅袍全體

and Macadamia Nuts

Deep-fried Seafood Roll

沙律海鮮卷

Braised Bird's Nest with Minced Chicken

天白花菰鮮鮑片

Braised Sliced Abalone with Mushrooms

清蒸沙巴龍躉斑

Steamed Fresh Sabah Grouper

當紅脆皮乳香雞

Roasted Crispy Chicken

錦繡揚州絲苗

Special Fried Rice

開心雙喜伊麵

Braised E-Fu Noodles

美滿喜鴻運

Sweetened Red Bean Cream with Lotus Seed and Lily Bulbs

心心長相印

Chinese Petits Fours

合時生果

Seasonal Fresh Fruit

每席 HK\$8,388 per table (供十二位用 for 12 persons)

金豬大紅袍全體

Roasted Whole Suckling Pig

鮮露筍蝦球帶子

Sautéed Prawns and Scallops with Asparagus

Deep-fried Shrimps Mousse with Almond Flake

生財玉環瑤柱脯

Braised Whole Conpoy Stuffed in Cucumber with Vegetables

竹笙蟹肉燴燕窩

Braised Bird's Nest with Crabmeat and Bamboo Pith

原隻蠔皇鮑魚

Braised Whole Abalone in Oyster Sauce

清蒸生猛大虎斑

Steamed Fresh Tiger Grouper

當紅脆皮乳香雞

Roasted Crispy Chicken

金華鮮蝦炒絲苗 Fried Rice with Yunnan Ham and Shrimps

開心雙喜伊麵

Braised E-Fu Noodles

美滿喜鴻運

Sweetened Red Bean Cream with Lotus Seed and Lily Bulbs

心心長相印

Chinese Petits Fours

合時生果

Seasonal Fresh Fruit

每席 HK\$9,688 per table (供十二位用 for 12 persons)

金豬大紅袍全體

Roasted Whole Suckling Pig

翡翠玉帶象拔蚌

Sautéed Scallops and Geoducks with Vegetables

酥炸百花釀蟹拑

Deep-fried Crab Claw filled with Shrimp Mousse

多子發財瑤柱脯

Braised Whole Conpoy with Pea Sprouts, Black Moss and Fried Garlic

竹笙海味燴官燕

Braised Bird's Nest with Assorted Seafood and Bamboo Pith

鵝掌原隻鮑魚

Braised Whole Abalone with Goose Web

清蒸大星斑

Steamed Fresh Spotted Grouper

鴻運脆皮炸子雞

Roasted Crispy Chicken

黑松露海皇炒香苗

Fried Rice with Diced Seafood and Black Truffle

鮑汁珍菌伊麵

Braised E-fu Noodle with Mushrooms in Abalone Jus

美滿喜鴻運

Sweetened Red Bean Cream with Lotus Seed and Lily Bulbs

心心長相印

Chinese Petits Fours

合時生果 Seasonal Fresh Fruit

每席 HK\$ 10,688 per table

(供十二位用 for 12 persons)

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查詢或預訂,請與宴會營業部聯絡 For enquiries and reservations, please contact our Banquet Sales Department.





ETERNAL LUNCH BUFFET MENU

冷盤 APPETIZER

煙三文魚

Smoked Salmon

紐西蘭青口

New Zealand Mussel

煙鴨胸

Smoked Duck Breast

雜錦風乾肉拼盤

Assortment of Air Dried Meat Platter

日式迷你八爪魚及味付螺肉

Marinated Mini Octopus and Snail

意式扒雜菜碟

Grilled Zucchini and Mixed Pepper with Balsamic and Olive Oil

潮式鹵水墨魚片、豆腐

Chiu Chow Style Soya Cuttlefish sliced and Bean Curd

沙律 SALAD

新鮮沙律菜

Assorted Crunchy Salad

蕃茄沙律

Tomato Salad

鮮蝦鮮果沙律

Prawn Salad with Fresh Fruit

泰式木瓜沙律

Papaya Salad Thai Style

薯仔煙肉沙律

Potato Salad with Chives and Crispy Bacon

燒牛肉沙律

Roast Beef Salad

沙律汁 DRESSING

黑醋汁、千島汁、法式沙律汁、凱撒沙律汁

Balsamic, Thousand Island, French, Caesar Dressing

湯 SOUP

海鮮周打湯

Seafood Chowder

西湖牛肉羹

Westlake Beef Broth

銀爐燒烤 CARVING TROLLEY

燒西冷牛肉

Roasted Beef Sirloin

中西式熱盤 ASIAN & WESTERN HOT SELECTION

日式照燒雞

Chicken Teriyaki

香煎龍利柳橘子檸檬汁

Pan-seared Sole Fillet with Tangerine and Lemon Sauce

香蒜西蘭花炒蝦球花枝片

Stir-fried Garlic Prawn and Squid with Broccoli

秘製鼓油雞

Supreme Soya Chicken

香炸蜜椒排骨

Deep-fried Pork Ribs with Pepper and Honey Glazed

竹笙漢齋豆腐

Braised Bean Curd with Bamboo Pith and Vegetables

黑椒牛仔骨

Grilled Pepper Beef Short Ribs

肉醬意粉

Spaghetti Bolognaise

芝士焗海鮮

Cheesy Seafood Bake

薑汁芥蘭

Sauteed Kale with Ginger Jus

瑶柱蛋白炒飯

Fried Rice with Conpoy and Egg White

干燒伊麵

Braised E-fu Noodle with Chive

甜品 DESSERT

草莓慕絲

Strawberry Mousse

朱古力閃電泡英

Chocolate Éclair

果仁朱古力脆脆

Praline Chocolate Slices

焦糖朱古力撻

Chocolate Shell with Salted Butter Caramel

榛子脆杏仁泡芙

Choux Pastry with Hazelnut and Almond

提拉米蘇

Tiramisu

焦糖燉蛋

Cream Brûlée

Mango Panna Cotta

法式雜錦餅

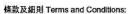
Assorted French Pastries

杞子桂花糕

Osmanthus Pudding

鮮果碟

Fresh Fruit Platter



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型 HK\$628

per person

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FORTUNE DINNER BUFFET MENU

冷盤 APPETIZER

煙三文魚

Smoked Salmon

紐西蘭青口

New Zealand Mussel

深海中蝦

Deep Sea Medium Prawn

北極翡翠螺

Jewel Snail

煙鴨胸

Smoked Duck Breast

蜜瓜巴馬風乾火腿

Parma Ham with Melon

花雕醉雞

Drunken Wine Chicken

意式扒雜菜碟

Grilled Zucchini and Mixed Pepper with Balsamic and Olive Oil

沙律 SALAD

希臘沙律

Greek Salad

大蝦咖喱蛋黃醬沙律

Prawn Salad with Curry Mayo

尼斯沙律

Nicose Salad with Boiled Egg, Tuna, Olives and Green Bean

薯仔煙肉沙律

Potato Salad with Chives and Crispy Bacon

新鮮沙律菜

Assorted Crunchy Salad Leaves

沙律汁 DRESSING

黑醋汁、千島汁、法式沙律汁、凱撒沙律汁

Balsamic, Thousand Island, French, Caesar Dressing

湯 SOUP

海鮮周打湯

Seafood Chowder

西湖牛肉羹

Westlake Beef Broth

銀爐燒烤 CARVING TROLLEY

燒美國西冷牛肉

Roasted U.S Beef Sirloin

脆皮燒鴨

Roasted Duck

中西式熱盤 ASIAN & WESTERN HOT SELECTION

三文魚蕃茄莎莎醬

Pan-fried Salmon Fillet with Tomato Salsa

香蒜西蘭花炒蝦球花枝片

Stir-fried Garlic Prawn and Squid with Broccoli

沙喜雞

Poached Chicken with Ground Ginger

匈牙利燴牛肉

Beef Goulash

芝士焗馬鈴薯

Gratin Potatoes with Chive

咖喱雞燴雜菜

Curry Chicken with Vegetables

竹笙上素扒豆腐

Braised Bean Curd with Bamboo Pith and Vegetables

海鮮香草蕃茄長通粉

Seafood Penne Pasta with Tomato and Basil Sauce

薑汁芥蘭

Sauteed Kale with Ginger Jus

金華鮮蝦炒飯

Fried Rice with Yunnan Ham and Shrimps

鮑汁珍菌伊麵

Braised E-fu Noodle with Mushrooms in Abalone Jus

甜品 DESSERT

草莓慕絲

Strawberry Mousse

朱古力閃電泡芙

Chocolate Éclair

果仁朱古力脆脆 Praline Chocolate Slices

Praline Chocolate Slices

焦糖朱古力撻

Chocolate Shell with Salted Butter Caramel

榛子脆杏仁泡芙

Choux Pastry with Hazelnut and Almond

美國芝士餅

American Cheese Cake

提拉米蘇

Tiramisu

馬卡龍

Macaroon

焦糖燉蛋

Cream Brûlée

芒果奶凍

Mango Panna Cotta

法式雜錦餅 Assorted French Pastries

杞子桂花糕

Osmanthus Pudding

鮮果碟

Fresh Fruit Platter



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Tel: (852) 2416 7070

Email: banquetsales@hilltopcountryclub.com

www.hilltopcountryclub.com



安息集業成員 a member of ENM Group



PERFECT DINNER BUFFET MENU

冷盤 APPETIZER

煙三文魚

Smoked Salmon

阿拉斯加蟹腳

Alaska Snow Crab Leg

紐西蘭青口

New Zealand Mussel

深海中蝦

Deep Sea Medium Prawn

北極翡翠螺

蜜瓜巴馬風乾火腿

Parma Ham with Melon

香芒牛油果蟹肉

Crab Meat Salad with Mango and Avocado

花雕凍醉雞

Drunken Chicken in Hua Diao Wine

意式扒雜菜碟

Grilled Zucchini and Mixed Pepper with Balsamic and Olive Oil

沙律 SALAD

希臘沙律

Greek Salad

水牛芝士蕃茄沙律

Tomato Mozzarella Salad

大蝦鮮果沙律

Prawn Salad with Fresh Fruit

泰式海鮮沙律

Thai Seafood Salad

露筍帶子沙律

Asparagus and Scallops Salad

凱撒沙律

Caesar Salad

沙律汁 DRESSING

黑醋汁、千島汁、法式沙律汁、凱撒沙律汁

Balsamic, Thousand Island, French, Caesar Dressing

湯 SOUP

龍蝦湯

Lobster Bisque

竹笙雞蓉燴燕窩

Braised Bird's Nest with Bamboo Piths and Minced Chicken

銀爐燒烤 CARVING TROLLEY

燒美國安格斯西冷牛肉

Roasted U.S. Angus Beef Sirloin

金陵乳豬全體

Roasted Whole Suckling Pig

中西式熱盤 ASIAN & WESTERN HOT SELECTION

烤羊架配露絲瑪莉燒汁

Roasted Rack of Lamb with Rosemary Gravy

燒牛柳伴綠胡椒汁

Roasted Beef Tenderloin with Green Peppercorn Sauce

香煎石斑柳芥末籽汁

Pan-seared Grouper Fillet with Pommery Sauce

香蒜西蘭花炒蝦球花枝片

Stir-fried Garlic Prawn and Squid with Broccoli

XO醬炒珊瑚蚌

Wok-fried Coral Clam with XO Sauce

脆皮炸子雞

Crispy Chicken

香炸蜜椒排骨

Deep-fried Pork Ribs with Pepper and Honey Glazed

鼎湖上素

Vegetarian Delight

蠔皇金錢鮮鮑螺

Braised Sliced Conch and Mushrooms with Vegetables

黑松露海鮮長通粉

Seafood Penne with Black Truffle Sauce

蟹肉扒芥膽

Mustard Plants with Crabmeat Sauce

蟹肉瑶柱蔥花炒飯

Fried Rice with Fresh Crabmeat, Conpoy and Green Onions

豉油皇海鮮炒烏冬

Wok-fried Seafood with Udon in Soya Sauce

甜品 DESSERT

草莓慕絲

Strawberry Mousse

朱古力閃電泡芙

Chocolate Éclair

果仁朱古力脆脆

Praline Chocolate Slices

焦糖朱古力撻

Chocolate Shell with Salted Butter Caramel

榛子脆杏仁泡芙

Choux Pastry with Hazelnut and Almond

美國芝士餅

American Cheese Cake

提拉米蘇

Tiramisu

馬卡龍

Macaroon

焦糖燉蛋

Cream Brülée

芒果奶凍

Mango Panna Cotta

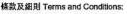
法式雜錦餅

Assorted French Pastries

杞子桂花糕

Osmanthus Pudding

鮮果碟 Fresh Fruit Platter



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型 HK\$828

per person

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