Cold Canapés 凍點

			Unit 數量	Price 售價
☐	CC106 什錦一口三文治	Assorted Bite Size Sandwiches	24pcs	120
☐	CC101 巴馬火腿蜜瓜丸	Parma Ham Melon Pearl	12pcs	240
☐	CC103 莎樂美蜜瓜丸	Salami Rolled with Melon Ball	12pcs	240
☐	CC107 什錦開面治	Open Face Sandwich	12pcs	240
☐	CC111 煙三文魚青瓜	Smoked Salmon with Cucumber	12pcs	240
☐	CC112 西班牙辣肉腸芝士點心	Chorizo Canapé	12pcs	240
☐	CC113 水杌紅茄芝士串 (素)	Olive, Cherry Tomato & Cheese Skewer (V)	12pcs	240
☐	CC114 意大利什菜撻 (素)	Italian Assorted Vegetable Tartlet (V)	12pcs	240
☐	CC120 乾果釀金文不芝士 (素)	Stuffed Camembert Cheese with Dried Fruit (V)	12pcs	240
☐	CC132 黑松露菌金文不芝士 (素)	Stuffed Camembert Cheese with Truffle (V)	12pcs	360
☐	CC133 黑松露野菌酥合 (素)	Wild Mushroom & Truffle Vol-Au-Vent (V)	12pcs	360
☐	CC141 煙三文魚露筍卷	Smoked Salmon and Asparagus Roll	12pcs	360
☐	CC153 水牛芝士意式火腿伴水蜜桃	Mozzarella Cheese Ball Prosciutto Wrapped Yellow Peach	12pcs	360
☐	CC154 金文拔芝士意式火腿伴士多啤梨醬	Camembert Cheese with Prosciutto Strawberry Jam	12pcs	360
☐	CC155 瑞士芝士莎樂美腸伴酸瓜	Emmental Cheese with Pickled and Salami	12pcs	240
☐	CC156 牛油果慕絲扒蝦伴酥盒	Grilled Shrimp and Avocado Mousse with Vol-au vent	12pcs	360
☐	CC157 火腿芝士麵包卷	Cheddar cheese and Ham Bread Roll	12pcs	240
☐	CC158 燒香草吞拿魚伴日式芥辣醬	Seared Ahi Tuna with Wasabi Magonnaise	12pcs	360
☐	CC159 法式鵝肝伴西梅	Gooselive Pate with Prune	12pcs	360
☐	CC161 西梅蕃茄乾伴水牛芝士	Prunes, Sundried Tomato, Mozzarella Cheese Ball	12pcs	360
☐	CC162 蟹肉沙律伴蛋片,三文魚籽	Crab Meat Salad with Egg and Salmon Roe	12pcs	360
☐	CC163 煙鴨胸露筍卷點心	Smoked Turkey Breast Wrapped Asparagus	12pcs	300

溫聲提示: 需冷藏，存放於0 - 4℃雪櫃，於一小時內進食效果最佳。

Warm Canapés 熱點

			Unit 數量	Price 售價
☐	WP101 春卷	Spring Roll	12pcs	120
☐	WP102 咖哩角	Samosa	12pcs	120
☐	WP105 中式點心 (蝦餃)	Chinese Dim Sum (Shrimp Dumpling)	12pcs	120
☐	WP105A 中式點心 (燒賣)	Chinese Dim Sum (Pork Dumpling)	12pcs	120
☐	WP106 日式煎餃子	Panfried Japanese Dumpling	12pcs	120
☐	WP135 泰式魚餅	Thai Style Fish Cake	12pcs	180
☐	WP104 哈比熱狗	Mini Hot Dog	12pcs	180
☐	WP109 煙肉腸仔卷	Bacon and Sausage Roll	12pcs	180
☐	WP110A 馬來沙嗲雞	Satay Chicken	12pcs	180
☐	WP110B 馬來沙嗲牛	Satay Beef	12pcs	180
☐	WP110C 馬來沙嗲豬	Satay Pork	12pcs	180
☐	WP111 意式扒串蔬	Grilled Vegetable Skewer (Italian Style)	12pcs	180
☐	WP112 越式蔗蝦	Deep Fried Shrimp Cane Vietnam Style	12pcs	180
☐	WP113 餃子雞翼	Chicken Wing Dumpling	12pcs	240
☐	WP114 迷你夏威夷薄餅	Mini Hawaiian Pizza	12pcs	180
☐	WP116 迷你千島海鮮薄餅	Mini Thousand Island Seafood Pizza	12pcs	180
☐	WP118 越式香葉雞	Baked Leave Wrapped Chicken (Vietnam Style)	12pcs	180
☐	WP120 低溫扒帶子配黑菌汁	Grilled Scallop with Truffle	12pcs	480
☐	WP123 青口煙肉卷	Mussel Roll with Bacon	12pcs	300
☐	WP125 炸釀藍芝士白菌	Deep Fried Mushroom Stuffed Blue Cheese	12pcs	240
☐	WP129 黃金焗蟹蓋	Baked Crab Stuffed with Crab Meat and Roe	12pcs	300
☐	WP137 煙肉什菜芝士撻	Bacon and Vegetable Quiche	12pcs	240
☐	WP141 手指魚拼薯條	Fish and Chips	12pcs	360
☐	WP142 酥炸魷魚圈	Deep Fried Squid Ring with Ink Garlic Aioli	1kg	360
☐	WP143 扒黑椒吞拿魚伴香草美容汁	Grilled Pepper Loin Tuna with Herb Magonnaise	12pcs	360
☐	WP144 法式芝士菠菜批	Spinach with Feta Cheese Quiche	12pcs	240
☐	WP145 香燒車厘茄法包伴牛油梨	Roasted Cherry Tomato on Baguette with Avocado	12pcs	240
☐	WP146 香燒牛肉法包伴蒜蓉醬	Seared Beef on Baguette with Garlic Aioli	12pcs	360
☐	WP147 韓式香辣水牛城雞翼鎚	Korean Roasted Buffalo Chicken Wing Sticks	12pcs	240
☐	WP148 酥炸黃金蝦	Deep Fried Shrimp Fry Fresh Orange Breaded	12pcs	240
☐	WP149 芝麻蜜糖燒雞中翼	Roasted Chicken Wing with Honey with Sesame	12pcs	240
☐	WP150 迷你炸蝦多士	Deep Fried Shrimp On Toast	12pcs	180
☐	WP151 蟹蚶肉網卷	Crab Net Roll	12pcs	180
☐	ND222 百花釀蟹蚶	Deep Fired Stuffed Crab Claws with Minced Shrimp	12pcs	480

溫聲提示: 不需冷藏，於一小時內進食為最佳效果。微波爐加熱10秒效果最好。

Salad 沙律

			Unit 數量	Price 售價
SL103	意大利扒什菜水牛芝士沙律	Buffalo Cheese and Grilled Vegetable Salad	2kg	280
SL104	華都夫雞沙律	Roasted Chicken Waldorf Salad	2kg	280
SL105	凱撒沙律	Caesar Salad	2kg	280
SL106	法式田園沙律	French Garden Salad	2kg	280
SL107	日式蟹籽沙律	Japanese Crab Roe Salad	2kg	280
SL108	夏威夷波蘿燒雞沙律	Hawaiian Pineapple and Roast Chicken Salad	2kg	280
SL111	泰式豬頸肉沙律	Thai Style Pork Salad	2kg	280
SL114	煙三文魚凱撒沙律	Smoked Salmon Caesar Salad	2kg	280
SL115	華都夫蝦沙律	Marinate Prawn Waldorf Salad	2kg	300
SL116	泰式柚子蝦沙律	Thai Style Shrimp and Pomelo Salad	2kg	300
SL118	泰式燒牛肉沙律	Thai Style Beef Salad	2kg	360
SL119	大蝦鮮菓沙律	Fresh Fruit Prawn Salad	2kg	330
SL120	香芒蘆薈大蝦沙律	Mango, Aloe and Prawn Salad	2kg	360
SL125	地中海式三角豆沙律伴牛油毛土,蕃茄,青瓜	Mediterranean Chickpea Salad with Avocado Mousse, Tomato , Cucumber (V)	2kg	300
SL126	德國式新薯沙律	German New Potato Salad (V)	2kg	280
SL127	扒雞沙律伴檸檬芝麻油醋汁	Grilled Chicken Salad with Lemon Tahini Vinaigretta	2kg	360
SL128	煙三文魚科布沙律	Smoked Salmon Cobb Salad	2kg	300
SL129	彩虹粉仔沙律	Rainbow Antipasto Pasta Salad	2kg	280
SL130	墨西哥式什豆沙律	Mexican Color Bean Salad	2kg	280

Cold Dish 凍碟類

			Unit 數量	Price 售價
CD102	意大利扒什菜水牛芝士碟	Italian Cheese and Assorted Vegetable	2kg	300
CD103	法式風乾肉拼盤	Pepperoni and Salami Platter	2kg	300
CD105	巴馬火腿蜜瓜碟	Parma Ham and Melon Platter 火腿 500G / 蜜瓜 1.5KG	2kg	360
CD107	煙三文魚凍碟	Smoked Salmon Platter	1kg	380
CD111	意式什錦凍肉碟	Italian Cold Cut Platter	2kg	360
CD112	什錦太卷拼盤	Assorted Futo Roll Platter	36pcs	360
CD115	大蝦咯嗲配莎莎醬	Prawn Cocktail with Salsa Dressing	2kg	360
CD114	蜜餞約克火腿波蘿	Sliced York Ham and Pineapple Platter	2kg	360
CD108	燒牛肉碟	Roasted Beef Platter	2kg	480
CD109	西班牙黑毛豬 (500g) 蜜瓜碟 (1.5kg)	Iberico Ham and Melon	2kg	680
CD110	至尊芝士盤	Supreme Cheese Platter	2kg	680

Carving Items 爐燒肉類

			Unit 數量	Price 售價
CI104	芥末蜜糖香草紐西蘭羊肚	Roasted Leg of Lamb (Whole) - New Zealand	2.5-3kg	960
CI105	低溫慢烤原隻有骨火腿	Slow Cooked Honey Glazed Gammon Ham with Clove (Whole)	約8kg	2300
CI111	低溫燒紐西蘭西冷扒	Slow Cooked New Zealand Sirloin (Half)	約4kg	2400
CI112	低溫燒紐西蘭牛肉眼	Slow Cooked New Zealand Rib Eye (Half)	約4kg	2800
CI107	低溫燒美國安格斯牛肉眼	Slow Cooked US Angus. Rib Eye (Half)	約4kg	3800
CI110	低溫燒原條美國安格斯牛肉眼	Slow Cooked US Angus. Rib Eye (Whole)	約8kg/條	5800

Hot Dish 美味熱盤

Seafood Selection 海鮮類

			Unit 數量	Price 售價
HD101	照燒石斑柳	Teriyaki Garouper	1kg	360
HD112	照燒青衣柳	Teriyaki Ling Fillet	1kg	340
HD103	照燒龍脷柳	Teriyaki Sole Fillet	2kg	300
HD102	白咖哩魚柳	White Curry Fish Fillet	2kg	360
HD104	杏仁白酒汁煎龍脷柳	Panfried Sole Fillet with White Wine and Almond Sauce	2kg	360
ND115	松子黃魚	Sweet and Sour Fish	1條	380
HD105	京燒三文魚柳配鰻魚汁	Teriyaki Salmon Fillet with Unagi Soy Sauce	1kg	300
ND511	XO醬彩椒炒花枝片	Stir-fried Sliced Squid with Mixed Peppers in XO Sauce	2kg	360
HD107	青醬焗三文魚	Baked Salmon with Pesto	2kg	580
ND113	蟲草花燉唐排	Double Boiled Spareribs with Cordyceps Flower	12盅	300
HD106	扒三文龍脷卷	Grilled Salmon Roll with Solefillet	2kg	480
HD108	紅燒原條石班	Brasied Whole Garouper with Oyster Sauce	-	時價
HD109	香芒腰果炒蝦球	Stirfried Prawn with Mango and Cashew Nut	2kg	480
HD110	澳洲露筍松露炒蝦球	Sauteed Prawn with Aust. Asparagus and Truffle	2kg	560
ND223	花旗蔘螺頭燉雞	Double-boiled Chicken Soup with American Ginseng and Sea Whelk	12盅	600
ND333	花菇發菜金蠔	Pan-fried Oysters with Mushrooms and Dried Black Moss	12pcs	960
ND332	姬松茸野菌燉乳鴿	Doubled-boiled Pigeon with Blaze Mushrooms and Wild Mushrooms Soup	12盅	720
ND220	鮮淮山黃菌炒大蝦帶子	Stir-fried Prawns and Scallops with Chinese Yams and Mushrooms	2kg	800
WP142	鮮露筍果仁炒牛柳粒	Stir-fried Diced Steak with Asparagus with Macadamia Nut	2kg	800
HD111	鮮露筍百合炒帶子	Sauteed Scallops with Asparagus and Lily Root	2kg	880
ND228	海參扣鮑魚	Braised Abalone with Sea Cucumber	2kg	1760
HD230	刁草香煎鮮三文魚柳改白汁	Pan-seared Salmon with dill in white wine sauce	1kg	380

Beef Selection 牛肉類

			Unit 數量	Price 售價
HD301	紅酒燴牛肉	Red Wine Beef Stewed	2kg	380
HD302	柱侯蘿蔔牛腩	Braised Beef Brisket with Turnip	2kg	380
HD303	黑椒牛仔骨 (中式)	Grilled Beef Short Rib with Black Pepper Sauce	2kg	380
HD304	紅酒燴牛尾	Braised OX Tail with Red Wine	2kg	380
HD305	青咖哩牛尾	Green Curry OX Tail	2kg	380
HD306	日式麻醬牛小排	Grilled Beef Chuck with Japanese Seasame Sauce	1kg	380
HD308	馬來咖哩牛肉配薄餅	Malaysian Curry Sliced Beef with Roti	2kg	380
HD309	馬來咖哩牛腩配薄餅	Malaysian Curry Beef Brisket with Roti	2kg	450
HD310	醬燒厚切牛仔骨	Teriyaki Thick Cut Beef Short Rib with Korean Soy Sauce	1kg	380
HD311	天使野菌牛柳粒	Angel's Diced Steak with Mushroom and Pepper Sauce	2kg	480

Pork / Lamb Selection 豬 / 羊肉類

			Unit 數量	Price 售價
HD201	香煎什肉腸配香草薯蓉	Panfried Assorted Sausage with Herbs and Mash Potatoes	2kg	300
HD202	芥末蜜糖燒豬手	Roasted Pig’ s Knuckle with Mustard Honey	2kg	300
HD205	米蘭式煎豬柳配芥末籽燒汁	Milano Style Panfried Pork Fillet with Mustard Seed Gravy	2kg	300
HD206	鳳梨咕嚕肉	Sweet and Sour Pork with Pineapples	2kg	300
HD207	香茅豬扒	Grilled Pork Chop with Lemon Grass	2kg	300
HD208	椒鹽豬扒	Stir-Fried Pork Chop with Garlic and Chilli	2kg	300
HD209	法式野菌豬柳	Panfried Porkloin with Wild Mushroom Sauce	2kg	300
HD210	照燒豬扒	Teriyaki Pork Chop	2kg	300
HD220	法蘭克福腸	Frankfurt Sausage	2kg	300
HD203	南乳香酥骨	Deep Fried Pork Spare Rib with Preserved Beancurd	2kg	360
HD204	鹿兒島風豬軟骨	Kagoshima Style Pork Cartilage	2kg	360
HD212	露絲瑪利蒜子豬扒	Grilled Pork Chop with Rosemary and Garlic Sauce	2kg	360
HD213	馬來咖哩豬扒配薄餅	Malaysian Curry Pork with Roti	2kg	360
HD214	白咖哩豬扒	White Curry Pork Chop	2kg	360
HD217	泰式燒豬頸肉	Roasted Pork Jowl in Thai Style	2kg	380
HD211	醬燒豬仔肋骨	Barbecue Baby Pork Spare Rib with BBQ Sauce	2kg	400
HD218	燒羊扒蜜糖松露燒汁	Grilled Lamb Chop with Honey Truffle Gravy	1kg	380
ND402	芥末蜜糖燒羊排	Honey-Mustard-RoastedRack ofLamb	20 pcs	1000

Poultry Selection 家禽類

			Unit 數量	Price 售價
HD401	秘制葡國雞	Baked Chicken Portuguese	2kg	280
HD402	宮保雞丁	Stir-Fried Diced Chicken with Vegetable and Cashew Nut	2kg	280
HD403	泰式南瓜雞	Braised Chicken with Pumpkin in Thai Style	2kg	280
HD404	照燒雞扒	Teriyaki Chicken	2kg	280
HD405	露絲瑪利蒜子雞扒	Grilled Chicken with Rosemary and Garlic Sauce	2kg	280
HD406	馬來咖哩雞	Malaysian Curry Chicken	2kg	280
HD407	青咖哩雞	Green Curry Chicken	2kg	280
HD408	白咖哩雞扒	White Curry Chicken	2kg	280
HD409	香草新薯燒春雞	Roasted Spring Chicken with Sauteed New Potatoes (1KG / 4pcs)	2kg	300
HD410	香橙梅子汁燒鴨肚	Roasted Duck Leg with Orange and Prune Sauce	2kg	300
ND225	古法鹽焗雞	Salt Baked Chicken	1隻	480
ND335	瑤柱貴妃雞	Poached Chicken with Dried Scallops	1隻	480
ND118	花菇螺片扣鴨掌	Braised Duck Feet with Mushroom and Sliced Whelk	2kg	640
ND230	波爾多紅酒燉雞	Braised Chicken in Red Wine	2kg	360

溫聲提示: 保存溫度60℃，兩小時內進食為最佳效果。

Vegetarian Selection 素菜類

			Unit 數量	Price 售價
HD501	椒鹽茄子 (素)	Deepfried Eggplant with Chilli (V)	2kg	180
HD502	椒鹽豆腐 (素)	Deepfried Beancurd with Chilli (V)	2kg	180
HD504	馬來咖哩薯仔什菜 (素)	Malaysian Curry Potatoes Vegetable (V)	2kg	200
HD505	焗野菌芝士西蘭花 (素)	Baked Broccoli with Wild Mushroom and Cheese (V)	2kg	200
HD506	葡汁焗四蔬 (素)	Backed Seasonal Vegetable in Portugues Style (V)	2kg	200
HD507	欖油炒田園什菜 (素)	Stirfried Garden Vegetable with Olive Oil (V)	2kg	200
HD508	家鄉煮齋 (素)	Farm Style Braised Vegetable (V)	2kg	200
HD512	牛油百里香炒新薯	Stirfried New Potatoes with Thyme and Butter	2kg	180
ND111	瑤柱扒西蘭花	Braised Broccoli with Dried Scallops	2kg	380
ND330	玉環瑤柱脯	Steamed Daikon Ring with Dried Scallops	12pcs	480
HD601	什燴濃芝士乾茄焗椰菜花	Baked Cauliflower with Cheese and Dried Tomatoes	2kg	280
ND404	合桃燒南瓜沙律	Roasted Pumpkin and Walnut Salad	2kg	300

Chinese Kitchen 中國廚房

			Unit 數量	Price 售價
CS101	小磨菇排骨燉粉條	Braised Pork Spare Rib and Mushroom with Vermicelli	2kg	240
CS102	干扁椰菜花	Dried Hot Pot Cauliflower	2kg	240
CS103	麻辣豬紅	Hot and Numbing Pig’ s Blood Curd	2kg	240
CS118	魚湯浸什菌菜胆	Poached Vegetable with Fish Soup and Wild Mushroom	2kg	240
CS104	麻婆豆腐	Spicy and Numbing Beancurd with Minced Pork	2kg	300
CS101A	小磨菇雞肉燉粉條	Braised Chicken and Mushroom with Vermicelli	2kg	300
CS105	回鍋肉	Stirfried Pork Belly with Spicy Red Pepper	2kg	300
CS106	水煮無骨巴沙魚	Poached Solefillet with Chilli and Vegetable	2kg	360
CS107	水煮雞片	Poached Sliced Chicken with Chilli and Vegetable	2kg	360
CS108	青花椒酸菜魚	Poached Sole Fillet with Preserved Vegetable and Green Pepper	2kg	360
CS109	農家小炒肉	Farmer’ s House Style Stirfried Pork	2kg	360
CS110	辣子雞	Stirfried Diced Chicken with Dried Chilli and Garlic	2kg	360
CS111	水煮牛肉	Poached Beef with Chilli and Vegetable	2kg	420
CS112	干鍋牛肉	Dried Hot Pot Beef	2kg	420
CS117	高湯菜胆薑蔥雞	Poached Chicken with Spring Onion and Ginger	每隻	480
CS115	麻辣肘子	Braised Pigs Knuckle with Spice Sauce and Chilli	2kg	600

溫聲提示: 保存溫度60℃，於一小時內進食為最佳效果。

Chef's Highlight 大廚小點

			Unit 數量	Price 售價
DS101	百花油炸鬼	Deep Fried Dough Stuffed Shrimp Paste	1件	40
DS102	黃金蟹蚶	Deep Fried Crab Claw Stuffed with Shrimp Paste	1件	40
DS103	蜜餞金蠔卷	Roasted Pork Belly Rolled with Semi Dried Oyster	1件	60
DS107	鮑魚酥盒	Braised Abalone Vol-Au-Vent	1件	40

Window of the World 世界之窗

			Unit 數量	Price 售價
ND226	瑤柱蛋白炒飯	Fried Rice with Dried Scallop and Egg White	2kg	280
WW101	瑤柱福建炒飯	Fujian Style Fried Rice with Dried Scallop	2kg	280
WW102	揚州炒飯	Yangzhou Fried Rice	2kg	260
WW103	香辣蜆肉扁意粉	Linguine with Clam Meat and Chilli	2kg	240
WW104	野菌燴伊麵	Braised E-Fu Noodle with Wild Mushroom	2kg	240
WW105	五香肉丁炒飯	Fried Rice with Spice Diced Pork	2kg	240
WW106	豬軟骨炒飯	Fried Rice with Pork Cartilage and Vegetable	2kg	260
WW107	初榨欖油野菌天使麵	Cappelini with Extra Virgin Olive Oil and Wild Mushroom	2kg	240
WW108	焗白菌雞皇炒飯	Chicken A La King Au Gartin	2kg	260
WW129	南瓜焗雞皇飯	Baked Diced Chicken with Pumpkin and Fried Rice	2kg	260
WW109	燒紅茄魚柳焗飯	Baked Solefillet with Roast Tomato and Fried Rice	2kg	260
WW110	拿破崙意粉	Spaghetti Napoleon	2kg	240
WW111	印尼炒飯	Nasi Goreng	2kg	240
WW112	馬來炒貴刁	Fried Rice Noodle with Curry Sauce	2kg	240
WW113	上海粗炒	Fried Egg Noodle in Shanghai Style	2kg	240
WW114	星州炒米	Singapore Style Noodle	2kg	240
WW132	芥末雞柳彩椒扁意粉	Linguine with Shredded Chicken, Bell Pepper and Mustard Sauce	2kg	260
WW115	福建炒飯	Fujian Style Fried Rice	2kg	260
WW116	芝士焗蝦皇伊麵	Baked E-Fu Noodle with King Prawn and Cheese	2kg	300
WW117	焗西梅厚切豬扒飯	Baked Pork Chop with Prune and Fried Rice	2kg	300
WW118	煙三文魚菠菜長通粉	Braised Penne with Smoked Salmon and Spinach	2kg	300
WW119	瑞士汁牛河	Stirfried Rice Noodle with Slice Beef and Swiss Sauce	2kg	300
WW120	西西利大蝦意粉	Braised Spaghetti with Tomatoes and Prawn in Sicilian Style	2kg	360
WW121	香辣大蝦扁意粉	Linguine with Prawn and Chilli	2kg	420
WW122	蟹肉野菌闊條麵	Braised Fettuccine with Crab Meat and Wild Mushroom	2kg	420
WW123	香辣茄蓉藍青口燴意大利飯	Braised Risotto with Spicy Tomato Sauce and Blue Mussel	2kg	420
WW124	煙三文魚長通粉	Penne with Salmon	2kg	420
WW125	至尊海鮮焗炒飯	Supreme Seafood Au Gartin with Fried Rice	2kg	420
WW128	黑松露野菌意大利飯	Braised Risotto with Wild Mushroom and Truffle	2kg	300
WW130	西班牙海鮮飯	Pealla	2kg	400
ND336	至尊海鮮炒飯	Supreme Seafood Fried Rice	2kg	420
WW131	地中海海鮮墨汁飯	Braised Seafood Rice with Squid Inn in Mediterranean Style	2kg	450
WW140	炭燒牛小排蘑菇義大利飯	Grilled Beef Short Ribs and Mushroom Risotto	2kg	480
WW141	煙肉溫泉蛋炒長通粉	Fried Penne with soft-boiled egg and bacon	2kg	300
WW142	白酒藍青口煮扁意粉	Blue Mussel and Linguien with White Wine Sauce	2kg	480
WW143	紅茄什菜燴雞	Braised Chicken with Mixed Vegetables in Tomato Spicy Sauce	2kg	280
WW144	羅勒紅茄大蝦意大利飯	Prawn, Tomato and Basil Risotto	2kg	450
WW145	蒜片欖油蜆肉扁意粉	Clams Linguine in Garlic Olive Oil	2kg	260
ND226	瑤柱蛋白炒飯	Fried Rice with Dried Scallop and Egg White	2kg	280
ND336	至尊海鮮炒飯	Supreme Seafood Fried Rice	2kg	420
ND337	上湯蝦皇伊麵	E-fu Noodles Soup with Prawns	2kg	300
ND405	燒帶子溫室菠菜沙律	Pan-seared Scallop with Spinach Salad	2kg	360

溫聲提示: 保存溫度60℃，粉麵飯類於一小時內進食為最佳效果。

Dessert Selection 甜品類

			Unit 數量	Price 售價
	DI108 迷你泡芙	Mini Puff	12pcs	180
	DI109 黑森林朱古力蛋糕	Black Forest Cake	12pcs	180
	DI110 草莓慕絲餅	Strawberry Mousse Cake	12pcs	180
	DI111 芒果慕絲餅	Mango Mousse Cake	12pcs	180
	DI112 朱古力慕絲餅	Chocolate Mousse Cake	12pcs	180
	DI113 熱情果蛋糕	Chocolate Passion Fruit Cake	12pcs	180
	DI116 藍莓芝士餅	Blueberry Cheese Cake	12pcs	180
	DI117 紐約芝士餅	New York Cheese Cake	12pcs	180
	DI118 德國芝士餅	German Cheese Cake	12pcs	180
	DI119 朱古力布朗尼	Chocolate Brownies	12pcs	180
	DI127 歌劇院蛋糕	Opera Cake	12pcs	180
	DI129 朱古力迷你泡芙	Mini Chocolate Puff	12pcs	180
	DI130 士多啤梨慕斯杯	Strawberry Mousse Cup	12pcs	180
	DI134 朱古力慕絲杯	Chocolate Mousse Cup	12pcs	180
	DI135 提拉米蘇杯	Tiramisu Cup	12pcs	180
	DI136 迷你葡撻	Mini Custard Tartlet	12pcs	180
	DI137 原味木糠布甸	Serradura Pudding	12pcs	180
	DI138 意大利芝士餅	Tiramisu	12pcs	180
	DI140 麵包布甸	Bread Pudding	12pcs	180
	DI141 啫喱糖	Jelly Candy	2kg	180
	DI142 啫喱杯	Assorted Jelly Cup	12pcs	180
	DI146 迷你鬆餅	Mini Muffin	12pcs	180
	DI144 迷你曲奇	Mini Cookies	0.5kg	240
	DI126 至尊鮮果盤	Supreme Fruit Platter	2kg	360

Bento Selection 便當盒

* 每款選擇10盒起 (A minimum order for 10 sets per every single item is required)			Unit 數量	Price 售價
	BB111 素の風 (中華味)	Vegetarian Style (Chinese Version)	1盒	108
	BB112 素の風 (西方味)	Vegetarian Style (Western Version)	1盒	108
	BB101 中華風	Chinese Style	1盒	128
	BB102 曼谷風	Bangkok Style	1盒	128
	BB116 鹿兒島風	Kagoshima Style	1盒	148
	BB113 西班牙風	Spanish Style	1盒	148
	BB104 大阪風	Osaka Style	1盒	148
	BB105 法國風	French Style	1盒	148

Beverage Items 飲品

			Unit 數量	Price 售價
☐	BI117 道地紙包飲品	Tao Ti Tetra-Pack Drink	250ml	6
☐	BI115 蒸餾水	Distilled Water	500ml/支	8
☐	BI118 可口可樂 / 零系可樂 / 雪碧	Coke / Coke Zero / Sprite	330ml	10
☐	BI116 中國茶	Chinese Tea	位	20
☐	BI113 汽水	Soft Drink	1.25L/支	30
☐	BI114 橙汁	Orange Juice	2L/支	40
☐	BI112 蘋果汁	Apple Juice	2L/支	40

顧客姓名：_____ 聯絡電話：_____

電郵電址：_____

送貨地址：_____

送貨日期：_____ 送貨時間：_____ 用餐人數：_____

訂購到會服務，附送即棄餐具 及 紙碟。(如訂單內包含飲料，附送紙杯)。

溫馨提示： 如需要服務生、器具 或 不銹鋼餐具 (請向至尊到會查詢收費事宜)。

如透過信用卡付款: (Visa 或 Master Card) 只限訂購$10,000以上

信用卡號碼：_____ 到期日(mm/dd)：_____

揀選餐單後請電郵至info@supremecatering.com.hk或WhatAspp 5226 1345

條款及細則

- 訂單由HK$3,000起*，不包括運費。
- *飛盒系列除外，飛盒系列需訂購30盒起另加來回運費。
- 每程運費：港島區 $350 / 九龍區 或 將軍澳區 $200 / 新界區 $350 / 東涌區 $450 / 西貢區 $280
- 凡訂購滿HK$5,000，則免運費 (只限九龍區)。
- 請於用餐前最少四個工作天落實所需品種及數量。
- 需於確認訂單後及於服務日子前三個工作天繳付全數。
- 顧客有權在該限期內通知至尊對送餐服務日期作出一次更改 (該限期為三個銀行工作日)
- 如有任何爭議，至尊到會的決定將是最終及具決定性。
- 以上食物重量(kg)是以原材料計算。