

LUNCH BUFFET MENU A (\$598)

LETTUCE 生菜

Romaine Lettuce (Caesar Salad), Lollo Rosso Lettuce, Frisee Lettuce, Red Cabbage Radicchio Lettuce, Kale
羅馬生菜 (凱撒沙律)、紅捲萵苣、九芽菜、紅甘藍菊苣、羽衣金藍

VEGETABLES 蔬菜

Cherry Tomato, Cucumber, Sweet Corn / Baby Corn, Mushroom, Green Bean, Chicken Bean, Red Kidney Bean
車厘茄、青瓜、粟米粒 / 珍珠萵、白菌、豆角、雞心豆、紅腰豆

CONDIMENTS 配料

Croutons, Crispy Bacon, Parmesan Cheese, Onions, Black Olives, Capers, Gherkins
麵包粒、脆煙肉、巴馬臣芝士、洋蔥碎、黑橄欖、水瓜柳、酸瓜

DRESSINGS 沙律汁

Thousand Island Dressing, French Dressing, Vinaigrette, Balsamic, Caesar Salad Dressing, Olive Oil
千島汁、法式醬汁、油醋汁、黑醋、凱撒沙律汁、橄欖油

SALAD 沙律

Beetroot Salad with Balsamic Soy Sauce, Pasta Seafood Salad, Sweet Potato Salad in Japanese Sesame Sauce,
Apple Salad with Celery, Walnut and Mayonnaise
紅菜頭黑醋豉油沙律、意粉海鮮沙律、日式麻醬蕃薯沙律、蘋果西芹合桃沙律

CHEESE AND COLD FOOD 芝士及凍肉

Camembert, Emmental, Blue, Cheddar, Provolone (3 types), Salami, Sausages, Cold Cut (3 types),
Smoked Salmon and Homemade Marinated Specialty Salmon
金文拔芝士、埃文達芝士、藍芝士、車打芝士、帕芙隆芝士 (3款)、沙樂美腸、香腸、凍肉 (3款)、煙三文魚及自家醃製特色三文魚

ICE POOL 冰池

Snow Crab Leg, Shrimp, NZ Black Mussel, Scallop
松葉蟹腳、蝦、新西蘭黑青口、扇貝

SOUP 餐湯

Braised Seafood Soup with Fish Maw

紅燒花膠海皇羹

HOT SELECTION 熱盤

Braised Duck in Red Wine Sauce, Braised Goose Webs with Black Mushrooms, Deep-fried Whole Chicken,

Steamed Garoupa, Caramelized Braised Pork Hock, Curry Vegetables,

Yangzhou Fried Rice, Deep-fried Prawns in Tomato Sauce

紅酒燴鴨、鮮菇鮑汁扒鵝掌、脆皮炸子雞、蒸沙巴龍躉、冰糖元蹄、咖哩雜菜、楊州炒飯、茄汁蝦

GRILLED SELECTION 鐵板類

Lamb Chop, Pan-fried Goose Liver with Balsamic / Gravy

(served with Zucchini, Eggplant, Sweet Corn, Bell Pepper, Tomato)

香煎羊扒、香煎鵝肝配黑醋汁或燒汁

(配翠肉瓜、茄子、粟米、雜椒、蕃茄)

ROASTED CARVING 烤肉

Roasted Pork Belly, Roasted Sirloin Beef

(served with Gravy or Black Pepper Sauce)

燒豬腩、燒西冷牛肉

(配肉汁或黑椒汁)

DESSERT SELECTION 甜品

Deep-fried Sesame Balls, Deep-fried Banana, Grass Jelly, Cheese Cake, Mousse Cake, Ice Cream,

Sweetened Soya Bean Curd, Chocolate Fountain, Red Beans, Fresh Lily Bulbs and Lotus Seeds in Sweet Soup

炸芝麻球、炸香蕉、涼粉、芝士蛋糕、慕絲蛋糕、雪糕、豆腐花、朱古力噴泉、紅豆蓮子百合糖水

FRESH FRUIT PLATTER 鮮果盤

Watermelon, Melon, Cantaloupe, Pineapple

西瓜、蜜瓜、哈密瓜、菠蘿

Remarks 備註

• Packages are valid until 31 December 2022 套餐適用於2022年12月31日 • Applicable to a minimum of 60 persons 適用於60位或以上 • All prices are subject to 10% service charge 以上所有價目另收加一服務費 • In case of dispute, the decision of Two MacDonnell Road shall remain final 如有任何爭議，麥當勞道貳號將保留最終決定權

LUNCH BUFFET MENU B (\$798)

LETTUCE 生菜

Romaine Lettuce (Caesar Salad), Lollo Rosso Lettuce, Frisee Lettuce, Red Cabbage Radicchio Lettuce, Kale
羅馬生菜 (凱撒沙律)、紅捲萵苣、九芽菜、紅甘藍菊苣、羽衣金藍

VEGETABLES 蔬菜

Cherry Tomato, Cucumber, Sweet Corn / Baby Corn, Mushroom, Green Bean, Chicken Bean, Red Kidney Bean
車厘茄、青瓜、粟米粒 / 珍珠萵、白菌、豆角、雞心豆、紅腰豆

CONDIMENTS 配料

Croutons, Crispy Bacon, Parmesan Cheese, Onions, Black Olives, Capers, Gherkins
麵包粒、脆煙肉、巴馬臣芝士、洋蔥碎、黑橄欖、水瓜柳、酸瓜

DRESSINGS 沙律汁

Thousand Island Dressing, French Dressing, Vinaigrette, Balsamic, Caesar Salad Dressing, Olive Oil
千島汁、法式醬汁、油醋汁、黑醋、凱撒沙律汁、橄欖油

SALAD 沙律

German Potato Salad, Fungus Jellyfish Cucumber Salad, Tuna Fish Fusilli Pasta Salad,
Tomato Salad in Japanese Sesame Sauce
德國薯仔沙律、木耳海蜇青瓜沙律、吞拿魚螺絲意粉沙律、日式麻醬蕃茄沙律

CHEESE AND COLD FOOD 芝士及凍肉

Camembert, Emmental, Blue, Cheddar, Provolone (3 types), Cold Cut, Parma Ham (12 months),
Homemade Marinated Specialty Salmon
金文拔芝士、埃文達芝士、藍芝士、車打芝士、帕芙隆芝士 (3款)、凍肉、巴馬火腿(12個月)、自家醃製特色三文魚

ICE POOL 冰池

Snow Crab Leg, Shrimp, NZ Black Mussel, Boston Lobster
松葉蟹腳、蝦、新西蘭黑青口、波士頓龍蝦

SOUP 餐湯

Braised Bird's Nest Soup with Conpoy, Crab Meat Pumpkin Cream Soup

燕液瑤柱羹、蟹肉南瓜忌廉湯

HOT SELECTION 熱盤

Roast Pork Knuckle, Fish Maw and Braised Goose Webs in Abalone Sauce, Curry Lamb,

Deep-fried Mixed Seafood Tempura, Steamed Garoupa, Crab Meat, Straw Mushroom and Egg White with Broccoli,

Shrimp Fried Rice with XO Sauce, Chorizo Pizza

燒咸豬手、鮑汁花膠扒鵝掌、咖哩羊肉、炸雜錦海鮮天婦羅、清蒸大青斑、蟹肉草菇蛋白扒西蘭花、XO醬蝦仁炒飯、西班牙香腸薄餅

GRILLED SELECTION 鐵板類

Lamb Chop, Beef Short Rib, Pan-fried Goose Liver with Balsamic / Gravy

(served with Zucchini, Eggplant, Sweet Corn, Bell Pepper, Tomato)

煎羊扒、牛仔骨、香煎鵝肝配黑醋汁或燒汁

(配翠肉瓜、茄子、粟米、雜椒、蕃茄)

ROASTED CARVING 烤肉

Roasted Suckling Pig, Roasted Rib Eye Beef

(served with Gravy or Black Pepper Sauce)

燒乳豬、燒牛肉眼

(配肉汁或黑椒汁)

DESSERT SELECTION 甜品

Red Dates and Peach Gum in Sweet Soup, Deep-fried Sesame Balls, Deep-fried Banana, Grass Jelly,

Cheese Cake, Mousse Cake, Ice Cream, Sweetened Soya Bean Curd, Chocolate Fountain

紅棗桃膠、炸芝麻球、炸香蕉、涼粉、芝士蛋糕、慕絲蛋糕、雪糕、豆腐花、朱古力噴泉

FRESH FRUIT PLATTER 鮮果盤

Watermelon, Melon, Cantaloupe, Pineapple

西瓜、蜜瓜、哈密瓜、菠蘿

Remarks 備註

• Packages are valid until 31 December 2022 套餐適用於2022年12月31日 • Applicable to a minimum of 60 persons 適用於60位或以上 • All prices are subject to 10% service charge 以上所有價目另收加一服務費 • In case of dispute, the decision of Two MacDonnell Road shall remain final 如有任何爭議，麥當勞道貳號將保留最終決定權

LUNCH BUFFET MENU C (\$998)

LETTUCE 生菜

Romaine Lettuce (Caesar Salad), Lollo Rosso Lettuce, Frisee Lettuce, Red Cabbage Radicchio Lettuce, Kale
羅馬生菜 (凱撒沙律)、紅捲萵苣、九芽菜、紅甘藍菊苣、羽衣金藍

VEGETABLES 蔬菜

Cherry Tomato, Cucumber, Sweet Corn / Baby Corn, Mushroom, Green Bean, Chicken Bean, Red Kidney Bean
車厘茄、青瓜、粟米粒 / 珍珠苽、白菌、豆角、雞心豆、紅腰豆

CONDIMENTS 配料

Croutons, Crispy Bacon, Parmesan Cheese, Onions, Black Olives, Capers, Gherkins
麵包粒、脆煙肉、巴馬臣芝士、洋蔥碎、黑橄欖、水瓜柳、酸瓜

DRESSINGS 沙律汁

Thousand Island Dressing, French Dressing, Vinaigrette, Balsamic, Caesar Salad Dressing, Olive Oil
千島汁、法式醬汁、油醋汁、黑醋、凱撒沙律汁、橄欖油

SALAD 沙律

Chicken and Pineapple Salad with Curry Mayonnaise, Marinated Mushroom and Penne Salad,
Thai Seafood and Glass Noodle Salad, German Potato Salad
咖哩蛋黃醬雞肉菠蘿沙律、蘑菇長通粉沙律、泰式海鮮沙律、德國薯仔沙律

CHEESE AND COLD FOOD 芝士及凍肉

Camembert, Emmental, Blue, Cheddar, Provolone (3 types), Salami, Cold Cut, Parma Ham (24 months),
Homemade Marinated Specialty Salmon
金文拔芝士、埃文達芝士、藍芝士、車打芝士、帕芙隆芝士 (3款)、沙樂美腸、凍肉、巴馬火腿(24個月)、自家醃製特色三文魚

ICE POOL 冰池

Boston Lobster, Abalone, Alaskan King Crab Leg, Shrimp, NZ Black Mussel
波士頓龍蝦、鮑魚、皇帝蟹腳、蝦、新西蘭黑青口

SOUP 餐湯

Braised Bird's Nest with Crab Meat and Mashed Winter Melon, Lobster Bisque
蟹肉冬茸燕窩羹、法式龍蝦湯

HOT SELECTION 熱盤

Deep-fried Crispy Chicken, Sweet and Sour Prawn, Steamed Garoupa,
Fish Maw and Braised Goose Webs with Black Mushrooms, Korean Grilled Short Ribs, Fried Rice in Fujian Style,
Braised E-fu Noodles with Enoki Mushroom, Crab Meat, Straw Mushroom and Egg White with Broccoli
當紅脆皮雞、咕嚕蝦球、蒸大杉斑魚、北菇花膠扣鮮鵝掌、韓式煎牛仔骨、福建炒飯、鮑汁金菇炆伊麵、蟹肉草菇蛋白扒西蘭花

GRILLED SELECTION 鐵板類

Scallops, Lamb Chop, Pan-fried Goose Liver with Balsamic / Gravy
(served with Zucchini, Eggplant, Sweet Corn, Bell Pepper, Tomato)
扇貝、煎羊架、香煎鵝肝配黑醋汁或燒汁
(配翠肉瓜、茄子、粟米、雜椒、蕃茄)

ROASTED CARVING 烤肉

Roasted Suckling Pig, Roasted Prime Rib
(served with Gravy or Black Pepper Sauce)
燒琵琶乳豬、燒牛肋排
(配肉汁或黑椒汁)

DESSERT SELECTION 甜品

Red Dates and Peach Gum in Sweet Soup, Deep-fried Sesame Balls, Deep-fried Banana, Grass Jelly,
Cheese Cake, Mousse Cake, Ice Cream, Sweetened Soya Bean Curd, Chocolate Fountain
紅棗桃膠、炸芝麻球、炸香蕉、涼粉、芝士蛋糕、慕絲蛋糕、雪糕、豆腐花、朱古力噴泉

FRESH FRUIT PLATTER 鮮果盤

Watermelon, Melon, Cantaloupe, Pineapple
西瓜、蜜瓜、哈密瓜、菠蘿

Remarks 備註:

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