

## Sharing Platters 頭盤

We traditionally place these Sharing Platters on the table once guests are seated so they can share for the selection. You can mix & match the platters to your specific needs. Platters are a great way to allow guests to dine quickly and creates a fun easy environment for people to get to know each other.

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### **The Ultimate White Wine Platter 超級白酒拼盤**

Snow Crab 雪蟹

King Prawns 皇帝蝦

Steamed Baby Lobster with Garlic 蒜蒸小龍蝦

Tempura Fish 天婦羅魚

Calamari 魷魚

Oysters 生蠔

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### **White Wine Platter 白酒拼盤**

King Prawns 皇帝蝦

Steamed Lobster Tail with Garlic 蒜蒸龍蝦尾

Tempura Fish 天婦羅魚

Calamari 魷魚

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### **Red Wine Platter 紅酒拼盤**

6oz/8oz Beef tenderloins 牛柳

Spare Ribs 排骨

Roast Spring Chickens 燒春雞

Pork Belly 五花腩

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**Platter for All 普通拼盤**

Roast Spring Chicken 燒春雞

Roast Lamb 烤羊肉

Roast Beef 烤牛肉

Grilled Salmon 烤三文魚

Wild Mushroom Risotto with Asparagus & Peas 蘆筍豌豆蘑菇燴飯

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**The No Veggie Platter 全肉拼盤**

Roast Spring Chicken 燒春雞

Rosedale Beef Tenderloins 澳洲牛柳

Buffalo Mozzarella Lasagna 水牛芝士千層麵

Grilled Salmon 烤三文魚

All Platters are served with Seasonal Vegetables  
& Green Garden Salad & FAT chips

所有拼盤都配有時菜田園沙律和粗薯條

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Please note: this selection is only a guide to what we can possibly provide.

We are happy to discuss items to suit your needs and budget.

以上餐單只作參考，歡迎與我們討論自訂餐單。