

# GRADUATION LUNCH MENU

## 畢業典禮自助午餐

### *Appetizers & Salads* 前菜及沙律

- Roasted Beef, Cucumber, Shallots, Mint, Coriander 烤牛肉香草律  
Thai Style Prawns & Pomelo Salad 泰式柚子蝦沙律  
Smoked Duck Breast, Peach Salsa 煙鴨胸蜜桃莎莎  
Beetroot Salad, Green Apple, Almond, Yuzu Vinegar 紅菜頭青蘋果沙律  
Smoked Salmon, Pickles, Sour Cream 煙三文魚伴酸青瓜、酸忌廉  
Tuna Tataki, Leek, Radish and Yuzu Dressing 火炙吞拿魚、大蒜、日式柚子汁  
Parma Ham, Melon 巴馬火腿與哈密瓜  
Romaine, Mesclun Greens, Homemade Dressing, Condiments 各款沙拉菜及配料

### *Soup* 湯

- Wild mushroom soup, truffle oil, chives 松露野菌湯

### *Carving Station* 燒烤專櫃

- Roasted US Beef Rib-Eye, Red Wine Sauce 烤肉眼配紅酒汁

### *Hot Dishes* 熱盤

- Vegetables Curry, Steamed Jasmine Rice 咖哩蔬菜伴茉莉香飯  
Braised Baby Pork Shank, Coriander, Garlic Chips 燴豬膝伴芫荽及炸脆蒜  
XO Sauce Stir-Fried Prawns, Chicken, Broccoli XO 醬炒大蝦雞肉拼西蘭花  
Crisp-Fried Fish Fillet, Sweet & Sour Sauce 炸魚柳配酸甜醬  
Oven Roasted Rack of Lamb, Rosemary Jus 烤羊架配露絲瑪莉汁  
Stir-fried Seasonal Vegetables, Garlic, Ginger 時令蔬菜

### *Desserts* 甜品

- Tiramisu 意大利芝士蛋糕  
Black forest cake 黑森林蛋糕  
Blueberry Cheesecake 藍莓芝士餅  
Salted Caramel Choux 海鹽焦糖泡芙  
Vanilla crème brûlée 雲呢拿燉蛋  
Seasonal fresh fruit platter 時令鮮果盤

Including free-flow of soft drinks, juices and mineral water for 2 hours

席間兩小時無限量供應飲品，包括：汽水、果汁及礦泉水

*每位 HK\$838 plus 10% service charge per person*

Remarks 備註:

- Event buffet duration: 2 hours  
西式自助餐供應時段為：兩小時
- To ensure food availability, confirmation of the menu is required 10 working days prior to the event  
為確保食物貨源供應充足，客人須於宴會十個工作天前確定餐單

**WATERMARK**

# GRADUATION LUNCH MENU

畢業典禮西式午餐

## *Starter* 頭盤

Beetroot Cured Salmon, Peach, Capers, Horseradish Sour Cream  
紅菜頭醃三文魚、蜜桃、水瓜柳、辣根酸忌廉

\*\*\*\*\*

## *Soup* 湯

Sweet Corn Velouté, Greek Yoghurt  
粟米濃湯

\*\*\*\*\*

## *Main Course* 主菜

Grilled Barramundi Fillet, Mashed Potato, Zucchini, Beurre Blanc Sauce  
煎盲鱒魚柳、薯蓉、意大利青瓜、檸檬牛油汁

or

Charcoal-Grilled USDA Ribeye, Confit Potatoes, Asparagus, Red Wine Jus  
炭燒美國肉眼、油封薯仔、蘆筍、紅酒汁

\*\*\*\*

## *Dessert* 甜品

Chocolate Ganache Cake, Hazelnut Ice Cream  
朱古力餅、榛子果仁雪糕

Coffee or tea 咖啡或茶

Including free-flow of soft drinks, juices and mineral water for 2 hours  
席間兩小時無限量供應飲品，包括：汽水、果汁及礦泉水

**每位 HK\$788 plus 10% service charge per person**

### Remarks 備註:

- A pre-order of main course is required 10 working days prior to the event should you wish to select more than 1 main course (maximum of 3 choices, including vegetarian). Watermark does not guarantee on the availability of the main course choice for any adhoc changes  
如選擇多於一款主菜(最多三款, 包括素菜), 客人須於宴會十個工作天前提供每份主菜需要之數量。一經確認, 如有任何臨時更改, Watermark 不能保證主菜之供應數量充足
- To ensure food availability, confirmation of the menu is required 10 working days prior to the event  
為確保食物貨源供應充足, 客人須於宴會十個工作天前確定餐單

# WATERMARK

Shop L, Level P, Central Pier 7, Star Ferry, Central, HK ☎2290 6654

# GRADUATION DINNER MENU

## 畢業典禮自助晚餐

### ***Appetizers & Salads*** 前菜及沙律

Thai Style Prawns & Pomelo Salad 泰式柚子蝦沙律  
Roasted Beef, Cucumber, Shallots, Mint, Coriander 烤牛肉香草律  
Smoked Salmon, Pickles, Sour Cream 煙三文魚伴酸青瓜、酸忌廉  
Cajun Prawn Salad, Chorizo, Bell Pepper, Cucumber, Tomatoes 奇真蝦西班牙辣肉腸沙律  
Beetroot Salad, Green Apple, Almond, Yuzu Vinegar 紅菜頭青蘋果沙律  
Parma ham with cantaloupe melon 巴馬火腿與哈密瓜  
Assorted Cold Cuts (Salami, Air-Dried Beef, Chorizo, Coppa Ham) 什錦煙燻及風乾凍肉拼盤  
Buffalo Mozzarella, Tomato, Basil 蕃茄水牛芝士  
Romaine, Mesclun Greens, Homemade Dressing, Condiments 各款沙拉菜及配料

### ***Seafood*** 海鮮

Tiger prawns 虎蝦  
Canadian sea whelk 加拿大海螺

### ***Soup*** 湯

Pumpkin Soup With Coconut 椰香南瓜湯  
Tomato Fish Soup, Shrimp, Mussels 鮮蝦蕃茄青口魚湯

### ***Carving Station*** 燒烤專櫃

Roasted US Beef Rib-Eye, Red Wine Sauce 烤肉眼配紅酒汁

### ***Hot Dishes*** 熱盤

Fried Rice with Egg White, Conpoy, Spring Onion 翡翠瑤柱蛋白炒飯  
Rigatoni, Mushroom, Cream 忌廉磨菇粗管通粉  
Braised Baby Pork Shank, Coriander, Garlic Chips 燴豬膝伴芫荽及炸脆蒜  
XO Sauce Stir-Fried Prawns, Chicken, Broccoli XO 醬炒大蝦雞肉拼西蘭花  
Vegetables Curry, Steamed Jasmine Rice 咖哩蔬菜伴茉莉香飯  
Oven Roasted Rack of Lamb, Rosemary Jus 烤羊架配露絲瑪莉汁  
Stir-fried Seasonal Vegetables, Garlic, Ginger 時令蔬菜

### ***Desserts*** 甜品

Tiramisu 意大利芝士蛋糕  
Chocolate Mousse Cake 特濃朱古力蛋糕  
Blueberry Cheesecake 藍莓芝士餅  
Salted Caramel Choux 海鹽焦糖泡芙  
Mini Lemon Tart 迷你檸檬撻  
Seasonal fresh fruit platter 時令鮮果盤

Including free-flow of soft drinks, juices and mineral water for 3 hours  
席間三小時無限量供應飲品，包括：汽水、果汁及礦泉水

*每位 HK\$1,138 plus 10% service charge per person*

#### Remarks 備註:

- Event buffet duration: 2 hours  
西式自助餐供應時段為：兩小時
- To ensure food availability, confirmation of the menu is required 10 working days prior to the event  
為確保食物貨源供應充足，客人須於宴會十個工作天前確定餐單

# WATERMARK

# GRADUATION DINNER MENU

## 畢業典禮西式晚餐

### *Starter* 頭盤

Pan-Fried Hokkaido Scallop, Creamy Corn, Seaweed,  
Pickled Watermelon Radish, Rice Cracker  
香煎北海道帶子、粟米蓉、紫菜、醋漬紅心蘿蔔、脆米通

\*\*\*\*\*

### *Soup* 湯

Creamy Cauliflower Soup, Vanilla, Wild Rocket  
椰菜花忌廉湯

\*\*\*\*\*

### *Main Course* 主菜

Pan-seared Seabass, Ratatouille, Baby Potatoes, Chive Cream Sauce  
香煎鱸魚、燴什菜、迷你新薯、香蔥忌廉汁

Or 或

Braised Wagyu Beef Cheek, Mashed Potatoes, Asparagus, Celeriac Remoulade  
紅酒燴和牛面頰、薯蓉、露荀、芹菜根沙律

\*\*\*\*\*

### *Dessert* 甜品

Roasted Cinnamon Apple Crumble, Salted Caramel Ice Cream, Apple Chips  
蘋果金寶、海鹽蔗糖雪糕

Coffee or tea 咖啡或茶

Including free-flow of soft drinks, juices and mineral water for 3 hours  
席間三小時無限量供應飲品，包括：汽水、果汁及礦泉水

*每位 HK\$988 plus 10% service charge per person*

#### Remarks 備註:

- A pre-order of main course is required 10 working days prior to the event should you wish to select more than 1 main course (maximum of 3 choices, including vegetarian). Watermark does not guarantee on the availability of the main course choice for any adhoc changes  
如選擇多於一款主菜(最多三款, 包括素菜), 客人須於宴會十個工作天前提供每份主菜需要之數量。一經確認, 如有任何臨時更改, Watermark 不能保證主菜之供應數量充足
- To ensure food availability, confirmation of the menu is required 10 working days prior to the event  
為確保食物貨源供應充足, 客人須於宴會十個工作天前確定餐單

# WATERMARK