

CANAPÉS MENU

西式小餐點

Cold Dishes ◆ 冷盤

- Scallop tart, sea urchin sauce 帶子海膽撻
Crab meat, lemongrass, betel leaf, chilli glaze 泰式蟹肉檳榔葉包伴茄子醬
Pork knuckle crostini, garlic confit, aioli, mascarpone cheese 香蒜豬手意式多士
Roasted capsicum, white anchovy, buffalo mozzarella 水牛芝士伴烤紅甜椒，銀魚柳
Smoked salmon filo tart, avocado, crispy capers, beetroot jam 煙三文魚牛油果千層酥撻
Spiced tuna, black olive puree 吞拿魚，黑橄欖醬
Tiger prawn rice paper roll, cucumber, mint, lettuce, nouc cham dipping sauce 虎蝦米紙卷伴泰式甜辣醬
Parma ham, mascarpone, fig 巴馬火腿意大利芝士卷伴無花果
Foie gras mousse, brioche, passion fruit jelly 鴨肝醬，法國甜包，熱情果啫喱
Beetroot cured salmon, sour cream 紅菜頭醃三文魚配酸忌廉
Brie cheese, brioche, truffle paste 黑松露布里奶酪法國甜包
Mascarpone cheese tart, fig 無花果意大利芝士撻

Hot Dishes ◆ 熱盤

- Scallop tempura, yam, yuzu dressing 帶子天婦羅
Italian beef meat, melted cheese 意式小肉丸
Pan-fried scallop, roasted celery root puree 香煎帶子配芹菜蓉
Cajun shrimp popcorn, almond, yuzu mayo 香辣蝦杏仁爆谷
Deep-fried cheesy crab meat 炸蟹肉芝士
Mini Yorkshire pudding, beef sirloin, hollandaise, horseradish cream 迷你牛肉約克郡布甸
Minced chicken skewer 免治雞肉棒
Confit salmon, black caviar, pickled onion 慢煮油浸三文魚伴黑魚籽
Crispy prawn toast 黃金香脆蝦多士
Chicken lollipop, barbeque sauce BBQ汁雞肉串骨
Parmesan custard, truffle asparagus salad 巴馬芝士撻黑松露蘆筍沙律
Assorted vegetarian quiche 什錦素菜撻

Desserts ◆ 甜品

- Mini macaron 迷你馬卡龍
Mini mango mousse dome cake 迷你芒果慕絲蛋糕
Mini blueberry cheese cake 迷你藍莓芝士蛋糕
Salted caramel choux 海鹽焦糖泡芙
Mini chocolate ganache tart 迷你牛奶朱古力撻
Mini lemon curd tartlet 迷你檸檬餡餅
Pandan coconut panna cotta with mango salsa 班蘭椰子奶凍配芒果莎莎
Assorted mini fruit tartlet 雜果餡餅
Mini cafe mocha / vanilla crème brûlée 迷你摩卡咖啡或雲尼拿焦糖布丁
Mini dark strawberry / blackcurrant chocolate 迷你士多啤梨或黑莓黑朱古力

HK\$30 plus 10% service charge per piece

 = vegetarian 素菜

Remarks 備註:

- The minimum order quantity: 48 pieces (4 dozen) per item
每款西式小點最少預訂數量為 48 件(4 打) 起
- A maximum of 12 different types of canapes can be chosen per event
每一個宴會最多可以選擇 12 款西式小點
- 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10個工作天前確定餐單

WATERMARK

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

SET LUNCH MENU

西式午市套餐


Menu A

Starter 頭盤

Parma ham, melon, papaya, brioche, citrus salad

巴馬火腿伴香瓜，法國甜包，柑橘沙律

Soup 湯

Wild mushroom soup, truffle oil, chives 

松露磨菇忌廉湯

Main Course 主菜

Pan-seared sea bass, courgette, semi-dried tomatoes, mussel fricassee

香煎鱸魚柳伴意青瓜，乾蕃茄，青口牛油汁

Or 或

Butter poached chicken breast, braised wild mushroom, morel, leeks, pommery mashed potato

牛油慢煮雞胸伴燴野菌，牛肚菌，大蒜，芥末籽薯蓉

Dessert 甜品

Strawberry chocolate cake

士多啤梨朱古力蛋糕

Coffee or tea

咖啡或茶

HK\$428 plus 10% service charge per person

 = vegetarian 素菜

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
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SET LUNCH MENU

西式午市套餐

Menu B

Starter 頭盤

Beetroot cured salmon, avocado, sour cream

紅菜頭醃三文魚伴牛油果，酸忌廉

Soup 湯

Sweet corn velouté, spanner crab, brie cheese, dried cranberry

粟米加菲蟹肉忌廉湯，布利芝士，小紅莓乾

Main Course 主菜

Pan-seared sea bass, mashed potato, sauteed courgette, lemon beurre blanc

香煎鱸魚柳伴薯茸，意大利青瓜，檸檬牛油汁

Or 或

Charcoal-grilled USDA ribeye, herbed potatoes, asparagus, green peppercorn sauce

炭燒美國肉眼扒伴香草薯，蘆筍，青胡椒汁

Dessert 甜品

Venetian tiramisu

mascarpone mousse, espresso dipped savoiardi, cocoa powder

意式提拉米蘇蛋糕

Coffee or tea

咖啡或茶

HK\$498 plus 10% service charge per person

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WATERMARK

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

SET DINNER MENU


西式晚市套餐

Menu A

Starter 頭盤

Jumbo lump crab cake, mango tartar sauce, mixed cress salad
珍寶蟹肉脆餅伴芒果醬，沙律苗

Soup 湯

Wild mushroom soup, truffle oil, chives 
松露磨菇忌廉湯

Main Course 主菜

Pan-seared sea bass, mashed potato, sauteed courgette, lemon beurre blanc
香煎鱸魚柳伴薯茸，意大利青瓜，檸檬牛油汁

Or 或

Red wine braised wagyu beef cheek, mashed potatoes, glazed baby carrot, onion marmalade
紅酒燴和牛面頰伴薯蓉，迷你甘筍，洋蔥醬

Dessert 甜品

Chocolate mousse, cocoa bean croquant, fresh raspberries, vanilla ice cream
朱古力慕絲伴雲尼拿雪糕，紅桑子

Coffee or tea

咖啡或茶

HK\$608 plus 10% service charge per person

 = vegetarian 素菜

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SET DINNER MENU


西式晚市套餐

Menu B

Starter 頭盤

Pan-fried Hokkaido scallop, beetroot, celery root on fresh corn cream
香煎北海道帶子伴香濃粟米蓉

Soup 湯

Cream of Jerusalem artichoke soup, truffle dressing, wild rocket 
耶路撒冷雅枝竹黑松露忌廉湯

Main Course 主菜

Pan-seared salmon fillet, wild mushroom, baby potato
香煎三文魚伴野菌，迷你新薯

Or 或

Grilled lamb chop, charcoal-grilled broccoli, bulgur wheat salad
烤羊架伴西蘭花，布格麥沙律

Dessert 甜品

Salted caramel chocolate mousse, candied peanuts
焦糖朱古力慕絲伴糖衣花生

Coffee or tea

咖啡或茶

HK\$708 plus 10% service charge per person

 = vegetarian 素菜

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SET DINNER MENU

西式晚市套餐

Menu C

Starter 頭盤

Pan-fried foie gras, toasted brioche, apple compote, herb salad
香煎鴨肝伴法國甜包多士，糖漬蘋果

Soup 湯

Lobster cappuccino
龍蝦忌廉泡沫濃湯

Main Course 主菜

Pan-seared cod fillet, truffle mashed potato, braised endive, wild mushroom sauce
香煎鱈魚伴黑松露薯蓉，燴菊苣，野菌汁

Or 或

Grilled beef tenderloin, truffled celeriac purée, fondant potatoes, asparagus, red wine sauce
烤牛柳伴黑松露芹菜頭茸，雞湯牛油焗薯，蘆筍，紅酒汁

Dessert 甜品

Coconut mousse with pineapple, mango passion fruit sherbet
椰子慕絲伴芒果熱情果雪葩

Coffee or tea

咖啡或茶

HK\$808 plus 10% service charge per person

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EVENT BUFFET PACKAGES

西式自助套餐

Select the dishes that you would like for your event

STANDARD BUFFET

HK\$538 plus 10% service charge per person

- Eight (8) 款 Appetizers & Salads 前菜及沙律
- One (1) 款 Soup 湯
- One (1) 款 Carving Station 燒烤專櫃
- Six (6) 款 Hot Dishes 熱盤
- Six (6) 款 Desserts 甜品

DELUXE BUFFET

HK\$688 plus 10% service charge per person

- Nine (9) 款 Appetizers & Salads 前菜及沙律
- Two (2) 款 Seafood 海鮮
- Two (2) 款 Soup 湯
- One (1) 款 Carving Station 燒烤專櫃
- Seven (7) 款 Hot Dishes 熱盤
- Eight (8) 款 Desserts 甜品

PREMIUM BUFFET

HK\$838 plus 10% service charge per person

- Ten (10) 款 Appetizers & Salads 前菜及沙律
- Three (3) 款 Seafood 海鮮
- Two (2) 款 Soup 湯
- Two (2) 款 Carving Station 燒烤專櫃
- Eight (8) 款 Hot Dishes 熱盤
- Eight (8) 款 Desserts 甜品

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

EVENT BUFFET MENU

西式自助餐單

Appetizers and Salads ◆ 前菜及沙律

- Shredded chicken salad, pomelo, coconut salad 手撕雞配柚子及椰子沙律
Roasted beef salad, cucumber, chilli, shallots, mint leaves, coriander, roasted rice powder 烤牛肉香草沙律
Larb woonsen (chicken, herb, noodle salad) 雞肉香草粉絲沙律
Thai prawns salad, pomelo 泰式柚子蝦沙律
Tuna niçoise salad 吞拿魚尼高斯沙律
Smoked duck breast, mango salsa 煙鴨胸芒果莎莎
Soba noodle, egg plant in tentsuyu 日式醬漬茄子蕎麥麵
Smoked salmon, pickles, sour cream 煙三文魚伴酸青瓜，酸忌廉
Poached scallop, spiced cauliflower, sesame dressing 帶子椰菜花沙律伴芝麻醬
Cajun prawn salad, chorizo, bell pepper, cucumber, tomato 奇真蝦西班牙辣肉腸沙律
Pasta salad, chorizo, bell pepper, olives 通心粉沙律伴西班牙辣肉腸甜椒及橄欖
Beetroot potato salad, bacon, chives 紅菜頭煙肉薯仔沙律
Poached salmon, lime waffles, chives sour cream 香草焗三文魚配窩夫
California maki roll, pickled ginger, wasabi, soy sauce 加州卷
Parma ham, cantaloupe melon 巴馬火腿與哈密瓜
Fussili tossed with capsicum, chipolini onions, salami 沙樂美腸甜椒鏢絲粉沙律
Spiced seafood, pickled cabbage, putanesca dressing 五香海鮮，酸椰菜，蕃茄橄欖汁
Assorted cold cuts (salami, air-dried beef, chorizo, coppa ham) 什錦煙燻及風乾凍肉拼盤
Thai green papaya salad 泰式青木瓜沙律
Waldorf salad 華多夫沙律
Roasted beetroot, apple, parsley, white balsamic, olive oil 烤紅菜頭蘋果沙律
Grilled vegetables, wild mushrooms, olive tapenade 烤蔬菜拼野生蘑菇
Buffalo mozzarella, tomato, basil 蕃茄水牛芝士
Greek salad, feta cheese, kalamata olives 希臘沙拉拼羊奶芝士
Honey glazed pumpkin spinach, asparagus, feta cheese cherry tomatoes 蜜糖烤南瓜伴蘆筍及希臘羊奶芝士
Green bean and feta cheese salad, zucchini, pinenut, mustard dressing 長邊豆羊奶芝士沙律
Couscous salad, roasted vegetables 北非小米烤菜沙律
Marinated tomatoes, crushed egg, spring onions 醃蕃茄雞蛋沙拉
Button mushrooms, dill mustard, toasted almonds 蘑菇，蒔蘿芥末，烤杏仁
Romaine, mesclun greens, homemade dressing, condiments 各款沙拉菜及配料

Seafood ◆ 海鮮

- Clams 蜆
Tiger prawns 虎蝦
Canadian sea whelk 加拿大海螺
New Zealand mussels 新西蘭青口

Soup ◆ 湯

- Wild mushroom soup, truffle oil, chives 松露野菌湯
Sweet corn soup 甜粟米湯
Braised mushroom, bamboo shoot, tofu soup 三絲豆腐羹
Pumpkin soup 南瓜湯
Leek and potato soup 大蒜薯仔湯
Truffle cauliflower soup 松露椰菜花湯
Corn and fish maw soup 粟米魚肚羹
Roasted tomatoes soup, basil 烤蕃茄湯
Fish tomato broth shrimp, mussels, crème fraiche 鮮蝦蕃茄青口魚湯

Carving Station ◆ 燒烤專櫃

- Whole roasted bone ham, mustard, gravy sauce 烤全隻火腿配燒汁
Roasted pork belly, onion marmalade, calvados reduction 烤豬腩肉配洋蔥及蘋果白蘭地
Beef sirloin, demi-glace, dijon mustard 烤西冷配法式芥末
Roasted aged beef rib-eye, red wine sauce 烤肉眼配紅酒汁
Roasted lamb shoulder boneless, porcini cream, dijon mustard 烤羊肩肉配法式芥末
Peking duck served with hoisin sauce, pancakes 北京烤鴨配海鮮醬，煎餅

WATERMARK

EVENT BUFFET MENU

西式自助餐單

Hot Dishes ◆ 熱盤

- Lamb curry, potatoes, steamed jasmine rice 咖哩羊肉配薯仔伴茉莉香飯
Tandoori chicken, cucumber raita 天多利烤雞配青瓜乳酪醬
Tandoori prawns, mint yoghurt 天多利烤蝦配薄荷乳酪
- Crisp pork spring rolls, seafood wontons, sweet and sour sauce 豬肉春卷海鮮餛飩配糖醋汁
Steamed seasonal fish, Chinese style, spring onion, ginger, soya 中式蒸魚
Steamed sea bass, kale, shiitake mushroom, ginger, spring onion 清蒸鱸魚, 冬菇, 薑蔥
Stir-fried calamari, oyster mushrooms, sugar snaps 炒魷魚, 杏鮑菇, 甜豌豆
Stir-fried prawns and chicken, broccoli, X.O. sauce X.O. 醬炒大蝦雞肉拼西蘭花
Crisp-fried seasonal fish, sweet and sour sauce 炸魚柳配酸甜醬
Fried rice, yunnan ham, conpoy 雲腿干貝炒飯
Dim sum – barbecue pork buns, pork siew mai 點心 – 叉燒包及豬肉燒賣
Braised mushrooms, oyster sauce 蠔油燴香菇
Stir-fried seasonal vegetables, garlic, ginger 時令蔬菜 
Chicken satay 雞肉沙爹
Stir fried manila mussels, Thai style, chilli paste 泰式辣椒膏炒青口
Steamed seasonal fish, Thai chilli broth 泰式蒸魚
- Green chicken curry, eggplant, Thai basil, steamed jasmine rice 青咖哩雞拼茄子, 伴茉莉香飯
Lamb curry, peanut, steamed jasmine rice 咖哩羊肉, 花生伴茉莉香飯
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
- Grilled chicken breast, buttered cabbage, carrot, celeriac 烤雞胸伴牛油椰菜, 甘筍, 芹菜根
Breaded chicken, tartar sauce, BBQ mayo 吉列炸雞配他他醬, 燒烤蛋黃醬
Red wine braised beef rib, cranberry jam 紅酒燴牛肋條配金巴利果醬
Braised baby pork shank, coriander, fried garlic 燴豬膝伴芫荽及炸脆蒜
Barbeque pork rib, butter sweet corn 燒烤豬肋骨伴牛油粟米
Seafood risotto 海鮮意大利燴飯
Steamed barramundi, chardonnay, lemon butter 蒸盲鱈配白酒牛油檸檬汁
Roasted pork knuckle, cabbage 特色烤豬手伴椰菜
Sautéed mussels, white wine, herbs 香草白酒炒青口
Paella rice, paprika tiger prawn, squid 西班牙海鮮飯
Spaghetti bolognese, parmigiano reggiano 意大利芝士肉醬意粉
Spinach and cauliflower gratin, grape tomatoes 芝士忌廉菠菜, 椰菜花, 蕃茄 
Creamy mushroom rigatoni 忌廉磨菇粗管通粉 
Baked macaroni and cheese, ham 焗芝士通心粉, 火腿粒
Beef and spinach lasagna 焗肉醬菠菜千層麵
Potato gratin 芝士忌廉焗薯 
Roasted potatoes, parsley, sea salt 香草海鹽烤薯仔 
Steamed new potatoes, herb butter 蒸新薯伴香草牛油 
Steamed green beans, herb butter 蒸長邊豆伴香草牛油 
Steamed baby carrots, honey, cumin 蒸迷你甘筍伴蜜糖茴香 
Creamed spinach 忌廉菠菜 

Desserts ◆ 甜品

- Strawberry trifle with cheese cake filling, nip almonds 草莓芝士蛋糕意大利芝士蛋糕
Tiramisu 意大利芝士蛋糕
Black forest cake 黑森林蛋糕
Cheese cake 芝士蛋糕
Chocolate mousse cake 特濃朱古力蛋糕
Pear almond cake 香梨杏仁蛋糕
Traditional French apple tart 蘋果撻
Mango pudding 香芒布丁
Pandan panna cotta 班蘭意式奶凍
Vanilla crème brûlée 雲呢拿燉蛋
Mini lemon tart 迷你檸檬撻
Mini chocolate ganache tart 迷你牛奶朱古力撻
Mini chocolate brownies 迷你朱古力蛋糕
Salted caramel choux 海鹽焦糖泡芙
Seasonal fresh fruit platter 時令鮮果盤

WATERMARK

EVENT BUFFET MENU

西式自助餐單

BUFFET MENU ENHANCEMENT OPTIONS AVAILABLE FOR YOUR SELECTION:

提供多款額外自助餐菜式以供選擇:

SEAFOOD ◆ 海鮮

Baked Lobster thermidor (half lobster per person) 焗法式龍蝦米多 (每位半隻)
HK\$190 plus 10% service charge per person

Abalone lsoyaki 磯煮鮑魚
HK\$150 plus 10% service charge per person

*Disclaimer: 3 pieces of abalone will be provided per confirmed paying guest
* 磯煮鮑魚供應數量會按照每一位付款客人提供三隻

**Disclaimer: Watermark reserves the right to alter the above items prices due to unforeseeable market price fluctuations and availability of seafood*

** 由於海鮮價格的浮動，Watermark保留更改以上菜單價格及各項目之權利*

LIVE STATION ◆ 即場烹調

Pan-fried duck liver, toasted baguette 即煎鴨肝配脆法包
HK\$120 plus 10% service charge per person

*Disclaimer: 120g of duck liver (approximate 2 pieces, subject to the liver size)
will be provided per confirmed paying guest
即煎鴨肝供應數量按照每一位付款客人提供120克(大約每人2件，視乎鴨肝的大小)

DESSERT ◆ 甜品

Gelato 意式雪糕

(Brand 品牌- 2/3 Dolci ; 4 selected flavours 四款精選口味)
額外每位 Additional HK\$90 plus 10% service charge per person

Crêpe Station 法式牛油班戟

served with berry compote and fresh mango; choices of strawberry, chocolate and vanilla sauce
額外每位 Additional HK\$70 plus 10% service charge per person

White / Dark Chocolate Fountain 白 / 黑朱古力噴泉

served with fruits and marshmallow

額外每位 Additional HK\$70 plus 10% service charge per person

WATERMARK

BEVERAGE PACKAGES

飲品套餐

***Non-alcoholic Beverage Package* 無酒精飲品套餐**

*soft drinks, juices & mineral water (still & sparkling)
汽水、果汁、礦泉水及有汽礦泉水

每小時每位

HK\$100 plus 10% service charge per person per hour

***Standard Alcoholic Package* 標準酒精飲品套餐**

*house white & red wine, house spirits, house beer (bottled), soft drinks, juices & mineral water (still & sparkling)
紅、白餐酒、烈酒、樽裝啤酒、汽水、果汁、礦泉水及有汽礦泉水

每小時每位

HK\$180 plus 10% service charge per person per hour

***Premium Alcoholic Package* 精選酒精飲品套餐**

*premium white & red wine, sparkling wine, premium spirits, beer (bottled), soft drinks, juices & mineral water (still & sparkling)
精選紅、白餐酒、汽酒、烈酒、樽裝啤酒、汽水、果汁、礦泉水及有汽礦泉水

每小時每位

HK\$280 plus 10% service charge per person per hour

Remarks 備註:

- Minimum 2 hours for all beverage packages
每位客人最低消費兩小時
- All brands and vintages are subject to availability
所有牌子及年份會視乎供應情況而有所更改
- Corkage shall be charged at HK\$390 plus 10% service charge per standard bottle (750ml or below)
開瓶費每支(750毫升或以下) 為HK\$390 + 10% 服務費

WATERMARK

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