

WATERMARK



CANAPÉS MENU 西式小餐點

COLD DISHES 冷盤

- Wagyu Beef Tartare, Kinzanji Miso, Potato Pavé 和牛他他、金山寺味噌、法式薯批
Serrano Basket, Mascarpone, Fig, Olive 西班牙火腿脆盞
Parma Ham, Mascarpone, Fig 巴馬火腿意大利芝士卷伴無花果
- Foie Gras, Onion Jam, Red Currant, Hazelnut 鴨肝醬、焦糖洋蔥醬、紅加侖子、榛子
Confit Salmon, Black Caviar, Pickled Onion 慢煮油封三文魚伴黑魚籽、漬迷你洋蔥
Scallop Tart, Lobster Mayo, Salmon Caviar 帶子撻配龍蝦沙律醬、三文魚籽
Smoked Salmon Blinis, Caviar, Avocado 煙三文魚迷你鬆餅、魚籽、牛油果
Snow Crab Salad Tartlet, Asparagus, Crab Roe 松葉蟹肉撻、蘆筍、蟹籽
Seared Scallop, Chorizo on Cucumber Bite 香煎帶子、西班牙煙燻香腸伴青瓜
Brie Cheese, Brioche, Truffle Paste 黑松露醬布里芝士法國甜包 
Pumpkin Tartlet, Goat Cheese, Walnut 南瓜撻配羊奶芝士、合桃 
Feta Cheese Tartlet, Pickled Beetroot, Pistachio, Chive 菲達芝士撻配甜菜頭、開心果、法國幼葱 
Mascarpone Cheese Tart, Roasted Grape 意大利芝士撻配烤提子 
Hummus, Chickpea, Sumac 鷹嘴豆泥、中東香料 
Baba Ganoush, Butter Squash, Hazelnut Dukkah 中東茄子醬、榛子杜卡 
Mango Rice Paper Roll 芒果雜菜米紙卷 

HOT DISHES 熱盤

- Italian Beef Meatball 意式小牛肉丸
Carbonada Tart, Beef Cheek, Pumpkin, Chimichurri 南瓜牛面頰肉撻
Mini Yorkshire Pudding, Roasted Beef, Hollandaise, Horseradish Cream 迷你牛肉約克郡布甸
Minced Chicken Skewer 免治雞肉棒
Harissa Chicken Skewer 哈里薩辣醬雞肉串
Chicken Lollipop, Barbecue Sauce 燒烤醬汁雞肉串
Cajun Shrimp Popcorn, Almond, Yuzu Mayonnaise 香辣杏仁炸蝦配柚子蛋黃醬
Crispy Cod Fish Croquette 深海鱈魚薯茸球
Crispy Prawn Toast 黃金香脆蝦多士
Scallop Tempura, Yuzu, Shichimi 帶子天婦羅
Parmesan Custard Tart, Black Truffle Asparagus Salad 巴馬芝士撻伴黑松露蘆筍沙律 
Crispy Polenta Cake, Onion Jam, Mushroom Parfait 香脆粟米糕配蘑菇醬 
Assorted Vegetarian Quiche 雜錦素菜撻 

DESSERT 甜品

- Assorted Macaron 雜錦馬卡龍
Assorted Mini Cheesecake 雜錦迷你芝士蛋糕
Salted Caramel Choux 海鹽焦糖泡芙
Mini Chocolate Ganache Tart 迷你牛奶朱古力撻
Mini Lemon Curd Tart 迷你檸檬餡餅
Assorted Mini Fruit Tart 迷你雜果餡餅
Mini Vanilla Crème Brûlée 迷你雲呢拿焦糖布甸

HK\$35 per piece
每件

 Vegetarian 素食

10% service charge applies | Minimum order quantity: 48 pieces (4 dozens) per item | A maximum of 12 different types of canapés can be chosen per event |
To ensure food availability, confirmation of the menu is required 10 working days prior to the event
另收加一服務費 | 每款西式小餐點最少預訂數量為48件(4打)起 | 最多可以選擇12款西式小餐點 | 為確保食物貨源供應充足，客人須於宴會10個工作天前確定菜單

SET LUNCH MENU 西式午市套餐

MENU A

APPETISER 前菜

Caprese Salad, Heirloom Tomato, Fresh Mozzarella, Black Garlic, Arugula Pesto, Pine Nut
荷蘭復古蕃茄水牛芝士沙律、黑蒜、火箭菜香草醬、松子仁

SOUP 湯

Sweet Corn Velouté, Greek Yoghurt
粟米濃湯

MAIN COURSE 主菜

Pan-seared Salmon, Potato Purée, Broccolini, Savoy Cabbage, Pancetta, Onion, Citron Butter Cream
香煎三文魚柳、法式薯蓉、西蘭花苗、皺葉甘藍、意式煙肉、洋蔥、檸檬牛油汁

Or 或

Grilled Sirloin Steak, Roasted Pumpkin, Asparagus, Vine Tomato, Gravy
炭烤美國西冷、烤南瓜、蘆筍、有枝車厘茄、燒汁

DESSERT 甜品

Tiramisu, Coffee Sponge, Mascarpone Cream, Cocoa Powder, Coffee Ice Cream
意大利咖啡芝士餅、咖啡雪糕

HK\$488 per person
每位

MENU B

APPETISER 前菜

Salmon Tartare, Salmon Caviar, Mango, Avocado, Chilli, Pistachio, Sourdough Toast
三文魚他他、三文魚籽、芒果、牛油果、辣椒、開心果、酸種麵包多士

SOUP 湯

Creamy Pumpkin Bisque, Pumpkin Seed
南瓜忌廉湯

MAIN COURSE 主菜

Seared Barramundi Fillet, Kale, Celeriac, Baby Carrot, Yuzu Beurre Blanc Sauce
香煎盲鱈魚柳、羽衣甘藍、芹菜頭、迷你甘筍、柚子檸檬牛油汁

Or 或

Charcoal Grilled USDA Ribeye, Confit Potato, Asparagus, Vine Tomato, Red Wine Jus
炭燒美國肉眼、油封薯仔、蘆筍、有枝車厘茄、紅酒汁

DESSERT 甜品

Panna Cotta, Vanilla, Strawberry Sorbet
意式雲呢拿奶凍、士多啤雪葩

HK\$538 per person
每位

10% service charge applies | 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 option). WATERMARK does not guarantee on the availability of the main course choice for any adhoc changes | To ensure food availability, confirmation of the menu is required 10 working days prior to the event
另收加一服務費 | 如選擇多於一款主菜(最多三款, 包括素食), 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 | 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菜單

SET DINNER MENU 西式晚市套餐

MENU A

APPETISER 前菜

Beetroot Cured Salmon, Finger Lime, Green Apple, Capers, Horseradish Sour Cream, Dill
紅菜頭醃三文魚、手指青檸、青蘋果、水瓜柳、辣根酸忌廉、刁草

SOUP 湯

Creamy Parsnip Soup
白甘筍忌廉湯

MAIN COURSE 主菜

Pan-Seared Sea Perch, Truffle, Cauliflower, Jerusalem Artichoke
香煎美國鱸魚、黑松露、椰菜花、耶路撒冷雅枝竹

Or 或

Braised Wagyu Beef Cheek, Potato Purée, Broccolini, Baby Carrot
紅酒燴和牛面頰、薯蓉、西蘭花苗、迷你甘筍

DESSERT 甜品

Salted Caramel Peanut Tart, Milk Chocolate Ganache, Peanut Butter Ice Cream
鹽味焦糖花生牛奶朱古力撻、花生醬雪糕

HK\$688 per person
每位

MENU B

APPETISER 前菜

Red Prawn Tartare, Avocado, Golden Beetroot, Raspberry, Seaweed Cracker
紅蝦他他、牛油果、黃菜頭、紅桑子、紫菜脆片

SOUP 湯

Creamy Wild Mushroom Soup, Truffle Oil
松露蘑菇忌廉湯

MAIN COURSE 主菜

Pan-seared Patagonian Toothfish, Seaweed, Barley Risotto, Asparagus, Bottarga Cream Sauce
香煎深海白鱈魚、海藻、洋薏米、蘆筍、烏魚子忌廉汁

Or 或

Black Angus Beef Tenderloin, Potato Pavé, Spinach, Baby Carrot, Sansho, Beef Jus
黑安格斯牛柳、法式薯餅、菠菜、迷你甘筍、山椒、牛肉汁

DESSERT 甜品

Chocolate Cream Profiterole, Pistachio Ice Cream
朱古力泡芙、開心果雪糕

HK\$788 per person
每位

10% service charge applies | 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 option). WATERMARK does not guarantee on the availability of the main course choice for any adhoc changes | To ensure food availability, confirmation of the menu is required 10 working days prior to the event

另收加一服務費 | 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 | 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菜單

SET DINNER MENU 西式晚市套餐

MENU C

APPETISER 前菜

Seared Hokkaido Scallop, Sweet Corn, Iberico Ham, Parmesan Cheese
煎北海道帶子、粟米、黑毛豬火腿、巴馬臣芝士

SOUP 湯

Lobster Bisque
龍蝦湯

MAIN COURSE 主菜

Pan-seared Murray Cod Fish, Parsnip, Black Truffle Mushroom, Asparagus, Chicken Jus
香煎澳洲墨瑞鱈魚、白甘筍、黑皮雞樅菌、蘆筍、燒雞汁

Or 或

Grilled Australian M6 Sirloin, Pommes Parisienne Potato, Grilled Broccolini, Vine Tomato, Beef Jus
烤澳洲M6和牛西冷、巴黎風味薯球、西蘭花苗、有枝車厘茄、牛肉汁

DESSERT 甜品

Yuzu Chocolate Tart, Hazelnut Crumble, Yuzu Sorbet
柚子朱古力撻、榛子脆脆、柚子雪葩

HK\$888 per person
每位

10% service charge applies | 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 option). WATERMARK does not guarantee on the availability of the main course choice for any adhoc changes | To ensure food availability, confirmation of the menu is required 10 working days prior to the event

另收加一服務費 | 如選擇多於一款主菜(最多三款, 包括素食), 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 | 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菜單

EVENT BUFFET PACKAGES 西式自助餐

Select the dishes that you would like for your need 自選菜式以配合您的需要

STANDARD BUFFET
標準自助餐組合

HK\$608
per person 每位

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

DELUXE BUFFET
豪華自助餐組合

HK\$768
per person 每位

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

PREMIUM BUFFET
尊貴自助餐組合

HK\$908
per person 每位

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

APPETISERS AND SALADS 前菜及沙律

Tomato and Kimchi Salad, Buffalo Mozzarella, Sesame 蕃茄泡菜沙律、水牛芝士、芝麻

Beetroot Salad, Green Apple, Almond, Yuzu Vinegar 紅菜頭青蘋果沙律

Roasted Mushroom Salad, Burrata Cheese and Truffle Sauce 布拉塔芝士、松露蘑菇沙律

Thai Style Green Papaya Salad 泰式青木瓜沙律

Buffalo Mozzarella, Tomato, Basil 蕃茄水牛芝士

Honey Glazed Pumpkin, Spinach, Asparagus, Feta Cheese, Cherry Tomato

蜜糖烤南瓜伴蘆筍、菲達芝士、車厘茄

Quinoa Salad, Kale, Feta Cheese, Honey Yoghurt 藜麥沙律、羽衣甘藍、菲達芝士、蜜糖乳酪

French Bean Salad, Edamame, Green Apple, Bacon, Pesto Dressing

法邊豆沙律、日本枝豆、青蘋果、煙肉、香草醬

Baby Gem Lettuce, Miso Caesar Dressing, Furikake 迷你羅馬生菜、味噌凱撒沙律醬、日式飯素

Grilled Vegetable, Wild Mushroom, Pesto 烤蔬菜拼蘑菇伴香草醬

Potato Salad, Bacon, Crab Roe 煙肉蟹籽薯仔沙律

Poached Scallop, Cauliflower, Sesame Dressing 帶子椰菜花沙律伴胡麻汁

Tuna Tataki, Crispy Shallot, Spring Onion, Yuzu Dressing

火炙芝麻吞拿魚、炸乾蔥、青蔥、日式柚子汁

Cajun Prawn Salad, Chorizo, Bell Pepper, Cucumber, Tomato 卡真蝦西班牙辣肉腸沙律

Seafood Salad, Olive, Artichoke, Sun-Dried Tomato 意式海鮮雜菜沙律

Thai Style Prawn & Pomelo Salad 泰式柚子蝦沙律

Shredded Chicken Salad, Pomelo, Coconut 雞絲沙律配柚子、椰子沙律

Roasted Beef, Cucumber, Shallot, Mint, Coriander 烤牛肉香草沙律

Pulled Chicken, Tomato, Sesame Dressing 手撕雞配蕃茄、胡麻汁

Smoked Duck Breast, Green Apple Salsa 煙鴨胸蘋果莎莎

Roasted Brussels Sprout Salad, Crispy Bacon, Chives, Maple Balsamic 烤孢子甘藍煙肉沙律

Parma Ham, Melon 巴馬火腿配哈密瓜

Smoked Salmon, Pickles, Sour Cream 煙三文魚伴酸青瓜、酸忌廉

Assorted Cold Cuts (Salami, Air-dried Beef, Chorizo, Coppa Ham) 雜錦煙燻及風乾凍肉拼盤

Romaine, Mesclun Greens, Homemade Dressing, Condiments 各款沙律菜及配料

SEAFOOD 海鮮

Clam 蜆 / Tiger Prawn 虎蝦 / Canadian Sea Whelk 加拿大海螺 / New Zealand Mussel 新西蘭青口

SOUP 湯

Seafood, Conpoy, Tofu Soup 瑤柱海鮮豆腐羹 / Corn and Fish Maw Soup 粟米魚肚羹 /

Pumpkin Cream Soup 忌廉南瓜湯 / Wild Mushroom Soup, Truffle 松露野菌湯 /

Creamy Corn Soup 粟米忌廉湯 / Parsnip Cream Soup 白甘筍湯 / Tomato Fish Soup, Shrimp, Mussel 鮮蝦蕃茄青口魚湯

CARVING STATION 燒烤專區

Roasted Beef Brisket, Garlic Sauce 烤牛胸腹配芥末子、香蒜燒汁

Roasted Honey Ham, Mustard, Gravy 烤全隻蜜糖火腿配燒汁

Roasted US Sirloin, Dijon Mustard 烤西冷配法式芥末

Roasted US Beef Ribeye, Red Wine Sauce 烤肉眼配紅酒汁

Peking Duck, Hoisin Sauce, Pancakes 北京烤鴨配海鮮醬、薄餅

HOT DISHES 熱盤

Green Chicken Curry, Steamed Jasmine Rice 青咖哩雞伴茉莉香飯

Red Curry Beef, Eggplant, Steamed Jasmine Rice 紅咖哩牛肉伴茉莉香飯

Vegetable Curry, Steamed Jasmine Rice 咖哩蔬菜伴茉莉香飯 

Roasted Peri Peri Chicken, Baby Potato, Brussels Sprout 葡式烤雞配薯仔、抱子甘藍

Chicken Satay 雞肉沙嗲

Pork Spring Roll, Seafood Wonton, Sweet & Sour Sauce 豬肉春卷及海鮮雲吞配甜酸醬

Crisp-fried Fish Fillet, Sweet & Sour Sauce 炸魚柳配甜酸醬

Breaded Chicken, Tartar Sauce & BBQ Mayonnaise 吉列炸雞配他他醬、燒烤蛋黃醬

XO Sauce Stir-fried Prawn, Chicken, Broccoli XO醬炒大蝦雞肉拼西蘭花

XO Sauce Stir-fried Scallop, Broccoli XO醬炒帶子拼西蘭花

Oven Roasted Rack of Lamb, Rosemary Jus 烤羊架配迷迭香汁

Braised Lamb Shoulder, Roasted Root Vegetable 法式燴羊肩配烤雜菜

Slowed Braised Beef Rib, Cranberry Jam 紅酒燴牛肋條配小紅莓醬

BBQ Pork Rib, Butter Sweet Corn 燒烤豬肋骨伴牛油粟米

Steamed Seasonal Fish, Chinese Style, Spring Onion, Ginger, Soya 中式時令蒸魚

Steamed Seasonal Fish, Yuzu Miso Butter Sauce 時令蒸魚配柚子味噌牛油汁

Poached Seasonal Fish, Tom Yum Soup 泰式冬蔭功明爐魚

Roasted Pork Knuckle, Cabbage 特色烤豬手伴椰菜

Sautéed Mussel, White Wine, Herb 香草白酒炒青口

Thai Style Stir-fried Mussel, Chilli Paste 泰式辣椒膏炒青口

Fried Rice with Egg White, Conpoy, Spring Onion 翡翠瑤柱蛋白炒飯

Fried Rice, Prawns, Crab Roe 翡翠蝦仁蟹籽炒飯

Porcini & Wild Mushroom Risotto 牛肝菌野菌意大利燴飯 

Crab Rigatoni, Herb Concassé, Parmesan Cheese 意式番茄蟹肉通粉

Spaghetti Bolognese, Parmigiano Reggiano 意大利芝士肉醬意粉

Rigatoni, Mushroom, Cream 忌廉蘑菇粗管通粉 

Beef & Spinach Lasagna 焗肉醬菠菜千層麵

Spinach, Cauliflower, Tomatoe Gratin 芝士忌廉菠菜、椰菜花、蕃茄 

Mashed Potato, Sour Cream, Crispy Bacon, Chive 酸忌廉煙肉薯蓉

Stir-fried Seasonal Vegetables, Garlic, Ginger 蒜蓉炒時令蔬菜 

DESSERTS 甜品

Apple Crumble Cake 蘋果金寶蛋糕 / Tiramisu 意大利芝士蛋糕 / Black Forest Cake 黑森林蛋糕 / Blueberry Cheesecake 藍莓芝士餅 /

Chocolate Mousse Cake 特濃朱古力蛋糕 / Pear Almond Cake 香梨杏仁蛋糕 / Strawberry Mousse Cake 士多啤梨忌廉蛋糕 /

Mango Panna Cotta 意式芒果奶凍 / Vanilla Crème Brûlée 雲呢拿燉蛋 / Mini Chocolate Ganache Tart 迷你朱古力撻 /

Mango Pudding 香芒布甸 / Salted Caramel Choux 海鹽焦糖泡芙 / Seasonal Fresh Fruit Platter 時令鮮果盤

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菜單

 Vegetarian 素食

BUFFET MENU ENHANCEMENT OPTIONS AVAILABLE FOR YOUR SELECTION:
多款額外自助餐菜式以供選擇:

SEAFOOD 海鮮

Baked Lobster Thermidor (Half) 法式焗龍蝦(半隻)

HK\$238
per person 每位

Abalone I soyaki (3 Pieces) 磯煮鮑魚(三隻)

HK\$188
per person 每位

DESSERTS 甜品

Ice Cream 雪糕

(4 Selected Flavours 四款精選口味)

HK\$98
per person 每位

Crêpe Station 法式牛油班戟

Served with Berry Compote and Fresh Mango; Choices of Strawberry, Chocolate and Vanilla Sauce

HK\$78
per person 每位

10% service charge applies | WATERMARK reserves the right to alter the above items prices due to unforeseeable market price fluctuations and availability of seafood
另收加一服務費 | 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

BEVERAGE PACKAGES 飲品套餐

NON-ALCOHOLIC BEVERAGE PACKAGE 無酒精飲品套餐

Soft Drinks, Juices, Mineral Water (Still & Sparkling), Coffee & Tea

汽水、果汁、礦泉水、有汽礦泉水、咖啡及茶

HK\$120

per person per hour 每小時每位

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), Coffee & Tea

精選紅、白餐酒、烈酒、樽裝啤酒、汽水、果汁、礦泉水、有汽礦泉水、咖啡及茶

HK\$190

per person per hour 每小時每位

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), Coffee & Tea

特選紅、白餐酒、汽酒、烈酒、樽裝啤酒、汽水、果汁、礦泉水、有汽礦泉水、咖啡及茶

HK\$290

per person per hour 每小時每位