



LADIES' PURSE

Halloween Semi-buffet Dinner Friday, 31 October 2025

**萬聖節半自助晚餐
2025 年 10 月 31 日(星期五)**

**6:30 pm - 9:30 pm
晚上 6:30 至 9:30**

\$698 / person 每位

\$348 / child 每位小童*

*Aged 4 - 12 years old / 4 至 12 歲

**Gain complimentary access to
“Spooktacular Halloween Night Carnival”
at 2/F Outdoor Terrace by joining our semi-buffet dinner**

**惠顧此半自助晚餐即可免費暢玩二樓戶外
「趣怪萬聖節嘉年華」**

Laser Gun Shooting

Hit the Witches

**Venture into the
Spider's Cave**

Halloween Flooring Curling

For enquires or reservations 查詢或訂座

Telephone 電話: +852 2966 6533

E-mail 電郵: stch.ladiespurse@hkjc.org.hk

SEAFOOD ON ICE : Abalone 鮑魚

Snow Crab Legs 雪花蟹腳

Shrimps 鮮蝦

Canadian Sea Whelks 加拿大翡翠螺

Mussels 青口

Cocktail Sauce • Shallot Red Wine Vinegar • Lemon Wedge

咯嗲汁 • 乾葱紅酒醋 • 檸檬角

COLD DISHES : **Cured Meat & Smoked Fish Platter** 凍肉及熏魚拼盤

Iberian Chorizo 西班牙黑毛豬辣肉腸

Parma Ham 巴馬火腿

Coppa Ham 風乾豬火腿

Truffle Ham 松露火腿

Pickled Onions • Olives • Pickled Cucumber • Red Onions • Capers

Sour Cream • Horseradish • Lemon

醃洋葱 • 橄欖 • 酸青瓜 • 紅洋葱 • 水瓜子 • 酸忌廉 • 辣根 • 檸檬

Cold Appetizer 冷盤

Deviled Eggs 魔鬼蛋

Pumpkin • Bacon Quiche 南瓜煙肉蛋批

Avocado • Crabmeat Tart 牛油果蟹肉撻

Seafood Salad • Fresh Fruits 鮮果海鮮沙律

Chicken Salad 雞肉沙律

SOUPS : Cream of Pumpkin and Ginger 南瓜薑忌廉湯

Pork Shin Soup • Sea Conchs • Matsuke Mushrooms

Cordyceps Flowers

姬松茸蟲草花海螺豬展湯

served with bread rolls and butter 配麵包及牛油

SALADS

: **Salad Bar 沙律吧**

Assorted Leaves (Mesclun • Romaine • Iceberg) 各式沙律菜葉

Variety of Dressings:

Thousand Island Dressing • Italian Dressing • Caesar Dressing

各式沙律汁醬: 千島汁 • 意大利油醋汁 • 凱撒汁

Selection of Condiments:

Cherry Tomatoes • Cucumber • Sweet Corn • Chickpea • Bacon

Garlic Crouton • Parmesan Cheese

車厘茄 • 青瓜 • 粟米 • 雞心豆 • 煙肉 • 蒜香麵包粒 • 巴馬芝士

SASHIMI AND

: **Sashimi 刺身**

SUSHI STATION

Sashimi - Salmon • Tuna • Hamachi • Hokkigai • Amaebi

刺身 - 三文魚 • 吞拿魚 • 油甘魚 • 北寄貝 • 甜蝦

Maki and Sushi Rolls 太卷及壽司卷

Tamago Rolls • Bean Curd Sheet Rolls • California Rolls

Sesame Rolls with Tuna Salad • Vegetables Maki Rolls

玉子卷 • 腐皮卷 • 加州卷 • 芝麻吞拿魚沙律卷 • 雜菜太卷

Seaweed Salad • Spicy Baby Cuttlefish • Marinated Baby Octopus

中華沙律 • 辣味墨魚仔 • 迷你八爪魚

MAIN COURSES

: Pan-fried Salmon Fillet

Crushed Peas • Mashed Potatoes • Lemon Butter Sauce

香煎三文魚柳 • 青豆蓉 • 薯蓉 • 檸檬牛油汁

or 或

Roasted U.S. Prime Rib-eye Steak

Mixed Vegetables • Pesto New Potatoes • Red Wine Sauce

燒美國肉眼扒 • 雜菜 • 香草新薯 • 紅酒汁

or 或

Roasted U.S. Pork Ribs

Grilled Sweet Corn • Waffle Fries • Barbecue Sauce

燒美國豬肋骨 • 燒粟米 • 格格薯 • 燒烤汁

or 或

King Prawns • Squid Ink Spaghetti
Cherry Tomatoes • Asparagus • Lobster Sauce
大蝦墨魚汁意粉 • 車厘茄 • 蘆筍 • 龍蝦汁

KID's : Meatballs • Squid Ink Spaghetti • Tomato Sauce
MAIN COURSES 茄汁肉丸墨魚汁意粉

or 或

Fish Burger • French Fries • Tartar Sauce
炸魚柳漢堡 • 薯條 • 他他汁

DESSERTS : Seasonal Fresh Fruit Platter 鮮果碟
Chestnut Cream Cake 栗子蛋糕
New York Cheesecake 紐約芝士蛋糕
Chilled Osmanthus Pudding • Wolfberries 杞子桂花糕
Chocolate Brownies 朱古力果仁蛋糕
Crème Brûlée 法式燉蛋
Halloween Dirt Cups 萬聖節朱古力餅乾杯
Pumpkin Tart 南瓜撻
Assorted Ice Cream 各式雪糕杯
Popcorn 爆谷
To Fu Fa 豆腐花

DESSERT : **Halloween Waffle** 萬聖節窩夫
COOKOUT Almond Flakes • Chocolate Sauce • Strawberry Sauce
STATION Whipped Cream • Marshmallow • Sugar Sprinkles • Fruit Compote
杏仁片 • 朱古力醬 • 士多啤梨醬 • 忌廉 • 棉花糖 • 糖針 • 燴雜果

Freshly Brewed Coffee or Fine Tea 香濃即磨咖啡或紅茶
Including a Glass of Complimentary Drink (Soft Drink, Juice, House Beer or House Wine)
包括免費飲品一杯 (汽水、果汁、啤酒、餐酒)