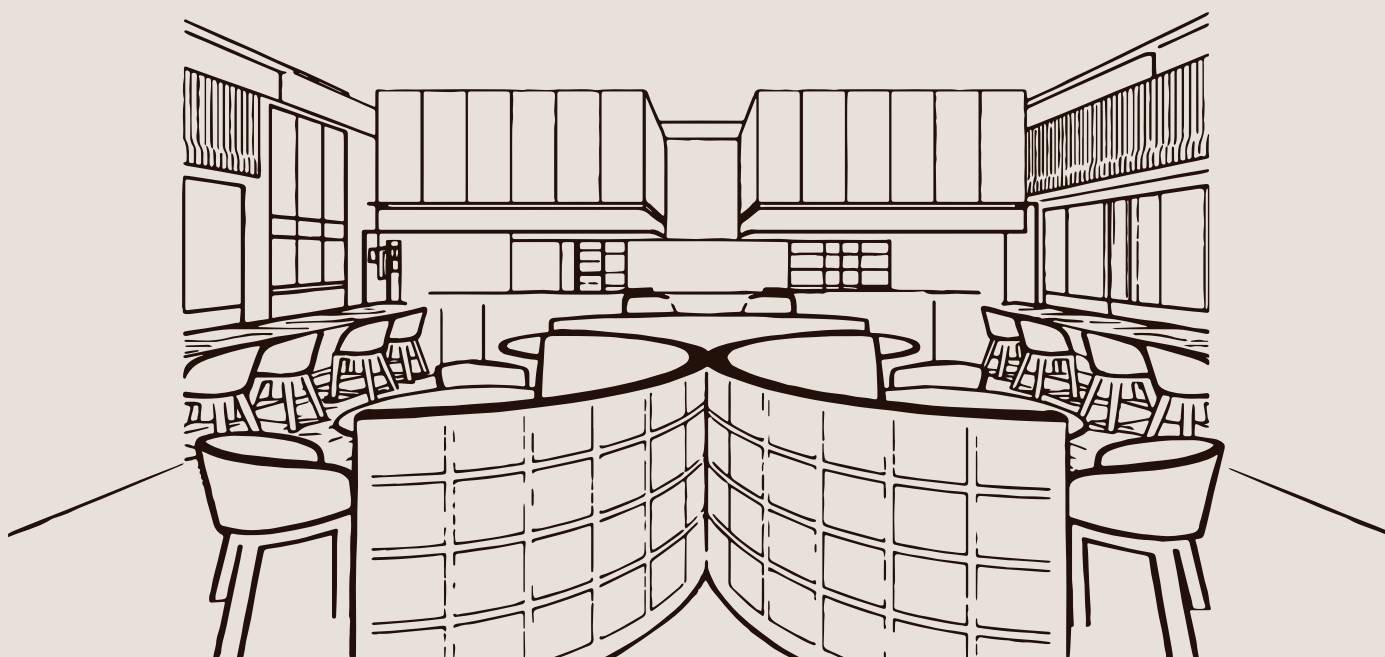


YOMA
SPACE



MENU

全日制自助餐厅菜单
BUFFET RESTAURANT



早餐菜单
BREAKFAST MENU
7:00 AM TO 10:00 AM

BUFFET BREAKFAST

白粥、淮山枸杞红枣粥、麦片粥

White rice porridge, Chinese yam wolfberry and red date porridge, oatmeal porridge

豆浆、酸奶、热牛奶、冻牛奶

Soybean milk, yogurt, hot milk, cold milk

炒鸡蛋、炒粉面、炒土豆丝、炒时蔬、

Scrambled eggs, fried noodles, stir-fried shredded potatoes, stir-fried seasonal vegetables,

炸油条、锅贴

deep-fried dough sticks, pan-fried dumplings

原味吐司、全麦吐司、法棍、牛角包、丹麦包、软餐包、小法包

Original flavor toast, whole wheat toast, baguette, croissant, Danish pastry, soft dinner roll, small baguette

脆玉米片、全麦维、葡萄麦维、水果燕麦片、家乐氏可可球、谷维滋

Corn flakes, Weetabix, Bran Flakes, Fruit Oatmeal, Kellogg's Cocoa Krispies, Shredded Wheat

香蕉干、提子干、杏脯干、红提子、哈密瓜

Dried bananas, dried raisins, dried apricots, red grapes, Hami melon

布拉格火腿、萨拉米肠、烟熏三文鱼、烟熏鸭胸

Prague ham, salami, smoked salmon, smoked duck breast

芝帕玛臣芝士、金文笔软芝士、蓝莓风味芝士

Parmesan cheese, Camembert cheese, blueberry-flavored cheese

水浸黑橄榄、油浸青橄榄、带枝水瓜柳、油浸风干番茄、酸青瓜

Water-soaked black olives, oil-soaked green olives, caper berries with stems, oil-soaked dried tomatoes, gherkins

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午餐菜单
LUNCH MENU
11:30 AM TO 2:00 PM

BUFFET LUNCH

潮式卤水：猪肘子、鹅掌、鹅翅、鹅肾、豆腐、金钱肚

Teochew Brine: Pork Hock, Goose Webs, Goose Wings, Goose Gizzards, Tofu, Beef Tripe

广式叉烧、脆皮烧鹅（蒜蓉白醋、酸梅酱）

Cantonese-style Barbecued Pork, Crispy Roast Goose (with Garlic White Vinegar, Plum Sauce)

熟黑虎虾、新西兰青口贝、翡翠螺、

Cooked Black Tiger Shrimps, New Zealand Mussels, Jade Whelks

日式鳗鱼盖饭、玉子手握、希鲛鱼手握、海草军舰、肉松军舰、

Japanese Eel Rice Bowl, Tamago Nigiri, Masago Nigiri, Seaweed Gunkan Sushi with Minced Pork Floss,

蟹柳大卷、黄萝卜小卷、加州卷

Large Crab Stick Sushi Roll, Small Pickled Radish Sushi Roll, California Roll

红酸姜、黄酸姜、海草、味付海螺片、辣章鱼、裙边

Red Pickled Ginger, Yellow Pickled Ginger, Seaweed, Marinated Conch Slices, Spicy Octopus, Kelp Skirt

麻辣烫（沙虾、白贝、花蟹、九肚鱼、蔬菜）

Spicy Hot Pot (with Sand Shrimps, White Clams, Flower Crabs, Bombay Duck, Vegetables)

蔬菜沙拉（凯撒沙拉酱、芝麻风味沙拉酱、千岛酱、芥末风味沙拉酱）

Vegetable Salad (with Caesar Dressing, Sesame-flavored Dressing, Thousand Island Dressing, Mustard-flavored Dressing)

排骨、凤爪、虾饺皇、虾肉烧卖、

Spare Ribs, Chicken Feet, Premium Shrimp Dumplings, Shrimp Shumai,

菌菇素饺、姜汁灌汤包、叉烧包、糯米鸡

Mushroom Vegetarian Dumplings, Ginger-filled Soup Dumplings, Barbecued Pork Buns, Glutinous Rice Chicken

铁棍淮山、甜玉米、蜜薯、小芋头、板栗、小土豆

Chinese Yam, Sweet Corn, Honey Sweet Potato, Baby Taro, Chestnuts, Potatoes

广式拉肠粉（可选：猪肉、牛肉、叉烧、虾仁、鸡蛋）

Cantonese-style Rice Noodle Rolls (Optional: Pork, Beef, Barbecued Pork, Shrimp, Egg)

德式烤香肠、德国脆皮猪手、奶油蔬菜汤、奶油培根意粉、炒蘑菇、

German Roasted Sausages, German Crispy Pork Knuckle, Creamy Vegetable Soup, Creamy Bacon Spaghetti, Stir-fried Mushrooms

煎小牛扒、香煎小仓鱼、烤大蒜、烤南瓜

Pan-fried Veal Steak, Pan-fried Pomfret, Roasted Garlic, Roasted Pumpkin

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晚餐菜单
DINNER MENU
6:00 PM TO 9:30 PM

BUFFET DINNER

海鲜 SEAFOOD

阿拉斯加帝王蟹、黑虎虾、鲜鲍鱼、大海螺

波士顿龙虾/澳洲小青龙、小黄鱼、生蚝、潮汕生腌

Alaskan King Crab, Black Tiger Shrimp, Fresh Abalone, Giant Sea Snail

Boston Lobster, Australian Little Rock Lobster, Small Yellow Croaker, Oyster, Teochew-style Raw Marinated Dishes

刺身 SASHIMI

三文鱼、金枪鱼、北极贝、希鲮鱼、甜虾、大八爪鱼、澳洲带子

Salmon, Tuna, Arctic Surf Clam, Masago, Sweet Shrimp, Giant Octopus, Australian Scallop

日料 JAPANESE CUISINE

天妇罗、日式鳗鱼盖饭、玉子手握、希鲮鱼手握、海草军舰、肉松军舰、

红酸姜、黄酸姜、海草、味付海螺片、辣章鱼、裙边

Tempura, Japanese Eel Rice Bowl, Tamago Nigiri, Masago Nigiri, Seaweed Gunkan Sushi with Minced Pork Floss,

Red pickled ginger, yellow pickled ginger, seaweed, seasoned conch slices, spicy octopus, kelp skirt

中餐 CHINESE CUISINE

春笋烧阳山扇鸡、鲜仔姜炒河鳗、粉葛牛尾煲、素烧四宝、时令鲜蔬

黑松露炒饭、潮式卤水、广式叉烧、脆皮烧鹅

Braised Yangshan Game Hen with Spring Bamboo Shoots, Stir-fried River Eel with Fresh Ginger Shoots

Stewed Oxtail with Kudzu Root in Clay Pot, Braised Four Delicacies (Vegetarian Dish), Seasonal Fresh Vegetables

Black Truffle Fried Rice, Teochew Brine (Brined Dishes), Cantonese-style Barbecued Pork, Crispy Roast Goose

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BUFFET DINNER

西餐 WESTERN CUISINE

烤安格斯牛肋排、法式烤羊腿、烤德式香肠、德式脆皮咸猪手

法式鹅肝/香煎大虾、香煎比目鱼/煎法式羊排

烤大蒜/烤南瓜/烤凤梨

Grilled Angus Beef Ribs, French-style Roasted Lamb Shank, Roasted German Sausage, German-style Crispy Salted Pork Knuckle
French Foie Gras/ Pan-fried King Prawns, Pan-fried Flounder/ Pan-fried French Lamb Chop
Roasted Garlic/ Roasted Pumpkin/ Roasted Pineapple

主题精选 THEME DISHES

伊比利亚5J火腿、鲟鱼籽酱

金汤小米烩辽参、酸辣汤冲浪辽参、金酸汤烩花胶、金汤野米烩花胶

Iberian 5J Ham, Sturgeon Caviar
Braised Liaoning Sea Cucumber with Millet in Golden Soup, Liaoning Sea Cucumber in Hot and Sour Soup
Braised Fish Maw in Golden Sour Soup, Braised Fish Maw with Wild Rice in Golden Soup

芝士 THEME DISHES

帕玛臣芝士、金文芝士、大孔芝士、黄波芝士

Parmesan Cheese, Camembert Cheese, Emmental Cheese, Edam Cheese

沙拉 SALAD

罗马生菜、红叶生菜、狼牙生菜、红菊鞠生菜

凯撒沙拉酱、芝麻风味沙拉酱、千岛酱、芥末风味沙拉酱

Romaine Lettuce, Red-leaf Lettuce, Oakleaf Lettuce, Red Endive Lettuce
Caesar Salad Dressing, Sesame-flavored Salad Dressing, Thousand Island Dressing, Mustard-flavored Salad Dressing

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夜宵菜单
MIDNIGHT SNACK MENU
11:30 PM TO 2:00 AM

BUFFET MIDNIGHT SNACK

烧烤 BBQ

乳山生蚝、鸡中翅、新鲜牛肉串、冬瓜山香肠

鱿鱼串、板筋串、鸡脆骨、多春鱼、五花肉、玉米粒

Rushan oysters, Chicken middle wings, Fresh beef skewers, Dongguashan sausages

Squid skewers, Ox aorta skewers, Chicken cartilage, Capelin, Streaky pork, Corn kernels

麻辣烫/海鲜粥 SPICY HOT POT/SEAFOOD CONGEE

各种时令蔬菜、菌类

花蟹、基围虾、白贝、珍珠蚝、鲜鱿鱼、干贝

Various seasonal vegetables, fungi

Flower crabs, prawns in shrimp ponds, white clams, pearl oysters, fresh squid, dried scallops

口味小龙虾/蒜蓉小龙虾 TASTY CRAYFISH/GARLIC-FLAVORED CRAYFISH

广式点心 DIM SUM

排骨、凤爪、虾饺皇、虾肉烧卖、姜汁灌汤包

白粥、老火汤、煎奶酪葱油饼、煎虾饼、广式炒河粉、炒时蔬

Spare Ribs, Chicken Feet, Shrimp Dumplings, Shrimp Shao Mai, Steamed Dumplings Stuffed with Ginger Juice, Congee

Double-boiled Soup, Fried Cheese Scallion Pancake, Fried Shrimp Cake, Cantonese-style Stir-fried Rice Noodles, Stir-fried Vegetables

辣卤 BRAISED DISHES

莲藕、海带结、鲜冬菇、炸豆干、玉米、木耳

鸭头、鸭脖、鸭锁骨、鸭掌

Lotus root, kelp knot, fresh winter mushroom, fried dried beancurd, corn, agaric

Duck head, duck neck, duck collarbone, duck web

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全天供应
 AVAILABLE ALL DAY

AVAILABLE ALL DAY

潮汕粿条汤 CHAOSHAN KWAY TEOW SOUP

猪肉饼、牛筋丸、墨鱼丸、生蚝肉、明虾、猪板筋、梅头肉、猪肝、粉肠、生肠、猪肚、猪肺
粿条、蔬菜面、手工生面、竹升面、东莞米粉

Pork Patty, Ox Tendon Ball, Cuttlefish Ball, Oyster Meat, King Prawn, Pig Aorta, Pork Shoulder Meat, Pork Liver, Pig Intestines, Pig Tripe
Pig Lung, Rice Noodles, Vegetable Noodles, Handmade Fresh Noodles, Bamboo-pressed Noodles, Dongguan Rice Noodles

甜品 DESSERT

提拉米苏、美式芝士、樱桃黑森林、芒果慕斯、巧克力慕斯、杏桃慕斯、新鲜水果塔
浓郁巧克力球、黑巧克力慕斯、榛子坚果巧克力、椰子慕斯、莓果白巧慕斯
青苹果慕斯、栗子巧克力慕斯、百香果芝士慕斯、清新柠檬慕斯

Tiramisu, American Cheese Cake, Cherry Black Forest, Mango Mousse, Chocolate Mousse, Apricot Mousse, Fresh Fruit Tart
Rich Chocolate Balls, Dark Chocolate Mousse, Hazelnut Chocolate, Coconut Mousse, Berries White Chocolate Mousse
Green Apple Mousse, Chestnut Chocolate Mousse, Passion Fruit Cheesecake Mousse, Refreshing Lemon Mousse, Blueberry Mousse

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