

# 松咖啡晚餐自助餐菜单 CaféSong Dinner Buffet Menu

门市价:人民币 298 元/位

Price: CNY 298 per person

# 特色派送

#### **Pass Around**

金汤小米烩辽参

Sea Cucumber in Millet Congee

海味佛跳墙

Buddy Jump over the Wall -Seafood in Superior Broth

燕窝杨枝甘露

Chilled Mango Sago Cream with Bird's Nest and Pomelo

#### 冰鲜海鲜

#### Seafood on Ice

扇贝,青口,翡翠螺,罗氏虾,冰熟虾,切蟹,八爪鱼,海星 Scallop, Mussel, Jade Whelk, Prawn, Chilled Cooked Shrimp, Crab, Octopus, Starfish

#### 开胃菜&沙拉

# Appetizers and Salad 东北特色蘸酱菜

#### **Local Style Garden Vegetable with Sauce**

娃娃菜,小白菜,苏子叶,白萝卜

手指胡萝卜, 水萝卜, 干豆腐, 杭椒, 香葱, 心里美萝卜

Baby Chinese Cabbage, Bok Choi, Shiso, Daikon, Carrot, Radish, Dried Bean Curd, Hot Green Pepper, Scallion, Red-heart Radish

蒜蓉辣酱,香葱辣椒鸡蛋酱

Minced Garlic Chili Paste, Scrambled Egg Sauce with Scallion and Pepper

果香辣凤爪

Chicken Feet in Hot Passion Fruit Dressing

土豆沙拉

Potato Salad

红菜头沙拉

Beetroot Salad

凉拌双色干豆腐丝

Tossed Dual Bean Curd Shred



SONGBEI

凉拌猪耳

Tossed Pork Skin Terrine with Cucumber 青瓜拌水晶肴肉

Marinated Anchovy with Scallion 香葱丁香鱼

Tossed Agaric in Seasoning Dressing

凉拌木耳

Shredded Pork Ear with Pickled Pepper

泡椒猪皮丝

Marinated Broccoli

炝拌西蓝花

Chicken Salad

鸡肉沙拉

Assorted Sausage Salad 香肠什锦沙拉

晚餐 6 款循环 Rotation menu with 6 kinds per day

# 生鱼片&寿司吧 Sushi and Sashimi Bar 生鱼片 Sushi

三文鱼,希鲮鱼,希鲮鱼,醋鲭鱼,素海参 Salmon, Herring Roe, Pickled Mackerel, Vegetarian Sea Cucumber Condiments 配料

酱油, 香醋, 芥末, 辣根, 寿司姜, 柠檬 Soy Sauce, Aromatic Vinegar, Mustard, Horseradish, Pickled Ginger, Lemon

# 日式寿司 Japanese Style Sushi

加州芝士蟹柳卷寿司 Californian Style Cheese and Crab Stick Sushi 芒果吞拿鱼寿司 Mango Tuna Sushi 三文鱼奶酪卷寿司 Salmon Cheese Sushi 夏威夷水果军舰寿司 Hawaii Style Fruit Sushi 美式布里托寿司 American Style Sushi 蟹籽蔬菜寿司 Crab Roe and Vegetable Sushi 肉松寿司 Dried Pork Floss Sushi

晚餐 4 款循环 Rotation menu with 4 kinds per day

# 沙拉吧 Salad Bar

凯撒色拉和各式自选色拉 圆椒,各式生菜,小番茄,甜菜根, 胡萝卜,西芹,黄瓜和洋葱 Caesar Salad and



Bell Peppers, Assorted Lettuce, Cherry Tomato, Beetroot, Carrot, Celery, Cucumber and Onion

#### 配料 Condiments

Black Olives, Green Olives, Cocktail Onion, Gherkins, Croutons, Bacon Bits and Grated Cheese

黑橄榄、绿橄榄、酸黄瓜,鸡尾洋葱,面包粒,培根碎和芝士碎

# 调味汁 Dressing

千岛酱, 凯撒汁, 焙煎芝麻汁, 日式油醋汁 Thousand Island Dressing, Caesar Dressing, Baked Sesame Dressing, Japanese Style Vinaigrette Dressing

# 汤品

# **Soup Station**

东北特色铁锅羊杂汤/白萝卜牛杂汤/胡萝卜玉米猪骨汤(每日循环)
Local Style Cast-iron Pot Stewing rotation with as follow:
Lamb Offal, Lamb and Radish, Pork Bone and Carrot & Corn Soup
配葱花,香菜,白胡椒粉,辣椒油,自制发面饼
Chopped Scallion, Coriander, White Pepper Powder, Chili Oil, Homemade Pancake

# 特色热菜档 Hot Dish Specialty

东北老式锅包肉

Local Double-cooked Sweet and Sour Pork Slice 山城麻辣小碗水煮嫩牛肉

Hot and Spicy Tender Beef Slice in Boiling Oil, Sichuan Style 香煎带鱼

Pan-seared Ribbon Fish in Seasoned Sauce 东北特色土豆炖大鹅

Crispy Roast Lamb Chop with Cumin

芝士酱焗土豆泥

Smashed Potato Baked with Cheese 榛蘑虫草花香菇蒸鸡

Steamed Chicken with Hazel Mushroom and Cordyceps Fungus 姜葱炒蟹

Fried Crab with Scallion and Ginger

# 中式热菜

#### **Chinese Hot Dishes**

蒜蓉粉丝蒸扇贝

Steamed Half-shelled Scallop with Minced Garlic and Vermicelli 盐水青口贝



Salty Steamed Green-lipped Mussel 白灼基围虾

Poached Prawn with Garlic and Ginger 香辣炒罗氏虾

Hot and Spicy Wok-fried Prawn 高汤娃娃菜/时令蔬菜

Poached Baby Cabbage/ Seasonal Green Vegetable in Broth 海鲜炒饭/什锦炒饭

> Seafood /Assorted Vegetables Fried Rice 广式炒海鲜炒米粉/时蔬炒面

Cantonese Style Seafood Fried Rice-flour Noodles/ Fried Noodles with Seasonal Vegetables

# 西式扒档 Grilled Station

牛西冷扒,小黄鱼,猪扒,鸡扒,鹅肝,鳕鱼,多宝鱼,鲳鱼,带鱼,菠萝Beef Sirloin Steak, Small Yellow Cracker, Pork Steak, Chicken Steak, Foie Gras, Cod Fish, Turbot, Butterfish, Ribbon Fish, Pineapple

#### 配料 Condiments

烧烤料及烧烤汁,黑胡椒汁,辣味番茄沙沙,蓝莓酱 BBQ Spices and BBQ Sauce, Black Pepper Sauce, Hot Tomato Salsa, and Blueberry Sauce

# 日式街头风小吃档 Japanese Style Street Food Station 现场制作日式寿喜烧 Live Station - Sukiyaki Hot Pot

肥牛,京葱,香菇,金针菇,茼蒿,牛蒡,豆腐 Fat Beef, Leek, Mushroom, Enoki Mushroom, Crown Daisy, Burdock, Bean Curd **Live Station - Japanese Style Grilled Squid Meatball** 现场制作日式章鱼丸子烧

> Japanese Style Oden 日式关东煮 街头小吃 4 种

# 4 kinds of Street Food

和风富葵虾,炭火盐烤秋刀鱼,日式唐扬鸡块,日式铁板豆腐 Salt-roasted Prawn, Salt-roasted Saury, Japanese Style Fried Chicken, Teppanyaki Bean Curd

# 日式炉端烧鸟档

Japanese Style Robatayaki Station

日式挂汁脆脆骨丸串 Chicken Meatball and Soft Bone Skewer 日式碳烤鸡腿肉串 Grilled Chicken Leg Skewer



日式盐烤鸡心串 Salt-roasted Chicken Heart Skewer
日式鱼饼鸡丸串 Chicken and Fish Cake Skewer
日式碳烤孜然鸡腿串 Grilled Cumin Chicken Leg Skewer
日式照烧莲藕腿肉串 Teriyaki Chicken and Lotus Skewer
日式海苔鸡肉串 Seaweed Chicken Skewer
日式碳烤鸡脖串 Grilled Chicken Neck Skewer
日式碳烤蘑菇腿肉串 Grilled Chicken Leg and Mushroom Skewer
日式盐烤鸡胗串 Salt-roasted Chicken Lizard Skewer
晚餐 6 款循环 Rotation menu with 6 kinds per day

# 现场制作档口 Live Station 现场小海鲜档 Cooking Clams

文蛤,白蚬子,花蚬子,毛蚬子,黄蚬子,小仁鲜,小扇贝,盘锦蟹,生蚝 Assorted Clams, Razor Clam, Small Scallop, Crab, Oyster 烹饪方法:蒸汽,姜葱炒,香辣炒,堂灼,豉油 Cooking Method: Steamed, Stir-fried with Ginger and Scallion, Hot and Spicy Fried, Boiled at the station, Wok-fried with Soy Sauce

# 齐市烤肉 (现切现腌现烤) Local Style Roast Beef (cut at the station)

# 现场制作意大利面档口 Cooking Pasta at the Station

4款意大利面

4 kinds of Pasta

意式肉酱,番茄酱,紫苏酱,海鲜酱,香辣炒 Italian Style Spaghetti Bolognese Sauce, Tomato Sauce, Shiso Sauce, Seafood Sauce, Hot and Spicy Fried

#### 卤煮 Brined Meat Platter

猪肝,猪肺,猪肠,猪肚,五花肉,干豆腐,油豆腐,火烧 配料:香菜,辣椒油,蒜泥,韭菜花,香葱

Pork Liver, Pork Lung, Pork Tripe, Pork Brisket, Dried Bean Curd, Fried Bean Curd, Baked Wheat Pancake, Coriander, Hot Pepper Oil, Minced Garlic Sauce, Chive Flower Sauce, Chive

# 钵钵鸡 Assorted Skewer in Chilled Seasoning Chili Oil

毛肚,鸡胗,卤牛肉,牛肉丸,鹌鹑蛋, 豆腐泡,虾,莴笋,海带,西兰花

Pork Tripe, Chicken Gizzard, Marinated Beef, Beef Meatball, Quail Egg, Fried Bean Curd Cube, Prawn, Asparagus Lettuce, Kelp, Broccoli



# Dim Sum Station 蒸点档

手工香菇猪肉包,白菜猪肉包,馒头,发糕,红枣糕 Handmade Steamed Bun Stuffed with Pork and Mushroom, Handmade Steamed Bun Stuffed with Pork and Chinese Cabbage, Steamed Bun, Steamed Sponge Cake, Steamed Red Date Cake

蒸玉米,蒸紫薯,蒸胡萝卜,蒸山药 Steamed Corn on the Cob, Steamed Purple Sweet Potato, Steamed Carrot, Steamed Chinese Yam

# 肉车档 Carving Station

德式烤猪肘配酸椰菜

Grilled Pork Knuckle with Sauerkraut, German Style 东南亚风味腌制烤鸡

Roast Whole Chicken Marinated with Southeast Asian Style Sauce 香辣烤海鲈鱼 配扒蔬菜,黑椒汁,烤肉料

Hot and Spicy Grilled Sea Bass, Served with Grilled Vegetables, Black Pepper Sauce, and BBQ Spices 脆皮五花肉

Crispy Roast Pork Belly

# 川香火锅档 Sichuan Style Hot Pot Station 肉类 Hot Pot Meat

肥牛卷 Beef Slice, 羔羊卷 Lamb Slice, 香辣腌制牛肉片 Spicy Marinated Beef Slice, 川香腌制羊肉片 Sichuan Style Spice Marinated Lamb Slice, 川香酥肉 Sichuan Style Fried Meet, 川香腌制鸡肉片 Sichuan Style Spice Marinated Chicken Slice, 午餐肉 Pork Luncheon Meat, 鱿鱼丸 Squid Meatballs, 墨鱼丸 Cuttlefish Meatballs, 羊肉丸 Lamb Meatballs, 四川牛肉丸 Sichuan Style Beef Meatballs, 蟹棒 Crab Sticks, 鱼豆腐 Fish Bean Curd, 香菇贡丸 Mushroom and Pork Meatballs, 鸡丸 Chicken Meatballs, 牛百叶 Beef Tripe, 鸭血 Duck Blood, 血肠 Pork Blood Sausage 小料 Condiments

Oyster Sauce 蚝油, Sesame Oil 香油, Hoisin Sauce 海鲜酱, Peanut Paste 花生酱, Fermented Soy Beans 豆豉, Grated Ginger 姜茸, Korean Style Chili Sauce 韩式辣酱,



Sesame Paste 麻酱, Fermented Bean Curd Sauce 腐乳汁,
Marinated Chives Flower 韭菜花, Chili Sauce 桂林辣酱,
Chili Oil 辣椒油, Minced Garlic 蒜蓉,

Sichuan Style Peppercorn Oil 藤椒油, Mature Vinegar 陈醋, Light Soy Sauce 生抽, Sesame 芝麻,

Chopped Coriander 香菜, Chopped Scallion 葱花

# 涮品菜类 Hot Pot Vegetables

Mushroom 香菇, King Oyster Mushroom 杏鲍菇,
Oyster Mushroom 平蘑, Enoki Mushroom 金针菇,
Crown Daisy 茼蒿, Spinach 菠菜, Baby Chinese Cabbage 娃娃菜,
White Gourd 冬瓜, Coriander 香菜, Agaric 木耳,
Choy Sum 菜心, Potato Slice 土豆片, Deep Fried Bean Curd Sticks 腐竹,

Bean Curd 老豆腐, Dried Bean Curd 豆皮, Fish Fillet 鱼片, Razor Clam 小仁鲜, Clam 文蛤, Cuttlefish Roe 墨鱼仔

# 火锅汤 Hot Pot Soup

四川辣汤 Sichuan Style Hot and Spicy Hotpot Soup 清油火锅汤 Clear Oil Hotpot Soup 鸡汤 Double Boiled Chicken Hotpot Soup

# 火锅面类 Hot Pot Noodles

手工生面 Hand-made Noodles, 红薯粉 Sweet Potato Starch Noodles, 河粉 Rice Noodles, 油条 Deep Fried Dough Sticks, 面筋 Gluten

# 中式面档 Chinese Noodle Station 面类 Noodles

Egg Noodles, Yellow Noodles, Ajisen Ramen, Rice Noodles, Rice-flour Noodles 鸡蛋面,黄面,味千拉面,河粉,米粉

# 配荤菜&素菜 Meatball and Vegetables

Pork Meatballs, Pork Meatballs, Fish Meatballs, Fishcakes, Shrimp Meatballs 牛肉丸, 猪肉丸, 鱼肉丸, 鱼饼, 虾丸

> Lettuce, Enoki Mushroom, Pak Choi, Tomato, Kale, Baby Cabbage 生菜,金针菇,菜心,番茄,芥蓝菜,娃娃菜

# 汤汁 Soup

鸡汤 Chicken Soup 酸辣汤 Hot and Sour Soup 配料 Condiments



Preserved Chinese Cabbage, Chopped Spring Onion, Coriander, Crispy Shallot, Chili Paste, and Chili Soya Sauce

酸菜, 葱花, 香菜, 炸干葱, 辣椒酱, 辣椒酱油

# 甜点档

### **Dessert Station**

巧克力布朗尼

Chocolate Brownie

烤芝士蛋糕

Baked Cheese Cake

芒果百香果蛋糕

Mango Passion Fruit Cake

玛德琳

Madeleine

牛奶巧克力慕斯蛋糕

Chocolate Milky Mousse Cake

芒果抹茶慕斯蛋糕

Mango Green Tea Cake

黄油蛋糕

**Butter Cake** 

提拉米苏

Tiramisu

柠檬派

Lemon Pie

#### 水果档

# Seasonal Fruit Station 切片水果 Cut Fruit

西瓜,黄河蜜瓜,伽师瓜,火龙果,香橙, 菠萝 Watermelon,Honey Dew, Hami Melon, Dragon Fruit, Orange, Pineapple

#### 整水果 Whole Fruit Display

李子,苹果,梨,冬枣

Plum, Apple, Pear, Jujube

四款水果循环提供 4 kinds of Fruit Rotation

# 冰淇淋档

#### **Ice Cream Station**

草莓冰淇淋 Strawberry Ice Cream 香草冰淇淋 Vanilla Ice Cream 巧克力冰淇淋 Chocolate Ice Cream 奶油曲奇冰淇淋 Cookies Ice Cream



# 配料 Condiments

Chocolate Chips, Raisin, Crispy Flack,
Raspberry Sauce, Chocolate Sauce, Caramel Sauce, Whipped Cream
配巧克力泡谷米,提子干,薄脆片,覆盆子果酱,巧克力酱,
焦糖酱,鲜奶油