

# 松咖啡午餐自助餐菜单 CaféSong Lunch Buffet Menu

门市价:人民币 268 元/位

Price: CNY 268 per person

#### 特色派送

#### **Pass Around**

海味佛跳墙

Buddy Jump over the Wall – Seafood in Superior Broth 东北特色烧烤牛、羊肉串 Local Style Special Grilled Beef Skewer / Lamb Skewer

### 冰鲜海鲜

#### Seafood on Ice

扇贝, 青口, 翡翠螺, 罗氏虾, 切蟹 Scallop, Mussel, Jade Whelk, Prawn, Crab

## 生鱼片吧 Sashimi Bar 生鱼片 Sashimi

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

配料 Condiments

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

## 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

盐焗鸡

Salt Baked Chicken

香辣猪脆骨

Marinated Pork Gristle with Seasoning Sauce

芥香鱿鱼

Marinated Squid with Mustard Sauce



哈尔滨松北香格里拉 SHANGRI-LA SONGBEI HARBIN

虾仁长生草

Tossed Seaweed with Shrimp 蒜香拌豆腐

Tossed Bean Curd with Scallion

自制泡菜

Homemade Assorted Pickle 哈尔滨特色冷切肠拼盘

Assorted Harbin Local Special Pork Sausage Platter

#### 寿司吧

#### Sushi Bar

#### 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

午餐 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

#### 汤品档

#### **Soup Station**

虫草花乌鸡汤

Double Boiled Black-bone Chicken Soup with Cordyceps Fungus 莲藕排骨汤

Double Boiled Pork Rib Soup with Lotus Root

花生莲子猪肚汤

Double Boiled Pork Tripe Soup with Peanut and Lotus Seed 松茸老鸡汤

Double Boiled Chicken with Matsutake Mushroom



## 特色热菜档 Hot Dish Specialty Station

酸菜炖大骨棒

Stewed Pork Bone with Preserved Chinese Cabbage

红酒烩牛肉

Braised Beef in Wine Sauce

川味藤椒沸腾鱼

Fish Fillet with Sichuan Style Pepper in Boiling Oil

东北特色土豆炖大鹅

Local Style Stewed Goose with Potato in Soy Sauce

孜然酥烤羊肋排

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

麻辣青花椒鸡

Hot and Spicy Saut éed Chicken with Peppercorn

### 中式热菜档

#### **Chinese Hot Dishes Station**

蒜蓉粉丝蒸扇贝 Steamed Half-shelled Scallop with Minced Garlic and Vermicelli

葱油焗海蟹 Fried Crab with Scallion and Ginger

白灼基围虾 Poached Prawn

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, 菠萝 Beef Sirloin Steak, Small Yellow Cracker, Pork Steak, Chicken Steak, Foie Gras, Cod Fish, Turbot, Pineapple

### 配料 Condiments

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

> 现场制作档 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

#### 现场制作烤鸭卷档口 Roast Peking Duck Station

现切招牌特色北京烤鸭配小料、鸭饼 Roast Peking Duck with Fragrant Wood served with condiments and Peking Duck Pancake

#### 煎饼果子 Homemade Pancake

## 台式手抓饼 Fried Pancake, Taiwan Style 配料 Condiments

配薄脆,油条,蒜蓉辣酱,热狗肠,洋葱碎,煎鸡蛋,生菜,香菜, 葱花 served with Crisp Fritter, Youtiao, Minced Garlic Chili Paste, Pork Sausage, Chopped Onion, Pan-fried Egg, Lettuce, Coriander, and Chopped Chive

# 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

## 火锅档 Hot Pot Station 肉类 Meat

肥牛卷 Beef Slice, 羔羊卷 Lamb Slice, 午餐肉 Pork Luncheon Meat, 鱿鱼丸 Squid Meatball, 墨鱼丸 Cuttlefish Meatball, 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

#### 菜类 Vegetables

香菇 Mushroom, 杏鲍菇 King Oyster Mushroom, 平蘑 Oyster Mushroom, 金针菇 Enoki Mushroom, 茼蒿 Crown Daisy, 菠菜 Spinach, 娃娃菜 Baby Cabbage, 冬瓜 White Gourd, 香菜 Coriander, 木耳 Agaric, 菜心 Choy Sum, 土豆片 Potato Slice, 腐竹 Bean Curd Sticks, 老豆腐 Bean Curd, 豆皮 Dried Bean Curd, 鱼片 Fish Fillet, 小仁鲜 Razor Clam, 文蛤 Clam, 墨鱼仔 Cuttlefish

#### 小料 Condiments

蚝油 Oyster Sauce, 香油 Sesame Oil, 海鲜酱 Hoisin Sauce, 花生酱 Peanut Paste, 豆豉 Fermented Soy Beans, 姜茸 Grated Ginger,



韩式辣酱 Korean Style Chili Sauce, 麻酱 Sesame Paste, 腐乳汁 Fermented Bean Curd Sauce, 韭菜花 Marinated Chives Flower, 辣酱 Chili Sauce, 辣椒油 Chili Oil, 蒜蓉 Minced Garlic, 藤椒油 Sichuan Style Peppercorn Oil, 陈醋 Mature Vinegar, 生抽 Light Soy Sauce, 芝麻 Sesame, 香菜 Chopped Coriander,

葱花 Chopped Scallion

### 面类 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

#### 蒸点档

#### **Dim Sum Station**

手工香菇猪肉包,白菜猪肉包,馒头,发糕,红枣糕 Handmade Steamed Pork and Mushroom Baozi, Handmade Steamed Pork and Chinese Cabbage Baozi, Steamed Bun, Steamed Sponge Cake, and 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**

碳烤黑胡椒牛西冷肉

Charcoal Grilled Beef Sirloin Steak with Black Pepper 东南亚风味腌制烤鸡

Roast Whole Chicken Marinated with Seasoned Sauce, Southeast Asian Style 配黑椒汁,东南亚风味蘸料

Served with Black Pepper Sauce, Southeast Asian Style Sauce

### 中式面档

# **Chinese Noodle Station**

## 面类 Noodles

鸡蛋面,黄面,味千拉面,河粉,米粉

Egg Noodles, Yellow Noodles, Ajisen Ramen, Rice Noodles, Rice-flour Noodles

## 配荤菜&素菜 Meatball and Vegetables

牛肉丸,猪肉丸,鱼肉丸,鱼饼,虾丸

Pork Meatballs, Pork Meatballs, Fish Meatballs, Fishcakes, Shrimp Meatballs 生菜,金针菇,菜心,番茄,芥蓝菜,娃娃菜

Lettuce, Enoki Mushroom, Pak Choi, Tomato, Kale, Baby Cabbage

#### 汤汁 Soup

鸡汤 Chicken Soup

酸辣汤 Hot and Sour Soup

#### 配料 Condiments

酸菜,葱花,香菜,炸干葱,辣椒酱,辣椒酱油 Preserved Chinese Cabbage, Chopped Spring Onion, Coriander, Crispy Shallot, Chili Paste, Chili Soya Sauce



## 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

