

Café Song Dinner Buffet Menu 松咖啡晚餐自助餐菜单

Rotation of Pass Around 循环特色派送

Flaming Grilled Tomahawk Steak 火焰战斧牛排 Dried Seafood in Superior Broth 金汤海味佛跳墙 French Style Pan-seared Foie Gras 法式煎鹅肝 Bird's Nest with Sago in Coconut Milk 椰汁西米炖燕窝

Seafood on Ice 冰鲜海鲜

Marinated Clams in Seasoning Sauce 自制酱汁捞汁文蛤&花螺 Sliced Crab, Scallop, Green-lipped Mussel, White Conch, Ice Cooked Shrimp, Starfish

切蟹, 扇贝, 青口, 白螺, 熟虾, 海星

Condiments 配料

Wasabi, Chili Paste, Lemon, Pickled Ginger Slice 芥末,辣椒酱,柠檬,大红浙醋泡姜

Appetizers 开胃菜

Local Garden Green with Egg and Bean Dressing 东北特色蘸酱菜

Red Hot Pepper, Green Hot Pepper, Daikon, Cucumber, Onion, Shiso,
Cherry Radish, Baby Cabbage
红尖椒,绿尖椒,白萝卜,黄瓜,洋葱,苏子叶,樱桃萝卜,娃娃菜

Russian Style Potato Salad 俄式土豆沙拉 Sweetened Lotus Root with Glutinous Rice 糯米藕

> Marinated Spicy Squid 麻辣鱿鱼

Assorted Harbin Local Special Pork Sausage Platter 哈尔滨特色熏酱拼盘

Sashimi 生鱼片&寿司吧 Sashimi 生鱼片

Tuna, Salmon, Red Herrings, Yellow Herrings, Pickled Mackerel, Vegetarian Sea Cucumber 金枪鱼,三文鱼,红希鲮鱼,黄希鲮鱼,醋鲭鱼,素海参



Sushi 寿司

Eel Sushi, Dried Pork Floss Sushi, Salmon Sushi, Egg Sushi,
Crab Roe and Mango Sushi, Tuna Sushi
鳗鱼寿司,肉松寿司,三文鱼寿司,玉子寿司,芒果蟹籽寿司,吞拿鱼饭团寿司

Condiments 配料

served with 4 kinds of pickles, Soy Sauce and Mustard 配 4 种日式腌菜、酱油和芥末

Salad Bar 沙拉吧

3 kinds of Lettuce,

Cherry Tomato, Carrot, Cucumber, Onion, Corn Kernel, Bell Pepper, Red Kidney Bean 各式生菜 3 款,小番茄,胡萝卜,黄瓜,洋葱,玉米粒,彩椒,红腰豆

Condiments 配料

Olives, Croutons, Grated Cheese 橄榄、面包粒,芝士碎

Dressing 调味汁

Italian Style Balsamic Dressing, Roasted Sesame Dressing, Thousand Island Dressing, Caesar Style Dressing 意式香醋汁、焙煎芝麻酱、千岛汁、凯撒汁

Pop up Station – Local Style Grilled Beef 齐市烤拌牛肉 Marinated and Sliced Beef at the station 现切现拌牛肉

served with Lettuce, Shiso 搭配生菜,苏子叶, and Sliced Garlic,Sliced Onion and BBQ Spices 蒜片,洋葱,烧烤蘸料粉

Pop up Station - Soup Station 汤品

Local Style Cast-iron Pot Stewing rotation with as follow:

Lamb Offal, Lamb and Radish, Pork Bone and Carrot & Corn served with Chopped Scallion, Coriander, White Pepper Powder, Chili Oil, Homemade Pancake 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) 配葱花,香菜,白胡椒粉,辣椒油,自制发面饼

Hot Dish Specialty 特色热菜档

Hot and Spicy Tender Beef Slice in Boiling Oil, Sichuan Style 山城麻辣小碗水煮嫩牛肉 Crispy Pan-seared Hairtail 香煎带鱼 Local Style Stewed Goose with Potato in Soy Sauce

Local Style Stewed Goose with Potato in Soy Sauce 东北特色土豆炖大鹅



Crispy Roast Lamb Chop with Cumin 孜然酥烤羊肋排 Smashed Potato Baked with Cheese 芝士酱焗土豆泥 Steamed Chicken with Hazel Mushroom and Cordyceps Mushroom 榛蘑虫草花香菇蒸鸡 Fried Crab with Scallion and Ginger 姜葱炒蟹

Chinese Hot Dishes Station 中式热菜

Live Station

Local Traditional Double-cooked Pork Slice in Sweet and Sour Syrup 现场制作老式锅包肉

Wok-fried Chicken with Hot Pepper at the station 川香尖椒鸡

Steamed Scallop with Minced Garlic and Vermicelli 蒜蓉粉丝蒸扇贝
Salty Steamed Green-lipped Mussel 盐水青口贝
Scalded Shrimp 白灼基围虾
Hot and Spicy Wok-fried Prawn 香辣炒罗氏虾
Poached Baby Cabbage/ Seasonal Green Vegetable in Broth 高汤娃娃菜/时令蔬菜
Seafood /Assorted Vegetables Fried Rice 海鲜炒饭/什锦炒饭
Cantonese Style Seafood Fried Rice-flour Noodles/Fried Noodles with Seasonal Vegetables

Grilled Station 西式扒档

广式炒海鲜炒米粉/时蔬炒面

Beef Sirloin Steak, Small Yellow Croaker, Pork Steak, Chicken Steak, Salmon Bone, Foie Gras, Cod Fish, Turbot, Butterfish, Hairtail, Pineapple 牛西冷扒,小黄鱼,猪扒,鸡扒,三文鱼骨,鹅肝,鳕鱼,多宝鱼,鲳鱼,带鱼,菠萝Condiments 配料

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

<u>Special Snack Station 特色小吃档</u> Live Station 现场制作

Handmade Italian Style Bacon and Mushroom Pizza 手工意式培根蘑菇披萨 Handmade Margaret Style Cheese and Tomato Pizza 手工玛格丽特披萨

Chef Signature 厨师推荐菜

Grilled Local Sweet Potato



炙烤东北蜜薯

Crispy Pork Belly with Spiced Salt 椒盐香酥脆皮五花肉
Roast Chicken with BBQ Sauce, served with French Fires BBQ 酱烤鸡中翅配粗直薯条
Crispy Deep-fried Pork 酥炸小酥肉
Crispy Deep-fried Chicken Popcorn 酥炸鸡米花
Fried Louts Root with Minced Pork 酥炸莲藕夹肉末
Cheese Baked Zucchini with Minced Beef 芝士焗节瓜酿牛肉酱

Japanese Style Robatayaki Station_日式炉端烧鸟档口

Chicken Meatball and Soft Bone Skewer 日式挂汁脆脆骨丸串 Grilled Chicken Leg Skewer 日式碳烤鸡腿肉串 Salt-roasted Chicken Heart Skewer 日式盐烤鸡心串 Chicken and Fish Cake Skewer 日式鱼饼鸡丸串 Grilled Cumin Chicken Leg Skewer 日式碳烤孜然鸡腿串 Teriyaki Chicken and Lotus Skewer 日式照烧莲藕腿肉串 Seaweed Chicken Skewer 日式海苔鸡肉串 Grilled Chicken Neck Skewer 日式碳烤鸡脖串 Grilled Chicken Leg and Mushroom Skewer 日式碳烤鸡胗串 Salt-roasted Chicken Lizard Skewer 日式盐烤鸡胗串 (Rotation of 8 kinds per day 每天 8 种烧鸟串循环推出)

Live Station - Japanese Style Grilled Squid Meatball 现场制作日式章鱼丸子烧

Pop Up Station - Live Station 现场制作
Cooking Crustaceans and Mollusca at the station
with different cooking methods
现捞现场制作海鲜

Steamed/Scalded in Broth/Stir-fried with Ginger and Scallion/Quick-fried with Hot Sauce 清蒸小海鲜/堂灼小海鲜/葱姜爆炒小海鲜/酱爆小海鲜

Shang Kitchen Roast Peking Duck Station 现切香厨特色果木烤鸭特色档口

Shang Kitchen Roast Peking Duck with Fragrant Wood

served with sliced scallion, sliced cucumber, sweet sauce,haw jelly and Peking duck pancake 现切香厨招牌果木烤鸭

配葱丝、黄瓜条、甜面酱、山楂条、鸭饼



Steamed Oyster 蒸汽生蚝

Pop up Station - Soup Station 汤品 2 kinds of Seasonal Cantonese Style Stewed Soup

广式时令炖汤(2款)

Hot and Spicy Meat and Vegetables with Plate, Boiled at the station 盘盘麻辣串 Meat 肉类

Marinated Beef Slice, Sliced Fat Beef, Sliced Fat Lamb, Beef Meatball, Fish Meatball, Mushroom Chicken Meatball, Squid Meatball, Fish Cake, Squid, Crab Meat Stick, Pork Luncheon Meat, Duck Blood Curd 腌制牛肉片,肥牛片,肥羊片,牛肉丸,鱼丸,香菇鸡丸,

墨鱼丸、鱼饼、鱿鱼花、蟹肉棒、午餐肉、鸭血

Vegetarian 素食类

Sliced Lotus Root, Kelp, Mushroom, Enoki Mushroom, Bamboo Shoot, Dried Bamboo Shoot, Spinach, Rape, Chinese Cabbage, Fried Bean Curd, Dried Bean Curd Skin, Dried Bean Curd Stick, Sliced Dried Bean Curd, Small Fried Dough Stick, Sweet Potato Vermicelli, Potato Vermicelli 藕片,海带,蘑菇,金针菇,青笋,笋干,菠菜,油菜,白菜,

豆泡,油豆皮,腐竹,干豆腐,小油条,红薯粉,宽粉

Soup 汤底

Homemade Hot and Spicy Broth 自制麻辣汤底

Condiments 配料

Minced Garlic Dressing, Hot Chili Powder, Colza Oil, Chili Oil, Chopped Chili, Chopped Scallion, Sesame Paste, Oyster Sauce, Soy Sauce, Mature Vinegar, Light Soy Sauce, Sugar 蒜泥水,辣椒末,菜籽油,辣椒油,刀口辣椒,葱花,香菜,麻酱,蚝油,酱油,陈醋,生抽,糖

Dim Sum Station 蒸点档

Handmade Steamed Pork and Mushroom Baozi, Handmade Steamed Pork and Chinese Cabbage Baozi, Steamed Bun, Steamed Sponge Cake, Steamed Red Date Cake 手工香菇猪肉包,白菜猪肉包,馒头,发糕,红枣糕 Steamed Corn on the Cob, Steamed Purple Sweet Potato, Steamed Carrot, Steamed Chinese Yam 蒸玉米,蒸紫薯,蒸胡萝卜,蒸山药

Carving Station 肉车档

Roast Pork Knuckle with Pickle, German Style 德式烤猪肘配酸椰菜



Roast Whole Chicken Marinated with Southeast Asian Style Sauce 东南亚风味腌制烤鸡

Hot and Spicy Grilled Sea Bass served with Grilled Vegetables, Black Pepper Sauce, and BBQ Spices 香辣烤海鲈鱼 配扒蔬菜,黑椒汁,烤肉料 Crispy Roast Homemade Pork Belly Roll 脆皮五花肉

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

Beef Slice 肥牛卷, Lamb Slice 羔羊卷, Spicy Marinated Beef Slice 香辣腌制牛肉片 Sichuan Style Spice Marinated Lamb Slice 川香腌制羊肉片 Sichuan Style Fried Meet 川香酥肉 Sichuan Style Spice Marinated Chicken Slice 川香腌制鸡肉片 Pork Luncheon Meat 午餐肉, Squid Meatball 鱿鱼丸 Cuttlefish Meatball 墨鱼丸, Lamb Meatball 羊肉丸 Sichuan Style Beef Meatball 四川牛肉丸 Crab Stick 蟹棒, Fish Bean Curd 鱼豆腐

Mushroom Pork Meatballs 香菇贡丸, Chicken Meatballs 鸡丸 Beef Tripe 牛百叶, Duck Blood Curd 鸭血

Condiments 小料

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 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

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 Cabbage 娃娃菜, White Gourd 冬瓜, Coriander 香菜, Agaric 木耳, Choy Sum 菜心, Potato Slice 土豆片 Bean Curd Stick 腐竹, Bean Curd 老豆腐, Dried Bean Curd 豆皮

Hot Pot Vegetables 涮品菜类

Fish Fillet 鱼片, Clam 文蛤

Hot Pot Soup 火锅汤

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

Hot Pot Noodles 火锅面类

Handmade Noodles 手工生面 Sweet Potato Starch Noodles 红薯粉



Rice Noodles 河粉 Deep-fried Dough Sticks 油条 Gluten 面筋

Noodle Station 面档

Chef Signature 厨师推荐菜

Japanese Style Pork Ramen 日式豚骨拉面 Sichuan Style Hot and Spicy Noodles 山城麻辣小面

Noodles 面类

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

Meatball and Vegetables 配荤菜&素菜

Pork Meatball, Pork Meatball, Fish Meatball,
Fishcake, Shrimp Meatball
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
Soup 汤汁

Chicken Soup 鸡汤 Hot and Sour Soup 酸辣汤

Condiments 配料

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

Dessert Station 甜点档

Coffee Chocolate Cake 咖啡巧克力蛋糕
Pumpkin Pie 南瓜派
Strawberry Dacquoise 草莓达克瓦滋
White Chocolate Cake 伊夫瓦白巧克力蛋糕
Chantilly Creamy Puff 香缇奶油泡芙
Mille Feuille 拿破仑
Heavy Cheese Cake 重乳酪
Orange Carrot Cake 香橙胡萝卜
Assorted Berries Mousse 杂莓慕斯
Brownie 布朗尼
Passion Fruit Tartlet 热情果挞
Panna Cotta 意式奶冻
Cappuccino Cake 卡布奇诺



Bread Pudding 面包布丁
2 bottles of different flavor Cookies 曲奇两罐
Soft Roll 小软包
Hard Roll 小硬包
Baguette 法棍
Mixed Wheat Bread 杂粮包

Seasonal Fruit Station 时令水果档口

Sliced Watermelon, Sliced Honey Dew, Sliced Hami Melon, Sliced Dragon Fruit, Orange, Pear 西瓜,蜜瓜,哈密瓜,火龙果,香橙,梨

Ice Cream Station 冰淇淋档

Chocolate Ice Cream 巧克力冰淇淋
Ram and Raisin Ice Cream 朗姆提子冰淇淋
Tiramisu Ice Cream 提拉米苏冰淇淋
Green Tea Ice Cream 抹茶冰淇淋
Vanilla Ice Cream 香草冰淇淋
Strawberry Ice Cream 草莓冰淇淋
Oreo Ice Cream 奥利奥冰淇淋
(Rotation of 6 flavors per day 每天六种口味循环)

Condiments 配料

served with Chocolate Chips, Raisin, Crispy Flack, Raspberry Sauce,
Chocolate Sauce, Caramel Sauce, Grounded Nuts
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,坚果碎