

Café Song Lunch Buffet Menu 松咖啡午餐自助餐菜单

Pass Around 派送菜

Charcoal-Grilled Beef Skewer/ Charcoal-Grilled Lamb Skewer 炭烤牛肉串/炭烤羊肉串 Fish Maw in Millet Congee (per person) 金汤小米烩花胶

Puff/Lemon Pie/Cherry and Dark Chocolate Cake/Green Tea Chocolate/French Style Cake 泡芙/柠檬派/巧克力车厘子蛋糕/抹茶生巧/法甜蛋糕

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, Conch, Ice Cooked Shrimp, Starfish 切蟹、扇贝、青口、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, Sliced Cucumber,
Radish, Shiso, Cherry Radish, Baby Cabbage
红尖椒,绿尖椒,白萝卜,黄瓜,心灵美萝卜,苏子叶,樱桃萝卜,娃娃菜

Assorted Fresh Fruit Salad 鲜果沙拉 Hot and Spicy Marinated Chicken Feet 香辣凤爪 Shredded Salty Chicken 手撕盐焗鸡 Assorted Harbin Local Smoked Pork Sausage Platter

rsorted Harbin Local Smoked Pork Sausage Platte 哈尔滨特色冷切肠拼盘

<u>Sushi and Sashimi Bar 生鱼片&寿司吧</u> 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 Sushi, 6. Mango Sushi 鳗鱼寿司,肉松寿司,三文鱼寿司,玉子寿司卷,蟹籽寿司,芒果寿司

Condiments 配料

Seasoning Soy sauce, Wasabi, Lemon, Aromatic Vinegar, Sushi Ginger 酱油,芥末,柠檬,香醋,寿司姜

Salad Bar 沙拉吧

3 kinds of Lettuce,

Cherry Tomato, Carrot, Celery, Cucumber, Onion, Corn Kernel, Red Kidney Bean 3 款生菜,小番茄,胡萝卜,西芹,黄瓜,洋葱,玉米粒,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

Local Style Cast-iron Pot Stewing rotation with as follow: 本地铁锅炖

Lamb Offal Soup/Lamb and Radish Soup/Pork Bone and Carrot & Corn Soup (Rotation: 1 kind soup for one day)

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

Stewed Pork Bone with Preserved Chinese Cabbage 酸菜炖大骨棒

Braised Beef in Wine Sauce

红酒烩牛肉

Fish Fillet with Sichuan Style Pepper in Boiling Oil 川味藤椒小碗沸腾鱼

Local Style Stewed Goose with Potato in Soy Sauce

东北特色土豆炖大鹅

Smashed Potato Baked Cheese

芝十酱焗土豆泥

Hot and Spicy Chicken with Peppercorn 麻辣青花椒鸡



Chinese Hot Dishes Station 中式热菜

Steamed Scallop with Minced Garlic and Vermicelli 蒜蓉粉丝蒸扇贝 Fried Crab with Scallion and Ginger 葱油焗海蟹 Scalded Shrimp 白灼基围虾

Poached Baby Cabbage/Seasonal Green Vegetable in Broth 高汤娃娃菜/时令蔬菜
Seafood Fried Rice/Assorted Vegetables Fried Rice 海鲜炒饭/什锦炒饭
Cantonese Style Seafood Fried Rice-flour Noodles/Fried Noodles with Seasonal Vegetables
广式炒海鲜炒米粉/时蔬炒面

Grilled Station 西式扒档

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

served with 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 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 Fishcake 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 日式碳烤蘑菇腿肉串
Salt-roasted Chicken Lizard Skewer 日式盐烤鸡胗串
(Rotation of 6 kinds per day 每天 6 种烧鸟串循环推出)

Pop up Station 特色档口

Live Station 现场制作

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

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, Chicken and Mushroom Meatball, Squid Meatball, Fishcake, 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, Shredded Kelp, Mushroom, Enoki Mushroom, Bamboo Shoot, Dried Bamboo Shoot, Spinach, Pak-choi, 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, Coriander 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 Bun, Handmade Steamed Pork and Chinese Cabbage Bun,



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

Grilled Beef Sirloin Steak with Black Pepper 碳烤黑胡椒牛西冷肉 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

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

Beef 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 汤底

Chicken Broth 鸡汤 Hot and Sour Soup 酸辣汤

Condiments 配料

Preserved Chinese Cabbage, Chopped Scallion, 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 White Chocolate Cake with Berries 白巧克力浆果蛋糕 Chantilly Creamy Puff 香缇奶油泡芙 Mille Feuille 法式千层酥 Heavy Cheese Cake 重乳酪蛋糕 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 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