



武汉香格里拉  
SHANGRI-LA  
WUHAN

**晚餐自助餐菜单**  
**Dinner Buffet Menu**

**门市价：人民币 298 元/位**  
**Price: CNY 298 per person**

**海鲜 Seafood**

**冰台海鲜 Seafood on ice**

罗氏大虾，深海白虾，扇贝，新西兰青口，老虎蟹，文蛤

Prawns, Shrimp, Scallop, Mussel, Crab, Clam

**汁酱 Sauce**

蒜味辣番茄酱，蒜味蛋黄酱，蜂蜜芥末汁，越南柠檬汁，泰式辣椒酱，酱油，醋，柠檬，小米辣，葱花，香菜  
Garlic chili ketchup, aioli, Honey & Mustard mayonnaise, Vietnam dressing, Thai chili sauce, soya sauce,  
vinegar, lemon, Chili, Chives, Coriander

**日式 Japanese**

**日式刺身 Sashimi**

吞拿鱼（红）Red Tuna/三文鱼 Salmon/鲷鱼 Snapper/希林鱼 Nishin/日式素鲍鱼 Abalone

**日式寿司卷 Maki**

加州卷 California roll/牛油果卷 Avocado roll/榴莲芝士寿司卷（招牌菜）Durian and cheese roll

**日式手握寿司 Nigiri**

日式鳗鱼饭团 Eel nigiri/日式三文鱼饭团 Salmon Nigiri/日式鲷鱼饭团 Snapper Nigiri

**日式烤串：鲜虾，鲜牛肉，鱼丸**

Yakitori: Shrimp, Beef, Fish ball

日式寿喜锅：金针菇，豆腐，大白菜，日式鱼豆腐，肥牛卷

Japanese Hot Pot: Needle Mushroom, Bean Curd, Chinese cabbage, Japanese Fish Tofu, Beef Slice

日式小料：日本芥末，日本酱油，柠檬角，日本姜

Japanese Condiments: Japanese Mustard, Japanese Soy Sauce, Lemon Wedge, Japanese Ginger



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### 沙拉吧 Crudités salad bar

现场片切帕尔马火腿&蜜瓜

Live slice Parma ham & honey melon

蔬菜沙拉: 迷你胡萝卜, 樱桃番茄(红. 黄), 青瓜, 甜玉米, 罗马生菜, 苦苣生菜

Vegetable: carrot, cherry tomato, cucumber, Sweet corn, Romain leaf, Frisée

汁酱: 意大利油醋, 法汁, 千岛, 蜂蜜芥末汁, 日式芝麻汁

Dressing: balsamic, Italian vinegar, French, thousand island, honey mustard. Japanese sesame dressing,  
pesto

配料: 迷你水瓜柳, 迷你小洋葱, 迷你酸黄瓜

Condiment: capers, cornichon, mini pickles onion,

### 混合沙拉 Mixed salad

鲜蘑菇沙拉 Mushroom Salad/烤南瓜配意大利乳清干酪 Baked Pumpkin Salad/德式土豆沙拉 German Potato Salad/

中东鹰嘴豆泥 Hummus/意大利面沙拉 Italian Pasta Salad

### 中式凉菜 4 款 Chinese salad

捞汁小海鲜(虾) Soaked Shrimp In Sauce/捞汁小海鲜(花螺) Soaked Conch In Sauce/捞汁小海鲜(花甲) Soaked

Clam In Sauce/凉拌菠菜, 粉丝, 胡萝卜丝 Mixed Spinach, Vermicelli, Carrot

### 各式风干冷切 Assorted italian cold cuts

沙拉米, 德式蘑菇肠, 烟熏鸭胸, 法式肉派(招牌菜), 黑椒牛肉,

Salami, Mushroom sausage, Smoked Duck Breast, Pate Cout, Pastrami

烟熏类: 烟熏三文鱼, 烟熏马鲛鱼,

Smoked item: smoked salmon, smoked mackerel

### 国际什锦芝士盘配法包及干果

#### International cheese with French bread and crackers

芝士: 金文笔, 大孔(瑞士), 车达, 布理(法国), 红波

Cheese: Camembert, emmental, cheddar, brie, edam

小料: 核桃, 杏仁, 西梅干, 苏打饼干, 香蕉片

Condiments: Walnut, Plum, Crackle, Dried Banana



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### 粤式烧腊 Cantonese BBQ

白切鸡 (海南鸡饭) Hainan Chicken/烧鹅 Crispy Goose/盐焗鸡 Salted Chicken/吊烧鸡 Roasted Chicken /叉烧 BBQ Pork/澳门烧肉 Marco Pork Belly/烧排骨 Roasted Pork Ribs /北京烤鸭 (现场制作, 招牌菜) Beijing Duck (Live Show)

### 面包 Bread

佛卡夏, 夏巴塔, 软包  
Focaccia, Ciabatta, Soft Roll

### 汤 Soups

酸萝卜老鸭汤 Boiled Sour Radish With Duck/莲藕排骨汤 Boiled Lotus With Pork Ribs/  
虫草花煲土鸡 Boiled Chicken With Mushroom/酥皮蘑菇汤 (招牌菜) Mushroom Cream With Puff

### 热菜 Hot dish

白汁烩鸡 Chicken Fricassee/意式烩鸡肉 Chicken Cacciatore/意式烩琵琶鸡腿 Chicken Ossa Bucco/清汤焖牛肉 Pot-au-feu/勃艮第红酒烩牛肉 Beef Bourguignon/ Curry Beef 咖喱烩牛腩/桑巴酱炒鱿鱼 Stir-fried Calama With Samba Sauce/马来西亚咖喱羊肉 Malaysia Lamb Curry/照烧三文鱼骨 Salmon Teriyaki/法式现场煎鹅肝 (现场制作, 招牌菜) Foie Gra (Live Show)

### 意大利面 Pasta Station

现场制作意大利面: 意大利直面, 斜角面  
Live cooking pasta: Spaghetti, penne  
汁酱: 奶油汁, 罗勒酱  
Sauce: Bolognese, tomato sauce, Carbonara, pesto

### 中式 Chinese

清蒸武昌鱼 Steamed Wuchang Fish/汤逊湖雄鱼头配鱼丸 Braised Fish Head With Fish Ball/粉蒸鲶鱼 Steamed Cat fish/椒盐藕夹 Crispy Stuffed Lotus/椒盐藕海 Crispy lotus/香酥藕圆子 Lotus Ball/板栗烧仔鸡 Braised Baby Chicken With Chestnuts/大白菜烧武香大肉丸 Braised Meat Ball With Chinese Cabbage/啤酒烧鸭 Braised Duck With Beer

### 中式面条 Chinese noodle

面品种: 热干面, 牛肉宽面, 黄陂豆丝  
Noodles: Regan, Flat Noodles, Huangpi Dousi  
粉品种: 细粉, 宽粉, 红薯宽粉  
Rice Noodles: Thin Rice Noodles, Flat Rice Noodles, Potato Noodles  
面卤品种: 湖北藕汤, 鸡骨上汤, 武汉卤牛肉  
Sauce & Soup: Local Lotus Soup, Chicken Stock, Beef Noodle Soup  
蔬菜品种: 大白菜, 油麦菜, 菜心, 豆芽, 豆苗, 萝卜缨子, 小唐菜, 蟹味菇  
Vegetables: Chinese Cabbage, Youmai, Choi sum, Bean Spourt, Green Bean Spourt, Radish Leaf, Xiaotangcai, Crab Mushroom  
小料品种: 生抽, 香醋, 麻油, 香菜碎, 葱花, 小米辣, 老干妈, 酸豆角  
Condiments: Soy Sauce, Vinegar, Sesame Oil, Coriander, Chives, Chili, Laoganma Sour Beans



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### 蒸菜 Din sum

花卷 Chive Roll/肉包 Meat Bao/馒头 Steamed Bread/叉烧包 Cha sui Bao/奶黄包 Crustard Bao/叉烧包 Cha sui Bao/  
高压锅乳山生蚝 Steamed Oyster

### 烧切 Craving

烤阿根廷肉眼 Argentina Rib-eye/Tomahawk Steak 短骨战斧牛扒现切 (招牌菜) /  
香草烤鸡 Roasted Chicken With Herbs/橙汁烤鸭 Roasted Orange Duck/烤猪柳  
Roasted Pork Loin

### 现场烧烤 Grilled & BBQ station

扒类: 牛排, 鸡扒, 羊排, 羊肉串, 猪扒

Grilled: beef steak, chicken, lamb chop, pork chop

海鲜烧烤: 小黄鱼, 鲳鱼

BBQ: yellow croaker, pomfret

蔬菜: 节瓜, 茄子, 番茄, 杏鲍菇,

Vegetable: Zucchini, Eggplant, Tomato, Abalone Mushroom

汁酱: 黑椒汁, 烧烤汁, 芥末汁, 蘑菇汁

Services with sauce: black pepper, BBQ sauce, mustard sauce, mushroom sauce

### 水果台 Fruit

整水果 4 种, 切块 4 种

Whole fruit 4types, sliced fruit 4types

### 甜点 Sweet

Cold Desser 冷甜品 9 款:

龙行大运红丝绒卷 Swiss Roll/香草奶油草莓卷 Vanilla & Strawberry Swiss Roll/红樱桃瑞士卷  
Red Cherry Swiss Roll/椰奶芭菲蛋糕 Coconut Parfait/椰香芒果蛋糕 Coconut & Mango Cake/热情果芭菲蛋糕  
Passion Fruit Parfait/脆皮巧克力蛋糕 Crispy Chocolate cake/巧克力法吉斯 Chocolate Fargis/巧克力慕斯蛋  
糕 Chocolate Mousse Cake/脆皮巧克力榛子蛋糕 (招牌菜)  
Chocolate cake/龙行龘龘马斯卡波尼蛋糕 Mascarpone Cheese Cake

Hot Desser 热甜品 2 款:

面包布丁 Bread Pudding、沙巴翁焗水果 Fruits Sabayon

冰淇淋 6 款: 香草夏威夷果, 巧克力味, 芒果味, 草莓味, 奶香曲奇味, 抹茶味

Ice Cream: Macadamia, Chocolate, Mango, Vanilla, Oreo Matcha

小料 6 款: 杏仁片, 薄脆片, 巧克力爆谷米, 草莓酱, 芒果酱, 巧克力酱

Condiments: Almond, Popo Rice, Strawberry Topping, Mango Topping, Chocolate Topping

**\*部分菜品因时令原因有所不同, 请以餐厅当日实际供应为准**

**\*Some dishes may vary due to seasonal reasons, please refer to the actual availability of the restaurant on that day.**