

CHRISTMAS LUNCH BUFFET MENU 2025

聖誕歡聚自助午餐菜譜

Appetizers 頭盤

Crayfish with Herb, Chilled Shrimps and New Zealand Mussels 香草龍蝦仔,冰鎮鮮蝦及新西蘭青口 Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷

> Salmon, Herring and Snapper Sashimi 三文魚,希<mark>靈魚及鯛魚</mark>刺身 Mixed Garden Salad with Assorted Dressings 田園沙律

> > Caesar Salad 凱撒沙律

Potato Salad with Crispy Parma Ham 香脆巴馬火腿薯仔沙律

Tuna Fish Salad 吞拿魚沙律

Greek Salad 希臘沙律

Assorted Cold Cut Platter 雜錦凍肉拼盤

Assorted Bread Rolls and Butter 各式麵包及牛油

Soups 熱湯

Irish Beer Cheese Soup 愛爾蘭啤酒芝士湯 Chinese-style Soup 中式老火湯

Carving 烤肉專區

Roasted Beef 燒牛肉

Traditional Roasted Turkey with Cranberry Sauce and Giblet Sauce 傳統烤火雞配金巴利汁及雞肝汁

Hot Entrees 熱盤

Pan-seared Red Snapper Fillet with Dill and Anchovy Sauce 香煎紅鯛魚柳配刁草銀魚柳汁Braised Oxtail with Cranberry Barbecued Sauce 燴牛尾伴紅莓燒烤汁Roasted Pork Spare Rib with Barbecued Sauce 燒豬排骨配燒烤汁Roasted Chicken Breast with Pommery Mustard Sauce 香烤雞胸配芥末籽汁Grilled Lamb Rack with Rosemary Sauce 烤羊架配露絲瑪利汁Baked Mashed Potato with Black Truffle and Triple Cheese 黑松露三芝焗薯蓉Wok-fried Shrimp with Mushroom and Scallion 京蔥野菌炒蝦仁Stir-fried Squid and Chicken Cube with XO Sauce 醬爆花枝雞球Braised Seasonal Vegetable with Crab Meat 蟹粉扒時蔬Fried Vermicelli with Assorted Vegetable and Beef in Korean Style 韓式牛肉炒粉絲Seafood Paella 西班牙海鮮炒飯

Desserts 甜品

Christmas Pudding 聖誕布甸
Christmas Log Cake 聖誕樹頭蛋糕
Panettone 意大利聖誕麵包
Mango Pudding 香芒布甸
Apple Crumble Cheesecake 蘋果金寶芝士蛋糕
Mixed Doughnuts 雜錦甜甜圈
Black Forest Cake 黑森林蛋糕
Christmas Cookies 聖誕曲奇
Fresh Fruit Platter 鮮果拼盤
Häagen-Dazs™ Ice Creams Häagen-Dazs™雪糕

Beverages 飲品

Coffee and Tea 咖啡及茶 Orange Juice 橙汁

每位 HK\$528 per guest

另設加一服務費 Subject to 10% service charge

CHRISTMAS DINNER BUFFET MENU A 2025

聖誕歡聚自助晚餐菜譜A

Appetizers 頭盤

Salmon, Octopus, Herring and Snapper Sashimi 三文魚、八爪魚、希靈<mark>魚及鯛魚刺身</mark> Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷

Chilled Shrimps, New Zealand Mussels and Canadian Sea Whelks 冰鎮鮮蝦、新西蘭青口及加拿大翡翠螺 Smoked Salmon 煙三文魚

Assorted Cold Cut and Salami Platter 雜錦凍肉及沙樂美腸拼盤 Mixed Garden Salad with Assorted Dressings 田園沙律 Caesar Salad 凱撒沙律

Kale Salad with Mixed Berry and Pomelo 羽衣甘藍雜莓金柚沙律 Tuna Fish Salad with Bell Pepper 吞拿魚三色椒沙律 Potato Salad with Salmon 三文魚薯仔沙律

Seafood Salad with Green Papaya and Mango in Thai Sauce 泰式青木瓜芒果海鮮沙律 Smoked Duck Breast Salad with Apple and Peach 蘋果蜜桃煙鴨胸沙律 Assorted Bread Rolls and Butter 各式麵包及牛油

Soups 熱湯

Irish Beer Cheese Soup 愛爾蘭啤酒芝士湯 Chinese-style Soup 中式老火湯

Carving 烤肉專區

Roasted U.S. Sirloin of Beef with Gravy 燒美國西冷牛扒配燒汁
Traditional Roasted Turkey with Cranberry Sauce and Giblet Sauce 傳統烤火雞配金巴利汁及雞肝汁

Hot Entrees 熱盤

Pan-seared Sea Bass Fillet with Lemon Tangerine Sauce 香煎海鱸魚柳配檸檬柑橘汁Braised Beef Spare Ribs with Red Wine 紅酒燴牛肋條Roasted Barbeque Baby Pork Spare Ribs in American Style 美式醬燒豬肋骨Roasted Chicken Steak with Lemongrass 烤香茅雞扒Seafood Gnocchi Rosso 海鮮意式薯丸Pan-fried Pork Chops in Sweet and Sour Sauce 京都豬扒Stir-fried Squid and Shrimps with XO Sauce 醬爆花枝蝦球Braised Seasonal Vegetable with Bamboo Piths and Mushrooms 竹笙北菇扒時蔬Linguine with Porcini Mushroom and Emince of Chicken 牛肝菌依文士雞扁意粉Spanish Paella 西班牙海鮮炒飯

Desserts 甜品

Christmas Pudding 聖誕布甸
Christmas Log Cake 聖誕樹頭蛋糕
Blueberry Cheesecake 藍莓芝士蛋糕
Chocolate Puffs 朱古力泡芙
Black Forest Cake 黑森林蛋糕
Lychee Strawberry Mousse Cake 荔枝草莓慕絲蛋糕
Mixed Doughnuts 雜錦甜甜圈
Crème Brûlée 法式焦糖燉蛋
Macaroon 馬卡龍
Fresh Fruit Platter 雜錦鮮果拼盤
Häagen-Dazs™ Ice Cream Häagen-Dazs™雪糕

Beverages 飲品

Coffee and Tea 咖啡及茶 Orange Juice 橙汁

每位 HK\$668 per guest

另設加一服務費 Subject to 10% service charge

CHRISTMAS DINNER BUFFET MENU B 2025

聖誕歡聚自助晚餐菜譜B

Appetizers 頭盤

Salmon, Snapper, Herring and Hokkaido Scallop Sashimi 三文魚、鯛魚、希靈魚及北海道帶子刺身 Assorted Sushi and Sushi Rolls 雜錦壽司及壽司卷

Chilled Shrimps, New Zealand Blue Mussels and Canadian Snow Crab Legs 冰鎮鮮蝦、新西蘭藍青口及加拿大雪花蟹腳 Smoked Salmon 煙三文魚

Assorted Cold Cut and Salami Platter 雜錦凍肉及沙樂美腸拼盤 Mixed Garden Salad with Assorted Dressings 田園沙律 Caesar Salad 凱撒沙律

Kale and Mixed Berry and Pomelo Salad 羽衣甘藍雜莓金柚沙律 Slow-cooked Chicken Breast Salad with Pumpkin & Kale in Honey Mustard Dressing 慢煮雞胸南瓜羽衣甘藍沙律配蜂蜜芥末汁 Roasted Mussels Salad with Barley and Pumpkin 香烤青口南瓜薏米沙律

Assorted Bread Rolls and Butter 各式麵包及牛油

Soups 熱湯

Cream of Porcini Mushroom Soup 牛肝菌忌廉湯 Chinese-style Soup 中式老火湯

Carving 烤肉專區

Roasted U.S. Sirloin of Beef with Gravy 燒美國西冷牛扒配燒汁
Traditional Roasted Turkey with Cranberry Sauce and Giblet Sauce 傳統烤火雞配金巴利汁及雞肝汁

Hot Entrees 熱盤

Grilled Green Wrasse Fillet with Creamy Dill Sauce 烤鯖魚柳伴香草牛油忌廉汁 Braised Oxtail with Port Wine 砵酒燴牛尾
Roasted Barbeque Baby Pork Spare Ribs in American Style 美式醬燒豬肋骨 Roasted Spring Chicken with Herb Sauce 香烤春雞配香草汁 Roasted Potato with Black Truffle and Bacon 煙肉黑松露烤新薯 Roasted Lamb Rack with Rosemary Sauce 燒羊架配露絲瑪莉汁 Stir-fried Squid and Shrimps with XO Sauce 醬爆花枝蝦球 Braised Seasonal Vegetable with Bamboo Piths and Mushroom 竹笙北菇扒時蔬 Seafood Penne with Lobster Sauce 龍蝦汁海鮮長通粉 Fried Rice with Wagyu and Duck Foie-gras 和牛鴨肝炒飯

Desserts 甜品

Christmas Pudding 聖誕布甸
Christmas Log Cake 聖誕樹頭蛋糕
Blueberry Cheesecake 藍莓芝士蛋糕
Crème Caramel 焦糖布甸
Black Forest Cake 黑森林蛋糕
Almond Banana Cake 杏仁香蕉蛋糕
Mango Pudding 香芒布甸
Raspberry Mousse Cake 紅桑子慕絲蛋糕
Mixed Doughnuts 雜錦甜甜圏
Macaroon 馬卡龍
Chocolate Fountain 朱古力噴泉
Fresh Fruit Platter 雜錦鮮果拼盤
Häagen-Dazs™ Ice Creams Häagen-Dazs™雪糕

Beverages 飲品

Coffee and Tea 咖啡及茶 Orange Juice 橙汁

每位 HK\$778 per guest

另設加一服務費 Subject to 10% service charge