



Christmas Buffet Lunch Menu A

Appetizers and Salads

Fresh oysters, prawns, mussels, sea whelk on ice

特色凍海鮮盤：新鮮生蠔、凍蝦、青口及翡翠螺

Assorted sashimi 雜錦刺身

Assorted Japanese sushi and California rolls 壽司拼盤及加州卷

Shredded chicken salad with Japanese jellyfish 日式海蜇雞絲沙律

Mediterranean seafood salad 地中海海鮮沙律

Green salad with sausage in honey mustard sauce 芝士腸仔沙律配蜜糖芥末汁

Japanese honey mustard chicken yuzi salad 日式蚧子沙律

Grapefruit avocado and beetroot salad 西柚牛油果紅菜頭沙律

Garden green salad 田園沙律

(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)

(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)

Choices of salad dressing 沙律醬汁

Soup

Cream of pumpkin soup with crab meat 南瓜蟹肉忌廉湯

Assorted rolls and butter 麵包籃

Hot Selection

Beef short rib in red wine 法式紅酒燉牛肋骨

Baked ling fish fillet with creamy leek and prawns sauce 焗青衣魚柳配忌廉大蒜蝦汁

Deep fried shrimp with sweet and sour sauce 香脆炸蝦配甜酸汁

Sliced sea whelk with abalone sauce and vegetables 碧綠鮑汁海螺片

Thai chicken with eggplant 泰式雞肉配茄子

Sautéed bell pepper and zucchini 意式炒雜菜

Baked potato with cheese, onion and bacon 芝士洋蔥煙肉焗薯仔

Fried rice with shrimps and kale 玉蘭鮮蝦炒香苗



Christmas Buffet Lunch Menu A

Chinese Barbecued Corner

Honey barbecued pork 蜜汁叉燒

Five spice beef shin 五香牛腩

Roasted Carving

Roasted beef rib eye 燒肉眼扒

&

Roasted turkey breast 烤火雞胸

Dessert

Mont Blanc 法式栗子撻

Christmas cookies 聖誕曲奇

Baked bread pudding 麵包布甸

Christmas chocolate log cake 聖誕朱古力樹頭蛋糕

Raspberry cheese cake 紅桑子芝士蛋糕

Baked apple tart 焗蘋果撻

Vanilla crème brulee 香草焦糖燉蛋

Black forest cake 黑森林蛋糕

Raspberry & strawberry mousses cake 紅桑子及士多啤梨慕絲蛋糕

Seasonal fruit platter 季節鮮果盤

Coffee or tea

咖啡或茶

HK\$638 per person
港幣 638 元正 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 2 hours

包括席間 2 小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply

加一服務費

Menus and prices subject to changes without prior notice.

如菜譜或價格上有任何調整，恕不另行通知

The above price is valid only for bookings to be held from 1 December 2024 to 31 December 2024

以上菜譜價錢只適用於 2024 年 12 月 1 日至 2024 年 12 月 31 日舉行之午宴



Christmas Buffet Lunch Menu B

Appetizers and Salads

Fresh oysters, prawns, crab legs, mussels and sea whelk on ice

特色凍海鮮盤：新鮮生蠔、凍蝦、蟹腳、青口及翡翠螺

Assorted sashimi 雜錦刺身

Assorted Japanese sushi and California rolls 壽司拼盤及加州卷

Parma ham with melon 巴馬火腿配蜜瓜

Thai style beef salad 泰式牛肉沙律

Tuna Nicoise salad 吞拿魚尼斯沙律

German potato salad 德國薯仔沙律

Seasonal fresh fruit salad with prawns & crab roe 鮮雜果大蝦蟹籽沙律

Garden green salad 田園沙律

(Lettuce, cherry tomato, cucumber, sweet corn, bell pepper, croutons, bacon bites, parmesan cheese)

(生菜、車厘茄、青瓜、粟米、甜椒、麵包粒、煙肉碎、巴馬臣芝士)

Choices of salad dressing 沙律醬汁

Soup

French onion soup with Gruyère cheese bread 法式洋蔥湯配格魯耶爾芝士包

Assorted rolls and butter 麵包籃

Hot Selection

Roasted spring chicken with Moroccan style 摩洛哥烤雞

Roasted duck breast with honey orange sauce 烤鴨胸配香橙蜜糖汁

Mixed vegetable curry 雜菜咖喱

Pan-fried fillet of sole with black truffle cream sauce 香煎龍脷柳配黑松露忌廉汁

Braised ox tail & root vegetables in red wine sauce 紅酒燴牛尾

Sautéed mixed mushroom 日式燒汁炒雜菌

Spaghetti Vongole with clam, garlic, chili and white wine sauce 香辣蒜片蘑菇蜆肉炒扁意粉

Braised E fu noodles with shrimp roe and crab meat 蝦子蟹肉炆伊麵



Christmas Buffet Lunch Menu B

Chinese Barbecued Corner

Barbecued duck 脆皮燒鴨

White marinade chicken 貴妃雞

Roasted Carving

Roasted rib eye 燒牛肉眼

&

Roasted stuffed turkey 烤火雞

Dessert

Festive log cake 聖誕蛋糕

Christmas cookies 聖誕曲奇

Strawberry panna cotta 士多啤梨奶凍

Chocolate brownie 朱古力布朗尼蛋糕

Chocolate crème brulee 朱古力燉蛋

American cheese cake 美式芝士蛋糕

Chestnut and vanilla cake 栗子香草蛋糕

Ginger & butter bread pudding 薑味牛油麵包布甸

Tiramisu 意式芝士蛋糕

Seasonal fruit platter 季節鮮果盤

Coffee or tea

咖啡或茶

HK\$738 per person
港幣 738 元正 (每位用)

Includes unlimited serving of chilled orange juice, soft drinks and house beer for 2 hours
包括席間 2 小時無限量供應橙汁、汽水及本地啤酒

10% service charge apply
加一服務費

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