

## *2023 Christmas Buffet Dinner Menu A*

### **Salad Corner**

Frisse, Iceberg Lettuce, Mesclun,  
Lollo Rosso, Jade Sprout, Green Coral  
Cucumber, Sweet Corn, Cherry Tomato  
Parmesan Cheese, Garlic Crouton  
Raisin, Black Olives  
Bacon, Almond

### **自助沙律吧**

九芽菜, 美國生菜, 雜沙律菜  
紅卷心菜, 翡翠苗, 綠珊瑚  
青瓜, 粟米粒, 車厘茄  
芝士粉, 蒜蓉包粒  
提子乾, 黑水欖  
煙肉, 杏仁片

### **Salad Dressing**

Thousand Island  
Italian  
French  
Balsamic Vinaigrette

### **醬汁**

千島汁  
意式醬汁  
法式醬汁  
黑醋欖油

### **Salad**

Turkey Waldorf Salad  
Pasta, Asparagus and Vegetable Salad  
Artichoke, Lentil and Smoked Duck Breast Salad  
Vine Tomato and Mozzarella Cheese Salad with  
Basil and Balsamic Creme

### **精選沙律**

火雞沙律  
蘆筍蔬菜意大利麵沙律  
朝鮮薊扁豆煙鴨胸沙律  
蕃茄芝士沙律配羅勒黑醋汁

### **Seafood on Ice**

N.Z Mussel  
Jade Sea Whelk, Cooked Shrimp

### **特色海鮮**

紐西蘭青口  
翡翠螺, 凍蝦

### **Japanese Counter**

Assorted Deluxe Sashimi and Sushi with Condiments  
Soba Noodles with Crab Meat

### **日式吧**

精選雜錦刺身及壽司  
日式冷麵配蟹肉

### **Appetizer**

Seafood and Dill Champagne Terrine  
Smoked Norwegian Salmon with Capers and Horseradish  
Roasted Turkey and Festive Cold Cut Platter with Cranberry Sauce  
Roasted Vegetables Antipasti with Virgin Olive Oil  
Seafood Salad with Citrus Dressing

### **冷盤**

海鮮刁草香檳凍批  
挪威煙三文魚配水瓜柳  
燒火雞凍肉盤配金巴利汁  
精選意大利醃菜  
海鮮沙律配橘子汁

## Soup

Cream of Mushroom Soup with Truffle Oil  
Bread Basket (Served with Butter and Margarine)

## 湯

忌廉磨菇湯配松露油  
麵包籃

## Carving

Roasted OP Beef Rib with Red Wine Sauce

燒有骨牛肉配紅酒汁

## Hot Dishes

Sautéed Black Mussel with White Wine Sauce  
Oven Roasted Rack of Lamb with Provencal Herb Crust  
Pan-Seared Salmon Fillet with Shallot Chive Butter Sauce  
Roasted Christmas Turkey with Sage and Chestnut Stuffing  
Indian Beef Curry with Rice  
Steamed Whole Garoupa with Ginger, Coriander and Spring Onion  
Sweet and Sour Chicken\*  
Braised E-fu noodle with Black Truffle Sauce\*  
Sautéed Garden Vegetables

## 銀爐燒烤

## 主菜

白酒炒青口  
焗香草羊扒  
香煎三文魚配乾蔥牛油汁  
聖誕火雞  
印度咖喱牛肉飯  
清蒸原條石斑  
鳳梨咕嚕雞球\*  
黑松露鮮菌炆伊麵\*  
田園時蔬

## Dessert

Fresh Sliced Fruit Platter  
Forest Berry Cheese Cake  
Chocolate Chestnut Yule Log Cake  
Mini Mince Pie  
Christmas Pudding with Brandy Sauce  
Sweetened Red Bean Cream\*  
Christmas Cookies  
Christmas Chocolate Truffle Cake  
Cinnamon and Ginger Panna Cotta  
Apple Strudels  
Champagne Mousse with Mandarin and Caramel Crunchy Cake  
Christmas Stollen

## 甜品

新鮮生果碟  
醬果森林芝士蛋糕  
朱古力栗子樹頭餅  
迷你免治批  
聖誕布甸配拔蘭地汁  
紅豆沙\*  
聖誕曲奇餅  
特濃朱古力蛋糕  
薑味肉桂奶凍  
焗蘋果卷  
香檳慕絲配柑橘焦糖蛋糕  
聖誕乾果包

Coffee or Tea 咖啡或茶

每位港幣 HK\$728 per person  
另收加一服務費 10% service charge per person

\*Chinese Item 中式菜式

## *2023 Christmas Buffet Dinner Menu B*

### Salad Corner

Frisse, Iceberg Lettuce, Mesclun,  
 Lollo Rosso, Jade Sprout, Green Coral  
 Cucumber, Sweet Corn, Cherry Tomato  
 Parmesan Cheese, Garlic Crouton  
 Raisin, Black Olives  
 Bacon, Almond

### Salad Dressing

Thousand Island  
 Italian  
 French  
 Balsamic Vinaigrette

### Salad

Smoked Turkey With Orange and Grapefruit Fennel Salad  
 Marinated Wild Mushroom Salad with Balsamic Vinegar  
 Roasted Pumpkin and Feta Cheese Salad  
 Roasted Bell Pepper Quinoa salad

### Seafood on Ice

N.Z Mussel, Brown Crab  
 Jade Sea Whelk, Cooked Shrimp

### Japanese Counter

Assorted Deluxe Sashimi and Sushi with Condiments  
 Golden-fried Tofu with Crab Roe Sesame Dressing  
 Soba Noodles

### Appetizer

Seafood and Dill Champagne Terrine  
 Smoked Norwegian Salmon with Capers and Horseradish  
 Roasted Turkey and Festive Cold Cut Platter with Cranberry Sauce  
 Roasted Vegetables Antipasti with Virgin Olive Oil  
 Seafood Salad with Citrus Dressing  
 Chinese Barbecued Meat Platter\*

### 自助沙律吧

九芽菜, 美國生菜, 雜沙律菜  
 紅卷心菜, 翡翠苗, 綠珊瑚  
 青瓜, 粟米粒, 車厘茄  
 芝士粉, 蒜蓉包粒  
 提子乾, 黑水欖  
 煙肉, 杏仁片

### 醬汁

千島汁  
 意式醬汁  
 法式醬汁  
 黑醋欖油

### 精選沙律

煙火雞柑橘茴香沙律  
 黑醋野菌沙律  
 燒南瓜沙律伴希臘芝士  
 烤甜椒藜麥沙律

### 特色海鮮

紐西蘭青口, 麵包蟹  
 加拿大翡翠螺, 凍蝦

### 日式吧

精選雜錦刺身及壽司  
 日式炸豆腐配蟹子芝麻醬  
 日式冷麵

### 冷盤

海鮮刁草香檳凍批  
 挪威煙三文魚配水瓜柳  
 燒火雞凍肉盤配金巴利汁  
 精選意大利醃菜  
 海鮮沙律配橘子汁  
 中式燒味拼盤\*

**Soup**

Lobster Bisque with Tarragon  
 Double Boiled Chicken Broth with Sea Whelk and Maitake Mushroom  
 Bread Basket (served with Butter and Margarine)

**Carving**

Roasted Christmas Turkey with Sage and Chestnut Stuffing  
 and  
 Roasted OP Beef Rib with Red Wine Sauce

**Hot Dishes**

Sauteed Black Mussel with White Wine Sauce  
 Oven Roasted Rack of Lamb with Provencal Herb Crust  
 Pan-seared Snapper Fillet with Anchovy Butter Sauce  
 Filet Mignon with Duck Liver Parfait on Triple Pepper Sauce  
 Baked Scallop with Bacon and Cheese  
 Steamed Duck Foie Gras Custard with Truffle Oil  
 Steamed Whole Garoupa with Ginger, Coriander and Spring Onion  
 Stir-Fried Pork Neck Meat with Vegetable and Shrimp Paste\*  
 Fried Rice with Seafood and Dried Baby Shrimps\*  
 Sauteed Garden Vegetable

**Dessert**

Fresh Sliced Fruit Platter  
 Forest Berry Cheese Cake  
 Chocolate Chestnut Yule Log Cake  
 Mini Mince Pie  
 Christmas Pudding with Brandy Sauce  
 Sweetened Red Bean Cream\*  
 Christmas Cookies  
 Christmas Chocolate Truffle Cake  
 Cinnamon and Ginger Panna Cotta  
 Apple Strudels  
 Champagne Mousse with Mandarin and Caramel Crunchy Cake  
 Christmas Stollen

**湯**

法式龍蝦濃湯  
 海螺舞茸菌雞湯\*  
 麵包籃

**銀爐燒烤**

聖誕火雞  
 及  
 燒有骨牛肉配紅酒汁

**主菜**

白酒炒青口  
 焗香草羊扒  
 香煎立魚柳配銀魚牛油汁  
 牛柳鴨肝配胡椒汁  
 煙肉芝士焗扇貝  
 鴨肝松露燉蛋  
 清蒸原條石斑  
 翡翠櫻花蝦醬炒豬爽肉\*  
 櫻花蝦海皇炒飯\*  
 田園時蔬

**甜品**

新鮮生果碟  
 果醬森林芝士蛋糕  
 朱古力栗子樹頭餅  
 迷你免治批  
 聖誕布甸配拔蘭地汁  
 紅豆沙\*  
 聖誕曲奇餅  
 特濃朱古力蛋糕  
 薑味肉桂奶凍  
 焗蘋果卷  
 香檳慕絲配柑橘焦糖蛋糕  
 聖誕乾果包

Coffee or Tea 咖啡或茶

每位港幣 HK\$828 per person  
 另收加一服務費 10% service charge per person

\*Chinese Item 中式菜式