



THE LUXE MANOR
Established 2006

FESTIVE BUFFET MENU 2024

CHILLED SEAFOOD 海鮮

Dill Cured Salmon Gravad Lax 刁草三文魚

Smoked Trout 煙燻鱒魚

Canadian Jade Whelk 加拿大翡翠螺

Australian Organic Blue Mussels 澳洲有機藍青口

New Zealand Baby Clams 紐西蘭甜蜆

Poached Fresh Shrimp 熟鮮蝦

with Dill Sauce, Cocktail Sauce 配刁草醬

COLD CUTS 冷盤

Cured Meat Platter with Pickles 凍肉拼盤

Parma Ham with Melon 意大利火腿伴蜜瓜

APPETIZERS & SPECIAL SALADS 前菜及特色沙律

Tuna Niçoise Salad 吞拿魚尼斯沙律

Smoked Duck Breast Salad 煙燻鴨胸沙律

Mozzarella & Grilled Vegetable Salad 水牛芝士燒雜菜沙律

Beetroot & Apple Salad 紅菜頭蘋果沙律

SALAD STATION 沙律吧

Mixed Prime Salad Leaves 優質沙律菜

Cucumbers 青瓜

French Beans 法邊豆

Baby Tomatoes 小蕃茄

Croutons 麵包脆粒

Parmesan 巴馬臣芝士

Vinaigrettes and Salad Dressing 油醋汁及沙律醬

Honey-Mustard, Caesar, Balsamic & Thousand Island

蜜糖芥末汁 凱撒汁 意大利黑醋 千島汁

SOUP 湯

Classic Finnish Porcini Mushroom Soup 經典芬蘭牛肝菌菇湯

BREAD SELECTION 麵包

House Sourdough 自家酸包

Butter 配酸種包及牛油



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CARVING 專人席前服務

Gratinated Smoked Ham

黃糖芥菜烤火腿

with Chef's Mustard

配廚師芥末醬

Roasted Turkey Breast with Chestnut Stuffing, Gravy and Cranberry Sauce

香烤火雞胸配栗子餡蓉、燒汁及蔓越莓汁

HOT SELECTIONS 熱盤

House-Smoked Salmon with Morel Mushroom Sauce

自家煙燻挪威三文魚配羊肚菌醬

Braised Pork Ribs with Barbecue Sauce

燴豬肋骨配燒烤汁

Tender Chicken Meatballs in Thyme Gravy

雞肉丸配百里香燒汁

Grilled Vegetable Penne with Bell Pepper-Tomato Sauce

香燒雜菜長通粉配甜椒蕃茄醬

Root Vegetable Ragout

根菜粒

Rosemary-Roasted Fingerling Potatoes

迷迭香烤手指薯仔

Herb-glazed Seasonal Vegetables

香草燴時蔬

DESSERTS 甜品

Christmas Chocolate Log 聖誕樹幹蛋糕

Danish Rice Pudding 丹麥米布甸

Apple Crumble 蘋果金寶

Lemon Meringue Tart 檸檬蛋白撻

Cream Choux Puff 忌廉泡芙

Swedish Pancake & Assorted Nordic Berries Jam 瑞典班戟及北歐果醬

DRINKS 飲品

Gourmet Coffee or Tea

咖啡或紅茶

每位 **\$758 per person**

for 3 hours unlimited serving of food 自助餐供應時間為 3 小時

Menu is subject to change due to seasonality of ingredients 因應食材供應，菜式及價格或會略有改動
All prices are in Hong Kong dollars & subject to 10% service charge 所有價格均以港幣計算，並設加一服務費



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Dill Cured Salmon Gravad Lax 刁草三文魚

Smoked Trout 煙燻鱒魚

Canadian Jade Whelk 加拿大翡翠螺

Australian Organic Blue Mussels 澳洲有機藍青口

New Zealand Baby Clams 紐西蘭甜蜆

Poached Fresh Shrimp 熟鮮蝦

with Dill Sauce, Cocktail Sauce 配刁草醬

COLD CUTS 冷盤

Cured Meat Platter with Pickles 凍肉拼盤

Parma Ham with Melon 意大利火腿伴蜜瓜

APPETIZERS & SPECIAL SALADS 前菜及特色沙律

Shrimp & Fruit Salad 大蝦雜果沙律

Tuna Niçoise Salad 吞拿魚尼斯沙律

Smoked Duck Breast Salad 煙燻鴨胸沙律

Mozzarella & Grilled Vegetable Salad 水牛芝士燒雜菜沙律

Beetroot & Apple Salad 紅菜頭蘋果沙律

Cucumber, Fennel & Radish Salad 溫室青瓜、茴香及紅蘿蔔仔沙律

SALAD STATION 沙律吧

Mixed Prime Salad Leaves 優質沙律菜

Cucumbers 青瓜

French Beans 法邊豆

Baby Tomatoes 小蕃茄

Croutons 麵包脆粒

Parmesan 巴馬臣芝士

Vinaigrettes and Salad Dressing 油醋汁及沙律醬

Honey-Mustard, Caesar, Balsamic & Thousand Island

蜜糖芥末汁 凱撒汁 意大利黑醋 千島汁



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Classic Finnish Porcini Mushroom Soup 經典芬蘭牛肝菌菇湯

BREAD SELECTION 麵包

House Sourdough 自家酸包

Apricot Rye Bread 杏脯肉黑麥麵包

CARVING 專人席前服務

Roast Beef Black Angus Rib-Eye with Chef's Mustard and Cognac Sauce

香烤美國穀飼肉眼配廚師芥末及干邑汁

&

Roasted Turkey Breast with Chestnut Stuffing, Gravy and Cranberry Sauce

香烤火雞胸配栗子餡蓉、燒汁及蔓越莓汁

HOT SELECTIONS 熱盤

House-Smoked Salmon with Morel Mushroom Sauce

自家煙燻挪威三文魚配羊肚菌醬

Finnish Christmas Stew

芬蘭聖誕燴肉

Beef & Pork Stew in Bay Leaf Broth with Root Vegetables

甜根菜香葉燴牛肉及豬肉

Braised Pork Ribs with Barbecue Sauce

燴豬肋骨配燒烤汁

Tender Chicken Meatballs in Thyme Gravy

雞肉丸配百里香燒汁

Grilled Vegetable Penne with Bell Pepper-Tomato Sauce

香燒雜菜長通粉配甜椒蕃茄醬

Root Vegetable Ragout

根菜粒

Rosemary-Roasted Fingerling Potatoes

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Herb-glazed Seasonal Vegetables

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DESSERTS 甜品

Cream Choux Puff 忌廉泡芙

Christmas Chocolate Log 聖誕樹幹蛋糕

Danish Rice Pudding 丹麥米布甸

Lemon Meringue Tart 檸檬蛋白撻

Whisky Chocolate Truffle 威士忌巧克力蛋糕

Apple Crumble 蘋果金寶

Swedish Pancake & Assorted Nordic Berries Jam 瑞典班戟及北歐果醬

Premium Ice Cream 雪糕杯

DRINKS 飲品

Gourmet Coffee or Tea

咖啡或紅茶

每位 **\$888 per person**

for 3 hours unlimited serving of food 自助餐供應時間為 3 小時

Menu is subject to change due to seasonality of ingredients 因應食材供應，菜式及價格或會略有改動

Tailor made menu is also available upon request 菜單亦可根據你的需求客製設計

All prices are in Hong Kong dollars & subject to 10% service charge 所有價格均以港幣計算，並設加一服務費