

CHRISTMAS BUFFET DINNER MENU - A

APPETISER

Smoked Norwegian salmon with condiments (S)
Smoked turkey breast with honey mustard dressing (D)
挪威煙燻三文魚拼盤
煙火雞胸配蜜糖芥末汁

Charcuterie Platter
3 kinds of cheese & salami, cold cut & parma ham (P, D)
精選芝士及冷肉拼盤

Japanese Counter
Deluxe sashimi platter (Norwegian salmon, aka-ebi, surf clam, octopus) (S, G)
Assorted sushi and maki rolls with wasabi and soy sauce (S, G, D)
日式刺身拼盤 (挪威三文魚, 赤海蝦, 北寄貝, 八爪魚)
雜錦壽司及卷物配青芥末及醬油

Soup
Cream of Mushroom soup (D, V)
serve with bread and butter (G, D)
野菌忌廉湯伴鮮焗麵包及牛油

SALAD

Assorted garden greens: tomatoes, cucumbers and sweet corns
with condiments and dressings (V)
田園沙律: 番茄, 青瓜, 甜粟米配自製醬汁

Smoked duck breast red cabbage, pecan salad (N)
煙鴨胸紅椰菜碧加果仁沙律

Caesar salad (P, G, D)
凱撒沙律

Truffle potato salad with chive (D)
松露薯仔沙律

Poached shrimps fruit salad with tobiko (S, D)
蟹籽什果大蝦沙律

Roasted honey pumpkin, capsicum and kale salad (V)
蜜糖燒南瓜彩椒羽衣甘藍沙律

COLD SEAFOOD

Fresh oysters

新鮮生蠔

OR

Snow crab leg

鱈蟹腳

NZ mussels, and prawns with cocktail sauce and lemon (S)

紐西蘭青口, 鮮海蝦配香辣汁及檸檬

CARVING STATION

Select one item. Party of 150 persons or more may enjoy both carving selections.

Turkey with giblet sauce, cranberry or stuffing (G, D)

烤火雞配傳統雞雜汁, 紅莓汁及釀餡

Prime rib eye beef with red wine sauce (G,D)

燒肉眼扒配紅酒汁

ENTRÉE

Roasted lamb racks with rosemary sauce (G,D)

烤羊排配迷迭香汁

Indian butter chicken curry with naan bread (G,D)

印度馬沙拉咖喱雞咖喱配饅餅

Beef stew with red wine sauce (G)

雜菜紅酒燴牛肉

Pan-fried seabream with fennel tomato sauce (S)

香煎鯛魚配茴香蕃茄汁

Sweet and sour pork with peach (P,G)

蜜桃咕嚕肉

Wok-fried shrimp with X.O. sauce and snow peas (S,P)

X.O醬爆炒蝦仁及珍珠帶子伴蜜糖豆

Sautéed broccoli with crispy garlic (V)

黃金蒜炒西蘭花

Spaghettii Aglio e Olio (V)

意式欖油蒜香辣椒意粉

Fujian fried rice (S, P)

福建炒飯

CHRISTMAS DESSERT STATION

70% Dark chocolate Christmas log cake (D, G)

聖誕朱古力樹頭蛋糕

Christmas pistachio raspberry almond tart (G, D, N)

聖誕開心果杏仁撻

Strawberry almond panna cotta (D, N)

士多啤梨杏仁奶凍

Mango vanilla panna cotta (D)

芒果香草奶凍

Raspberry crunchy cake (G, D, N)

紅莓脆脆蛋糕

Fresh cut fruit (V)

鮮果粒

MÖVENPICK ICE-CREAM STATION

Individual packing (3 Flavours) (D)

MÖVENPICK雪糕 (三款味道)

Coffee or tea

咖啡或茶

每位港幣 HKD848 元 per person

Prices inclusive of 3-hour free-flow soft drinks, chilled orange juice and selected beer

Price is subject to 10% service charge

價格包括3小時無限暢飲汽水、橙汁及指定啤酒

另加一服務費

VE = Vegan / V = Vegetarian / G = Gluten / D = Dairy / N = Nuts / S = Seafood / P = Pork

Contains animal-based products include but not limited to dairy, egg, cheese and honey

CHRISTMAS BUFFET DINNER MENU - B

HALF LOBSTER PER GUEST

Cheese baked half Boston lobster (S, G, D)
芝士焗牛油龍蝦 (每位半隻)

APPETISER

Smoked Norwegian salmon with condiments (S, G, D)
挪威煙燻三文魚

Charcuterie Platter

Cheese platter with nuts and crackers (G, D)
精選芝士配果仁及餅乾

Italian Parma style prosciutto crudo served hami melon (P)
帕爾馬式火腿配哈密瓜

Japanese Counter

Deluxe sashimi platter (Norwegian salmon, aka-ebi, surf clam, akagai, octopus) (S, G)

Assorted sushi and maki rolls with wasabi and soy sauce (S, G, D)

Chilled udon with bonito soup (S, G, D)

日式刺身拼盤 (挪威三文魚, 赤海蝦, 北寄貝, 赤貝, 八爪魚)

精選壽司, 軍艦及卷物配青芥末及醬油

日式烏冬配鯉魚汁

Soup

Lobster bisque with X.O. cognac serve with bread and butter (S, G, D)
X.O.干邑龍蝦湯伴鮮焗麵包及牛油

SALAD BAR

Mesclun lettuce, romaine, tomatoes, green cucumber, pineapple (V)
田園沙律, 羅馬生菜, 蕃茄, 青瓜, 菠蘿, 枝豆配自製醬汁

Thousand island dressing, caesar dressing, Italian citron dressing (D, V)
千島汁, 凱撒汁, 意大利酸醋汁

Garlic croutons, parmesan cheese and bacon bit (D, G, P)
麵包粒, 巴馬臣芝士, 煙肉碎

COLD SEAFOOD

Fresh oysters, snow crab leg, NZ mussels and prawns with cocktail sauce and lemon (S)
新鮮生蠔, 鱈蟹腳, 紐西蘭青口, 鮮海蝦
配香辣汁及檸檬

CARVING STATION

Parties of 150 persons or more may enjoy 2 choices of carving selections.

Turkey with giblet sauce, cranberry or stuffing (G, D)
烤火雞配雞雜汁, 紅莓汁及釀餡

OR

Prime rib eye beef with red wine sauce (G,D)
燒肉眼扒配紅酒汁

OR

Peking Duck (G)
Ming Count - Spring Onion, Cucumber, Sweet Bean Sauce and Pancakes
明閣 - 片皮鴨配薄餅
青瓜條, 辣椒, 薄餅和海鮮醬

ENTRÉE

Wok fried prawns and pearl scallop with honey peas and X.O. sauce (S, G , P)
X.O. 醬爆蜜豆蝦仁&珍珠帶子

Roasted rack of lamb with rosemary sauce (G, D)
燒羊架配迷迭香紅酒汁

Steamed halibut with ginger and spring onions (G, S)
薑葱蒸比目魚

Roasted spring chicken with black pepper sauce (G, D)
烤焗春雞配香辣黑椒汁

Thai yellow beef curry with potato and eggplants (D)
泰式黃咖喱牛肉配薯仔及茄子

Broccoli with crab meat and egg white sauce (S)
蟹肉蛋白扒西蘭花

Sambal Seafood Fried Noodles (S, N, G)
森巴醬海鮮炒麵

Braised chicken with abalone sauce and fried rice (S)
鮑汁雞粒燴飯

CHRISTMAS DESSERT STATION

70% Dark chocolate Christmas log cake (D, G)

聖誕朱古力樹頭蛋糕

Christmas pistachio raspberry almond tart (G, D, N)

聖誕開心果杏仁撻

Strawberry almond panna cotta (D, N)

士多啤梨杏仁奶凍

Christmas black forest Cake (D, G)

聖誕黑森林蛋糕

Mango vanilla panna cotta (D)

芒果香草奶凍

Raspberry crunchy cake (G, D, N)

紅莓脆脆蛋糕

Fresh cut fruit (V)

鮮果粒

MÖVENPICK ICE-CREAM STATION

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