

Christmas Lunch Buffet 聖誕自助午餐
24, 25, 26 December 2023

Salad Station

Romaine lettuce 羅馬生菜
Red oak leaf 紅橡葉、green oak leaf 綠橡葉、kale 羽衣甘藍、Iceberg lettuce 西生菜、
arugula 芝麻菜、carrot 甘筍、beetroot 紅菜頭

Dressings

French 法式醬汁、Italian 意大利汁、thousand Island 千島汁、vinaigrette 油醋汁、Caesar 凱撒汁

Condiments

Crispy bacon 脆煙肉、garlic crouton 蒜香包粒、pine nut 松子仁、black olive 黑水欖

Cold Selections

Norwegian smoked salmon 挪威煙三文魚
Salami 沙樂美腸
Roasted Australian sirloin with cajun 香辣烤澳洲西冷牛肉
Parma ham 西班牙火腿
Chorizo 辣肉腸
Christmas turkey breast 聖誕火雞胸片
Goose liver mousse terrine 鵝肝慕絲醬

Cold Seafood Station

New Zealand green mussels 紐西蘭青口
Snow crab legs 雪花蟹腳
Black mussels 青口
Sea whelks 翡翠螺
Shrimps 海蝦
Half-shell scallops 半殼扇貝
Condiments: cocktail sauce, red vinaigrette, lemon wedge, lime wedge
配料: 咯嗒汁、紅酒醋、檸檬角、青檸檬角

Salad Station

Roasted ostrich fillet and chickpea salad 烤駝鳥肉鷹嘴豆沙律
Baked New Zealand eggplant salad 紐西蘭焗茄子沙律
Mixed seafood and New Zealand kiwi salad 紐西蘭奇異果海鮮沙律
New Zealand garden salad 紐西蘭田園沙律
Mixed fruit salad with New Zealand gold kiwi 雜果沙律配紐西蘭金奇異果
Crumbed chicken with couscous salad 雞肉古斯米沙律

Cheese Selections

Assorted cheese platter 雜錦芝士拼盤
Emmental, Gruyere, Gouda, Brie, Caprice 埃文達芝士、瑞士芝士、高達芝士、布里芝士、卡布里絲芝士
Grapes, walnuts, dried fruits, crackers 葡萄、合桃、乾果、餅乾

Sushi and Sashimi Station

Assorted sashimi (a la minute) 即切魚生:

Tuna 吞拿魚、Salmon 三文魚、Octopus 八爪魚、Snapper 鯛魚、Herring roe 希靈魚魚子、Surf clam 北寄貝
Assorted sushi and maki rolls with pickles and pickled young ginger 日式壽司、飯卷配醃菜及子薑
Japanese delicacies 日式小食: Marinated sea whelk 味付螺肉、Octopus 芝麻八爪魚、
Sakura shrimp 櫻花蝦、Green seaweed 中華沙律

Chinese Hot Station

Steamed chicken with ginger and scallion 薑蔥霸王雞
Peking style Pork chop 京都排骨
Deep-fried shrimp with salted egg yolk 黃金蝦
Fried rice with seafood and dried scallop 海鮮瑤柱炒飯
Braised sea whelk with straw mushroom and vegetable 螺片鮮菇扒時蔬

Steamed Dim Sum

Chicken and mushroom dumplings 冬菇雞肉燒賣
Beef dumplings 牛肉燒賣
Shanghai style pork dumplings 上海小籠包
Mini crystal egg custard buns 迷你奶皇包

Soup of the Day

Chicken soup with Chinese mushroom and sea whelk 冬菇螺片煲雞湯
Chestnut cream soup 栗子忌廉湯 (v)

Noodles Station

Lobster laksa 龍蝦喇沙
Lobster, rice noodle, bean spout, boiled egg, cucumber Julienne, laksa leaf, fried fish slices,
dried bean curd puff
龍蝦、河粉、銀芽、烩蛋、青瓜絲、喇沙葉、炸魚片、豆卜

Western Hot Station

Baked half-shell cheese scallop 芝士焗扇貝
Seared barramundi with dill cream sauce 香煎澳洲鱸魚配刁草忌廉汁
Roasted spring chicken with rosemary gravy 燒春雞伴迷迭香燒汁
Roasted marinated spare rib with barbeque sauce 燒排骨 BBQ 汁
Spinach tortellini with tomato cream sauce 意式莧菜雲吞配忌廉蕃茄汁
Roasted pumpkin with maple syrup and cinnamon 楓糖漿肉桂烤南瓜
Pan-fried butterfly shrimp dumplings 香煎蝴蝶蝦餃子
Fried shredded potato shrimp rolls 炸薯絲蝦卷

Carving Station

Roasted turkey with giblet sauce, glazed chestnut and cranberry sauce
烤火雞配傳統火雞燒汁、燴栗子、紅莓汁
Slow-roasted sirloin steak 慢烤西冷扒
Pineapple maple glazed gammon ham 菠蘿蜜糖火腿
Sauces 醬汁: pineapple chutney 菠蘿醬、gravy 燒汁、black pepper sauce 黑椒汁

Curry Station

Kashmiri beef rogan juice 印式傳統牛肉咖喱

Chicken makhani 印度奶油雞

Garki dal 印式扁豆咖喱 (V)

Indian basmati rice 印式孜然飯

Roti 印式酥油餅

Papadum 印式薄脆

Condiments: Mango chutney 芒果甜酸醬, Mint chutney 薄荷甜酸醬, Mixed pickles 雜錦酸菜

Dessert Station

Cream cheese Christmas stollen 聖誕果子餅

Classic Christmas mixed fruit cake 傳統聖誕果子蛋糕

Christmas panettone 意式聖誕蛋糕

Christmas pudding with vanilla brandy sauce 聖誕布甸配白蘭地雲呢拿汁

Warm minced pie 暖聖誕雜果子批

Tiramisu 提拉米蘇

Black forest cake 黑森林蛋糕

Blood orange and strawberry mousse cake 血橙士多啤利慕絲蛋糕

Caramel mango cake 焦糖芒果蛋糕

Australian Louise sliced cake 澳洲路易斯蛋糕

Chocolate fudge cake 朱古力蛋糕

Strawberry watermelon jelly cake with rose cream 西瓜草莓啫喱蛋糕配玫瑰忌廉

Kiwi cheese cake 奇異果芝士蛋糕

Crepes with condiments 薄餅及配料

Belgium waffle with condiments 窩夫及配料

Mövenpick 瑞士雪糕

Kids' Corner

Rainbow jelly with coconut flakes 椰絲彩虹啫喱糖

Cupcakes 杯子蛋糕

Assorted colorful donuts 雜錦七彩冬甩

Crunch puffs 泡芙

Rainbow cream cakes 彩虹忌廉蛋糕

Assorted candies 雜錦糖果

Bakery

Assorted bread rolls 雜錦麵包

Seasonal Fruits

(V) Vegetarian dishes

Items are subject to stock availability. The restaurant reserves the right to offer alternative product of similar value.

菜式須視乎貨源供應情況而定，餐廳保留權利可以相似價格的同類貨品替代。