

**Festive Lunch Buffet 節日自助午餐**  
**31 December 2023 & 1 January 2024**

**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 nuts 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  
Seared tuna with pepper 黑椒吞拿魚  
Goose liver mousse terrine 鵝肝慕絲批醬

**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: 咯嗲汁、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、核桃、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、焗蛋、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

Assorted sausages 雜錦香腸  
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 印式傳統牛肉咖哩

Chicken Makhani 印度奶油雞

Garki dal 印式扁豆咖哩 (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

Assorted cookies 雜錦曲奇

Canelé 可麗露

Lamington 林明頓蛋糕

Assorted madeleines 雜錦貝殼牛油蛋糕

Chocolate brownies 朱古力布朗尼

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。