

Gold Coast PRIME RIB

Christmas Brunch Buffet 聖誕早午自助餐

24, 25 December 2023

Seafood on Ice

Snow crab leg 雪花蟹爪

Half-shell scallop 半殼扇貝

Boston lobster 波士頓龍蝦

Sea whelk, shrimp, black mussel 翡翠螺、海蝦、青口

Condiments: spicy tomato cocktail sauce, shallot and red wine vinegar, lemon wedge, lime wedge, tabasco

配料: 辣番茄咯嗲汁、乾蔥紅酒醋、檸檬角、青檸角、辣椒汁

Sushi and Sashimi

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、Hamachi 油甘魚、Sweet shrimp 甜蝦

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

Sake braised abalone 日式清酒鮑魚

Condiments: wasabi, soy sauce, pickled young ginger, leek head and yellow pickled radish

配料: 青芥末、日式豉油、子薑、大蔥頭、黃蘿蔔

Cold Selections

Caesar salad 凱撒沙律

Roasted ostrich fillet with 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 with 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 and 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

Selections of Garden Leaves

Frisee lettuce, butter lettuce 九牙菜, 牛油菜

Mixed hydroponic leaves 雜錦水耕沙律菜

Green oak leaf lettuce, red oak leaf lettuce 綠橡生菜、紅橡生菜

Cured Meat and Fish

Parma ham with melon 蜜瓜栢爾馬火腿

Air-dried beef platter 風乾牛肉拼盤

Salami 沙樂美腸

Mortadella ham 意大利火腿

Veal slices and tuna with caper sauce 牛仔片及吞拿魚配水瓜柳汁

Housemade goose liver terrine 自家製鵝肝醬

Christmas turkey 聖誕火雞

Tuna carpaccio with chili and honey dressing 吞拿魚片配辣椒蜜糖汁

Smoked salmon 煙三文魚

Gravadlax marinated salmon with dills 刁草三文魚

Sauces and condiments: thousand island sauce, vinaigrette, sesame sauce, balsamic vinegar,

lemon wedge, onion ring and capers

醬汁及配料: 千島汁、油醋汁、芝麻汁、意大利黑醋汁、檸檬角、洋蔥圈、水瓜柳

Cheese Selections

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

Cereals

Cornflakes, rice crisp, coco pops 玉米片、卜卜脆米、可可脆米
Fresh milk, skimmed milk, soy milk 鮮奶、脫脂奶、豆奶

Carving Station

Roasted turkey with giblet sauce, glazed chestnut and cranberry sauce 烤火雞配火雞燒汁、燴栗子、紅莓醬
Roasted U.S. prime rib 燒美國有骨牛肉
Pineapple maple glazed gammon ham 菠蘿蜜糖火腿
Sauces 醬汁: pineapple chutney, gravy, mushroom sauce 菠蘿醬、燒汁、白菌汁

Egg Station

your choice of sunny side up, scrambled, omelet & egg benedict
自選: 太陽蛋、炒蛋、奄列、班尼迪蛋

Pasta Station

your choice of tricolor fusilli, spaghetti or ravioli 自選: 三色螺絲粉、意大利粉、意式雲吞
your choice of cream, tomato or Bolognese sauce 自選: 忌廉汁、番茄汁、肉醬汁

Soup Station

Lobster bisque cognac 干邑龍蝦湯
Wild mushroom cream soup 松露野菌忌廉湯 (v)

Hot selections

Roasted lamb rack with ratatouille and herb gravy 烤羊架配法式燴菜及香草燒汁
Roasted spring chicken with rosemary gravy 燒春雞伴迷迭香燒汁
U.S. green asparagus with bearnaise sauce 美國露筍配賓利士汁 (v)
Slow-cooked wagyu beef cheeks in red wine 慢煮紅酒澳洲和牛牛臉頰
Pan-fried duck liver with apple compote and balsamic reduction 煎鴨肝配焦糖蘋果粒、黑醋汁
Steamed whole garoupa 清蒸原條石斑魚
Stir-fried cuttlefish with broccoli in XO sauce XO 醬西蘭花炒花枝片
Fried rice with scallop, crab meat and egg white 帶子蟹肉蛋白炒飯
Chicken makhani 印度奶油雞
Brussels sprout, glazed carrot and chestnut 椰菜仔、甘筍、栗子 (v)

Chinese Dim Sum

Steamed shrimp dumplings 蒸蝦餃
Steamed pork dumplings with crab roe 蟹籽蒸燒賣
Deep-fried shrimp spring rolls 炸鮮蝦春卷
Deep-fried wontons 炸雲吞
Black pepper beef pies 黑椒牛肉酥
Butterfly shrimp dumplings 鳳尾蝦餃子

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 brandy vanilla sauce 聖誕布甸配白蘭地雲呢拿汁
Warm Christmas mince pie 暖聖誕雜果子批
Mint chocolate pie 薄荷朱古力批
Chestnut cream tart 栗子忌廉撻
Pistachio chocolate puff 開心菓朱古力泡芙
Passion fruit tart 熱情果撻
Tiramisu 提拉米蘇
Black forest cake 黑森林蛋糕
Blood orange and strawberry mousse cake 血橙士多啤梨慕絲蛋糕
Caramel mango cake 焦糖芒果蛋糕
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
Caramel custard 焦糖燉蛋
Taro coconut pudding 香芋椰子布甸
Colorful jelly with shredded coconut in glasses 七彩椰絲啫喱糖
Belgium chocolate waffle 朱古力窩夫
Condiments: butter, strawberry, blueberry, raspberry, nuts, chocolate sauce, maple syrup
配料: 牛油、士多啤梨、藍莓、桑莓、果仁、朱古力醬、楓糖漿
Chocolate lava cake 朱古力心太軟
Mövenpick 瑞士雪糕

Kids' Corner

- Christmas themed cupcakes 聖誕蛋糕杯
Christmas cookies 聖誕曲奇
Colorful donuts 七彩冬甩
Marshmallows 棉花糖
Gummy bear jelly 熊仔糖

Bakery

- Assorted bread rolls 雜錦麵包

Seasonal Fruits

- Watermelon 西瓜
Honey dew 哈密瓜
Pineapple 菠蘿
Mixed berries 雜錦草莓

(V) Vegetarian dish

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。