



GOLD COAST  
HOTEL

## 2022 CHRISTMAS DINNER BUFFET MENU I

### 2022 聖誕自助晚餐菜譜 I

#### **COLD SEAFOOD ON ICE**

French brown crab  
Snow crab legs  
Poached sea shrimps  
Vietnamese river prawn  
Sea whelk  
Half-shelled scallop  
Condiments: cocktail sauce, spicy chili and lime dipping, lemon wedges

#### **COLD APPETIZERS**

Christmas turkey breast with mustard fruits  
Italian cured meat, truffle honey dip  
(coppa, bresaola, prosciutto, salami)  
Bacon & pasta terrine  
Smoked duck breast & goose liver mousse terrine  
Chicken & mushroom fish terrine  
Beef carpaccio with shaved parmesan cheese  
Smoked turkey breast platter  
Truffle paste marinated salmon  
Smoked fish combination (salmon, trout, mackerel)

#### **FRESH & MARINATED SALAD**

Mixed gourmet crunchy lettuces (v)  
Italian vegetable antipasto platter  
(Mozzarella, cherry tomato, zucchini, mushroom) (v)  
Gado-Gado (Indonesian style Salad) (v)  
Green asparagus salad mimosa (v)  
Okra salad, Japanese sesame sauce (v)  
Marinated artichoke salad with shrimps  
Roasted chicken & pineapple salad with celery & cashew nuts  
Spicy beef cubes & mushrooms salad  
Thai green mango-papaya salad (v)

#### **DRESSINGS & CONDIMENTS**

French, Italian, vinaigrette, thousand islands (v)  
Herbs mayonnaise (v)  
Olives, croutons, capers, toasted walnuts, pineapple chunks (v)

#### **SASHIMI COUNTERTOP**

Assorted sashimi with wasabi & Japanese soya (a la minute)

#### **JAPANESE CORNER**

Flambéed sushi  
Assorted Japanese delicacies  
(Lotus root, Sakura shrimp, Chuka idako)  
Shredded crab sticks salad with mango and cucumber

#### **凍海鮮盆**

法國麵包蟹  
鱈場蟹腳  
新鮮海蝦  
越南大頭蝦  
海螺  
半殼扇貝  
配料: 咯嗲汁、泰汁、檸檬角

#### **凍頭盆**

聖誕火雞胸配意式蜜餞水果  
什錦風乾肉配黑松露蜜糖  
(肩肉、牛肉、火腿、沙樂美腸)  
煙肉意粉批  
煙鴨胸鵝肝慕絲批  
磨菇雞肉批  
生牛肉薄片配巴麻臣芝士  
煙火雞胸碟  
黑松露醬醃三文魚  
煙魚碟 (三文魚、彩虹魚、鮫魚)

#### **各式沙律**

新鮮沙律菜 (素)  
意式醃四色素菜碟  
(水牛芝士、車厘茄、意瓜、白菌) (素)  
印尼式什菜沙律 (素)  
青露荀沙律配什菜粒 (素)  
芝麻醬秋葵沙律 (素)  
醃亞支竹蝦肉沙律  
檸烤雞肉、菠蘿、芹菜沙律  
辣味牛肉、磨菇沙律  
泰式青芒木瓜沙律 (素)

#### **沙律汁醬、配料**

法式、意式、油醋、黑醋汁、千島醬 (素)  
香草蛋黃醬千島醬 (素)  
橄欖、麵包丁、酸豆、烤腰果、菠蘿 (素)

#### **即切魚生**

什錦刺身

#### **日式食品**

炙燒壽司  
日式小食  
(味付蓮藕片、蜜汁櫻花蝦、芝麻八爪魚)  
日式蟹柳芒果青瓜沙律

Hong Kong Gold Coast Hotel  
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## 2022 CHRISTMAS DINNER BUFFET MENU I

### 2022 聖誕自助晚餐菜譜 I (Cont'd)

#### **THE CHINESE APPETIZERS OVEN**

BBQ meats combination  
(suckling pig, barbecued pork, duck, chicken)  
Cold cucumber salad with garlic & chili oil (v)  
Poached chicken with yellow wine

#### **SOUPS**

Seafood chowder  
Bird's nest & sweet corns broth (v)

#### **FROM THE CARVING TROLLEY**

Christmas turkey breast with chestnut stuffing  
with cranberry sauce & giblet gravy  
Roasted prime ribs of beef, horseradish cream & gravy  
Herbs-baked salmon fillet, caviar cream sauce

#### **FROM THE CHAFING DISHES**

Wok-fried scallop meats with Thai basil  
Deep-fried battered fish bites with orange mayonnaise (Sustainable)  
Sautéed shrimp meats with chili sambal, bell pepper brunoises  
Seared sole rose, on roselle cream sauce  
Roasted rack of lamb, thyme jus  
Braised beef finger ribs in French style  
Indian boneless chicken curry  
Festive Vegetables - buttered brussels sprouts,  
Braised red cabbage & glazed carrots (v)  
Baked new potatoes (v)  
Wok-fried fillet of beef in Chinese style  
Wok-fried twin pacific clams with celery & cashew nut  
Fried rice wrapped in lotus leaf  
Seafood squid ink linguine with mushrooms and tomato coulis  
With mushrooms & tomato coulis

#### **PEKING DUCK**

With cucumber & scallion

#### **CHRISTMAS DELIGHTS**

Christmas pudding with brandy sauce  
Chestnut yule log cake  
Cream cheese stollen  
Chocolate panettone  
Warm minced pie  
Assorted Christmas cookies

#### **中式頭盤**

燒味拼盆  
(豬、叉燒、鴨、油雞)  
蒜拍青瓜 (素)  
醉雞

#### **湯類**

海鮮周打湯  
燕窩茸米蓉羹 (素)

#### **烤肉車**

栗子餡聖誕火雞胸  
配蔓越莓汁及肉汁  
燒有骨牛肉配辣根忌廉、燒汁  
香草焗三文魚柳配黑魚子忌廉汁

#### **銀爐主菜**

泰式金不換炒扇貝肉  
粒粒炸魚配香橙 文哩汁  
峇巴醬甜椒粒乾炒蝦仁  
煎龍脷柳配洛神花忌廉汁  
燒羊架配紅酒送香汁  
法式燴牛肋條  
印式咖喱雞  
牛油椰菜仔  
燴紅椰菜、燴甘荀 (素)  
焗新薯 (素)  
中式牛柳件  
腰果、西芹炒雙蚌  
鮮蝦荷葉飯  
海鮮墨魚意大利扁麵  
配蘑菇、番茄汁

#### **片皮鴨檔**

配青瓜、京葱

#### **聖誕甜品**

聖誕布甸配白蘭地汁  
栗子樹頭餅  
忌廉芝士果子餅  
朱古力托尼麵包  
暖聖誕什果子批  
聖誕曲奇

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## 2022 CHRISTMAS DINNER BUFFET MENU I

### 2022 聖誕自助晚餐菜譜 I (Cont'd)

#### **DESSERTS & PASTRIES**

Tiramisu  
Strawberry cheesecake  
Blueberry cheese cake  
Mango cream cake  
Praline crème chocolate puff  
Green tea crème white chocolate cake with red bean  
Chocolate brownies  
Lemon meringue tart  
Mango napoleon cubes  
White chocolate mousse with berries compote  
Caramel custard  
Peach pudding  
Mango panna cotta  
Macarons  
Grasshopper pie  
Bowl of mixed berries  
Fresh fruit platter

#### **甜品類**

提拉米蘇  
士多啤梨芝士餅  
藍草莓芝士餅  
芒果忌廉餅  
榛子朱古力泡芙  
綠茶白朱古力蛋糕配紅豆  
朱古力布朗尼  
檸檬馬令撻  
芒果拿破崙件  
白朱古力慕絲配雜莓醬  
焦糖燉蛋  
蜜桃布甸  
芒果奶凍  
馬卡龍  
薄荷朱古力批  
什錦草莓  
鮮果碟

**HK\$788 per person 每位**

**A minimum of 50 persons is required 最少 50 人**

**Subject to 10% service charge per person 每位須另收加一服務費**

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## 2022 CHRISTMAS DINNER BUFFET MENU II

### 2022 聖誕自助晚餐菜譜 II

#### COLD SEAFOOD ON ICE

Boston lobster  
Snow crab legs  
French brown crab  
Half-shelled scallop  
Poached sea shrimp  
Blue mussel  
Condiments: cocktail sauce, spicy chili and lime dipping, lemon wedges

#### COLD APPETIZERS

Lobster salad  
Seafood in glass (mango crab meat, avocado shrimp)  
Trio of fish (poached group, baked sole rolls & seared tuna)  
Salmon Combination (smoked, dill marinated, truffle paste)  
Homemade goose liver and scallop terrine  
Italian cured meat, truffle honey dip  
(coppa, bresaola, prosciutto, salami)  
Festive roasted meats platter  
(turkey & duck breast, beef & lamb tenderloin)  
International cheese platter with nuts, grapes & crackers (v)  
Beef carpaccio with shaved parmesan cheese

#### FRESH & MARINATED SALAD

Grand choice salad  
(red & yellow cherry tomato, avocado, cherry mozzarella) (v)  
Grilled vegetables salad  
(asparagus, baby corn, red capsicum, white radish) (v)  
US asparagus served with sun-dried tomato vinaigrette (v)  
Avocado, mango & bell peppers salad (v)  
Okra salad (v)  
Green papaya & mango salad, Thai style (v)  
Seafood & artichoke salad  
Classic Caesar salad  
Roasted pumpkin, goat cheese and shrimps salad  
Classic German potato salad  
Quinoa, crabmeat salad

#### DRESSINGS & CONDIMENTS

French, Italian, vinaigrette, thousand islands (v)  
Herbs mayonnaise (v)  
Olives, croutons, capers, toasted walnuts, pineapple chunks (v)

#### SASHIMI COUNTERT

Assorted sashimi with wasabi & Japanese soya (a la minute)

#### 凍海鮮盆

波士頓龍蝦  
鱈場蟹腳  
法國麵包蟹  
半殼扇貝  
新鮮海蝦  
藍青口  
配料: 咯嗲汁、泰汁、檸檬角

#### 凍頭盤

龍蝦沙律  
海鮮杯 (芒果蟹肉、牛油果蝦)  
三色魚碟 (焗石斑、焗龍脷魚卷、烤吞魚)  
三文魚碟 (煙、刁草醃、黑松醬)  
自製鵝肝帶子批  
意大利雜錦醃肉配松露蜜糖  
(肩肉、牛肉、火腿、沙樂美腸)  
聖誕烤肉碟  
(火雞胸、鴨胸、牛柳、羊柳)  
芝士盆伴果仁、提子、餅乾 (素)  
生牛肉薄片配巴麻臣芝士

#### 各式沙律

沙律  
(車厘茄、黃車厘茄、牛油果、水牛芝士粒) (素)  
四色素菜沙律  
(露荀、珍珠荀、紅甜椒、白蘿蔔) (素)  
美國露荀配番茄乾油醋汁 (素)  
牛油果、芒果、甜椒沙律 (素)  
七味唐辛子秋葵沙律 (素)  
泰式青木瓜、芒果沙律 (素)  
海鮮、朝鮮薊沙律  
凱撒沙律  
燒南瓜羊芝士蝦沙律  
德國薯仔沙律  
藜麥蟹肉沙拉

#### 沙律汁醬、配料

法式、意式、油醋、黑醋汁、千島醬 (素)  
香草蛋黃醬千島醬 (素)  
橄欖、麵包丁、酸豆、烤腰果、菠蘿 (素)

#### 即切魚生

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## 2022 CHRISTMAS DINNER BUFFET MENU II

### 2022 聖誕自助晚餐菜譜 II (Cont'd)

#### JAPANESE CORNER

Pressed & flambéed sushi  
Assorted Japanese delicacies  
(Lotus root, Sakura shrimp, Chuka idako)  
Shredded crab sticks salad with mango, cucumber & crab eggs  
Cold soba noodles with nori julienne & scallions

#### THE CHINESE APPETIZERS OVEN

Whole suckling pig  
Chiu chow meat platter in compartment  
Poached chicken with yellow wine  
Poached sliced pork belly with garlic and chili  
Chinese aged vinegar marinated white radish (v)  
Cold braised mushrooms with soy sauce (v)  
Sugar peas tossed with sesame oil (v)

#### SOUPS

Lobster bisque  
Seafood & birds nest soup, Chinese style

#### FROM THE CHAFING DISHES

Lobster thermidor  
Sautéed shrimp meats with truffle paste  
Roasted rack of lamb on creamed spinach  
Festive roasted duck on braised red cabbage  
Hainanese chicken  
Baked seafood fried rice in pumpkin shell  
Festive vegetables buttered Brussels sprouts  
Braised red cabbage & glazed carrots (v)  
Baked potato Slices in bouillon, gravitated with cheese (v)  
Wok-fried kale with a touch of garlic (v)  
Wok-fried garoupa fillets with seasonal greens

#### FROM THE CARVING TROLLEY

Christmas turkey breast with chestnut stuffing  
with cranberry sauce & giblet gravy  
Baked fillet of beef wellington, goose liver sauce  
Herb and sea salt roasted US ribeye

#### PAN-FRIED GOOSE LIVER

With fresh raspberry & balsamic gravy

#### PAN-FRIED SCALLOP MEATS

With caviar cream sauce

#### 日式食品

箱押壽司、炙燒壽司  
日式小食  
(味付蓮藕片、蜜汁櫻花蝦、芝麻八爪魚)  
日式蟹柳芒果青瓜沙律  
日式冷麵配凍湯

#### 中式頭盆

乳豬全體  
潮州拼盆  
醉雞  
蒜泥白肉  
陳醋白蘿蔔 (素)  
頭抽炆香菇 (素)  
涼拌甜豆 (素)

#### 湯類

龍蝦湯  
海皇燕窩羹

#### 銀爐主菜

焗龍蝦米多  
松露醬炒蝦肉  
燒羊排配忌廉菠菜  
燒鴨配燴紅椰菜  
海南雞  
原個南瓜海鮮焗飯  
牛油椰菜仔  
燴紅椰菜甘荀 (素)  
上湯焗薯片、芝士碎面焗 (素)  
清蒜蓉炒芥蘭 (素)  
翡翠炒石斑球

#### 烤肉車

栗子餡聖誕火雞胸  
配蔓越莓汁及肉汁  
焗威靈頓牛柳配鵝肝醬燒汁  
香草海鹽燒美國肉眼

#### 煎新鮮鵝肝檔

配紅桑莓、意式陳醋汁

#### 煎扇貝肉檔

配黑魚子忌廉汁

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### 2022 聖誕自助晚餐菜譜 II

(Cont'd)

#### **CHRISTMAS DELIGHTS**

Christmas pudding with brandy sauce  
Cream cheese stollen  
Traditional Italian Christmas panettone  
Combination of minced pie  
Christmas cookies

#### **DESSERTS & PASTRIES**

Macaron  
Grasshopper pie  
Tiramisu  
Strawberry cheesecake  
Green tea crème white chocolate cake with red bean  
Praline crème chocolate puff  
Mango chocolate tart  
Lemon meringue tart  
Chocolate brownies  
White chocolate mousse with berries compote  
Caramel custard  
Peach pudding  
Mango panna cotta  
Fruits platter  
(Mango, watermelon, pineapple, melon, kiwi, dragon fruit, orange, berries)

#### **聖誕甜品**

聖誕布甸配白蘭地汁  
忌廉芝士果子餅  
傳統意式聖誕果子包  
聖誕什果子批  
聖誕曲奇

#### **甜品類**

馬卡龍  
薄荷朱古力批  
提拉米蘇  
士多啤梨芝士餅  
綠茶白朱古力蛋糕配紅豆  
榛子朱古力泡芙  
芒果朱古力撻  
檸檬馬令撻  
朱古力布朗尼  
白朱古力慕絲配雜莓醬  
焦糖嫩蛋  
蜜桃布甸  
芒果奶凍  
鮮果碟  
(芒果、西瓜、菠蘿、蜜瓜、奇異果、火龍果、橙、什錦草莓)

**HK\$888 per person 每位**

**A minimum of 50 persons is required 最少 50 人**

**Subject to 10% service charge per person 每位須另收加一服務費**

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