

Winter Solstice Semi-buffet Dinner Menu

冬至半自助晚餐菜單

Cold Seafood on Ice 冰鎮海鮮

Snow crab leg, fresh prawn, mussel and clam
雪蟹爪、大蝦、青口及大蜆

Japanese Sashimi 日式魚生

Salmon, tuna fish, snapper, Hamachi and octopus
三文魚、吞拿魚、鯛魚、油甘魚及八爪魚

Condiments 佐料: Wasabi and soya sauce 青芥及醬油

Appetiser & Salad bar 前菜及沙律

Parma ham with melon, Italian salami 意大利火腿配蜜瓜及沙樂美腸

Smoked salmon 煙三文魚

Assorted cold cut sausage 雜錦凍肉腸

Heirloom tomato and mozzarella salad with fresh basil and black olive

彩色蕃茄及水牛芝士沙律配鮮蘿勒及黑水欖

Smoked duck breast, grapes and French bean salad

煙鴨胸提子法邊豆沙律

German potato salad with crispy bacon and spring onion

德國薯仔沙律配香脆煙肉及青蔥

Waldorf salad

華都夫沙律

Spicy roasted beef salad with capsicum and pickled cucumber

香辣燒牛肉沙律配彩椒及醃青瓜

Assorted lettuce 特選新鮮蔬菜沙律

Sweet corn, cucumber, cherry tomato and beetroot

甜粟米、青瓜、車厘茄及紅菜頭

Soup 湯類

Oxtail and lentils broth
牛尾蘭度豆湯

Papaya, white fungus and chicken feet soup
木瓜雪耳雞腳湯

Main Course 主菜

Roasted spring chicken with miso broiled abalone, baby carrot and Masala sauce
香烤春雞配火炙味噌鮑魚伴迷你甘荀及馬沙拉汁

Or 或

Pan-fried red snapper with saffron green mussel risotto
香煎紅鯛魚配紅花青口意大利飯

Or 或

Char-grilled beef sirloin (8oz) with baked potato, grilled asparagus and red wine sauce
炭燒西冷牛扒配焗薯, 烤露荀及紅酒汁

Or 或

Baked Boston lobster thermidor with seasonal vegetable
焗波士頓龍蝦米多配時令蔬菜

Dessert 甜品

Black forest cake 黑森林蛋糕

German cheesecake 德國芝士蛋糕

Carmel walnut mousse cake 焦糖合桃慕斯蛋糕

Chocolate pudding 朱古力布甸

Green tea and red bean mousse cake 綠茶紅豆慕斯蛋糕

Fresh fruit platter 鮮果拼盤