

## Christmas Eve Dinner Buffet Menu

### Cold Seafood on Ice 冰鎮海鮮

Snow crab legs, sea whelks, fresh prawns, mussels, clams  
雪蟹爪、翡翠螺、大蝦、青口、蜆

### Soup 湯

Crab meat saffron chowder  
蟹肉紅花周打湯

### Japanese Sashimi and Sushi 日式魚生及壽司

Hamachi, salmon, octopus, squid  
油甘魚, 三文魚, 八爪魚, 魷魚

Assorted sushi 雜錦壽司

Condiments 佐料: wasabi, soya sauce, pickle 青芥辣, 豉油, 酸瓜

### Appetiser & Salad Bar 前菜及沙律

Housemade foie gras terrine with apple jelly 鵝肝凍批配蘋果果凍

Salmon rillettes 法國秘製三文魚肉醬

Honey figs, Parma ham and rocket salad 蜜餞無花果, 風乾火腿火箭菜沙律

Buffalo mozzarella and tomato with fresh basil 蕃茄水牛芝士

Melon and bresaola 蜜瓜及風乾牛肉

Grilled tuna salad Niçoise 扒吞拿魚沙律

Char-grilled chicken, kale and dried cranberry salad 香烤雞柳乾紅莓金蘭沙律

Green papaya salad with prawn in Thai style 泰式青木瓜大蝦沙律

Marinated beetroot salmon with honey mustard dressing 紅菜頭醃三文魚配蜜糖芥末醬

Assorted cheese platter 廚師精選芝士拼盤

Assorted leafy greens 特選沙律菜

### Dressing 醬汁

Lemon Olive Oil 檸檬橄欖油, Vinaigrette 油醋汁,

Thousand Island 千島汁, Caesar 凱撒汁,

Balsamic Vinegar 意大利黑醋汁, Mustard 芥末汁

### Cooking station 即煮坊

Seafood paella 西班牙海鮮飯

Peking duck 北京片皮鴨



GOLD COAST  
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**Pan-fried prawn with butter and white wine** 香烤白酒牛油阿根廷大蝦

**Poached pear with red wine** 紅酒燴梨

**Assorted Italian pasta** 雜錦意大利麵

Assorted seafood 雜錦海鮮

Sausage 香腸

Wild mushroom 野菌

Black olive 黑橄欖

Baby spinach 菠菜

Sun-dried tomato 乾蕃茄

Onion 洋蔥

Garlic 大蒜

Assorted bell peppers 雜錦甜椒

Tomato 蕃茄粒

Eggplant 茄子

Bacon 煙肉

Sauce: Tomato 蕃茄汁, Cream 忌廉汁, Bolognese 肉醬, Pesto 香草醬

### **Carving Section** 烤肉車

Slow-cooked turkey with sage butter

with chestnut, glutinous rice and preserved meat stuffing

香烤鼠尾草火雞配栗子臘味糯米飯

Roast aged premium beef rib-eye with rosemary, garlic and Barolo sauce

香烤熟成頂級牛肉眼配迷迭香、香蒜及特濃紅酒汁

### **Main Course** 主菜

3 pcs of poached abalone with sake for each person

每位尊享三隻清酒煮鮑魚

Confit duck leg with root vegetables and orange 慢煮油浸鴨腩配根菜及香橙

Slow-braised Wagyu beef short rib in Burgundy sauce 法式紅酒慢煮和牛牛肋肉

Steamed whole Sabah garoupa 清蒸沙巴龍躉

Chinese salt-baked chicken 古法鹽焗雞

Roasted rack of lamb "Provençale style" 普雲蘇烤羊鞍

Steamed half shell scallop with garlic and glass noodle 蒜蓉粉絲蒸扇貝

Braised brussels sprouts with bacon and onion 洋蔥煙肉燴椰菜仔

Stewed pork knuckle with shiitake mushrooms 北菇炆豬手

Braised e-fu noodle with crab meat and pumpkin 蟹肉南瓜炆伊麵

Wok-fried Belacan broccoli sprout 馬拉盞炒椰菜苗



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**Dessert 甜品**

Classic Panettone with vanilla Sauce 經典聖誕麵包

Christmas Praline yule log cake 朱古力樹頭聖誕蛋糕

Red currant cheesecake 紅加倫子芝士餅

Passionfruit mousse cake 熱情果慕斯

Christmas gingerbread cookies 聖誕薑餅曲奇

Carrot cake 甘筍蛋糕

Chocolate brownie 朱古力布朗尼

Christmas pudding 聖誕布甸

Christmas stollen 聖誕果子蛋糕

Selection of ice cream 精選雪糕

Fresh fruit platter 鮮果拼盤