

CHRISTMAS EVE SEMI-BUFFET DINNER MENU

24 DECEMBER 2023

平安夜節慶半自助晚膳菜譜

2023年12月24日

COLD SEAFOOD PLATTER 冰鎮海鮮拼盤 (位上)

Boston Lobster, Sea Whelk, Green Mussel, Fresh Prawn, Clam

波士頓龍蝦、翡翠螺、青口、大蝦、白蜆

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

DAILY SOUP AND HOT DISHES 是日餐湯及熱盤

MAIN COURSE 主菜

Paper-baked Pacific Seabass Fillet

Glazed Fennel, Cherry Tomato, Dill Olive Oil Sauce

慢烤紙包太平洋海鱸魚柳、燴茴香、車厘茄、刁草欖油汁

or 或

Sous-vide Turkey with Pancetta Brussel Sprout

Glutinous Rice with Preserved Sausage, Caramelised Chestnut, Giblets Sauce

慢煮火雞配煙肉小椰菜

臘味糯米飯、焦糖栗子、雞雜汁

or 或

U.S.D.A Prime Beef Sirloin Steak

Garden Vegetables, Green Pepper Sauce

美國西冷扒

田園蔬菜、青椒汁

DESSERT BUFFET 自助甜品

Freshly Brewed Coffee or Tea

即磨咖啡或茗茶

CHRISTMAS DAY SEMI-BUFFET DINNER MENU

25 DECEMBER 2023

聖誕節節慶半自助晚膳菜譜

2023年12月25日

COLD SEAFOOD PLATTER 冰鎮海鮮拼盤 (位上)

Boston Lobster, Sea Whelk, Green Mussel, Fresh Prawn, Clam

波士頓龍蝦、翡翠螺、青口、大蝦、白蜆

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

DAILY SOUP AND HOT DISHES 是日餐湯及熱盤

MAIN COURSE 主菜

Pan-fried Barramundi Fillet

Shimeji Mushroom, Grilled Endive, Lemon Coulis

香煎盲鱸魚柳、本菇、扒菊苣、檸檬醬

or 或

Sous-vide Turkey with Pancetta Brussel Sprout

Glutinous Rice with Preserved Sausage, Caramelised Chestnut, Giblets Sauce

慢煮火雞配煙肉小椰菜

臘味糯米飯、焦糖栗子、雞雜汁

or 或

Char-grilled Premium Beef Striploin

Caramelized Carrot, Celeriac, New Potato, Pinot Noir Sauce

香烤頂級西冷牛扒

焦糖甘筍、芹菜頭、烤新薯、紅酒汁

DESSERT BUFFET 自助甜品

Freshly Brewed Coffee or Tea

即磨咖啡或茗茶