

## SEMI-BUFFET LUNCH 半自助午餐

### APPETISERS AND SALAD BAR 自助頭盤及沙律吧

Parma Ham with Melon  
風乾火腿配蜜瓜

Smoked Salmon with Honey Mustard Dressing  
煙三文魚配蜂蜜芥末汁

Smoked Herbs Chicken Breast on Toast  
煙香草雞胸配多士

Avocado and Scallop Cocktail  
牛油果帶子咯嗲

Buffalo Mozzarella Cheese and Tomato with Fresh Basil  
番茄水牛芝士配羅勒

Thai Style Seafood Salad  
泰式海鮮沙律

Potato Mustard Salad  
芥末薯仔沙律

Assorted Garden Green Leaves  
雜沙律菜

Dressings: Lemon Olive Oil, Vinaigrette Dressing, Thousand Island Dressing, Caesar Dressing,  
Balsamic Vinegar, Mustard Dressing  
醬汁：檸檬橄欖油、油醋汁、千島汁、凱撒汁、意大利黑醋汁、芥末汁

### SOUP 餐湯

Butter Squash Cream Soup  
油桃果南瓜忌廉湯

Assorted Bread Roll with Butter and Jam  
各式餐包配牛油和果醬

### HOT DISHES 熱盤

Signature Pizza  
精選薄餅

Shrimp and Potato Swirl  
香脆薯絲蝦

## MAIN COURSE 主菜

Sous-vide Turkey Roll with Pancetta Brussel Sprout,  
Caramelised Chestnut and Giblets Sauce  
慢煮火雞卷配煙肉小椰菜、焦糖栗子和雞雜汁

or 或

Grilled Ocean Shrimps and Wild Mushroom Risotto  
扒蝦野菌意大利飯

or 或

Halibut Fillet with Risotto Cake  
比目魚柳配意大利飯餅

or 或

Roasted Lamb Chop with Rosemary Jus  
燒法式羊扒配迷迭香燒汁

or 或

Grilled Beef Striploin with Beef Jus  
香烤西冷扒配燒肉汁

## DESSERT BUFFET 自助甜品

Chocolate Log Cake  
朱古力樹頭蛋糕

Cream Cheese Mousse Cake  
忌廉芝士慕絲蛋糕

Black Forest Cake  
黑森林蛋糕

Butter Stollen  
牛油蛋糕

Green Tea Mousse Cake  
綠茶慕絲蛋糕

Festive Mince Pie  
節日餡餅

Christmas Pudding  
聖誕布丁

Seasonal Fruit  
時令水果

Selection of Ice Cream  
精選雪糕

Freshly Brewed Coffee or Tea  
即磨咖啡或茗茶

每位成人港幣 **HK\$368**  
**HK\$368 per adult**

每位小童港幣 **HK\$268**  
**HK\$268 per child**

- Above prices are subject to 10% service charge based on the original price 以上價目另收取以原價計算之加一服務費
- The child price is applicable to children aged between 3 and 11 小童價錢適用於3歲至11歲
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡