



## 聖誕平安夜自助晚宴菜譜 Joyful Christmas Eve Dinner Buffet Menu

### Appetiser 冷盤

Assorted Sashimi 雜錦刺身

Smoked Salmon with Condiments 煙三文魚及佐料

Grilled Mediterranean Vegetables and Roast Bell Peppers 扒地中海雜菜伴燒甜椒

Seared Yellow Fin Tuna Tataki with Cucumber and Grapefruit 輕煎黃鰭吞拿魚配青瓜及西柚

Sauteed Wild Mushrooms Salad with Fresh Herbs 香草炒野菌沙律

Parma Ham with Sweet Melon 意大利巴馬火腿伴蜜瓜

Beet Root and Orange Salad with Feta Cheese 紅菜頭橙沙律配希臘芝士

### Salad 沙律

Thai Pomelo Salad with Prawn 泰式柚子蝦沙律

Roast Turkey Salad with Pommery Mustard Dressing 烤火雞芥末沙律

Swiss Sausage and Cheese Salad 瑞士腸芝士沙律

Pasta Salad with Seafood and Crab Roe 海鮮蟹籽意大利粉沙律

Mixed Garden Greens Salad, Cherry Tomato and Sweet Corn 田園雜菜沙律、車厘茄及甜粟米

Caesar, French Dressing, Thousand Island Dressing and Italian Dressing

凱撒汁、法式醬汁、千島汁及意大利汁

### Seafood Corner 冰鎮海鮮

Snow Crab Leg, Fresh Prawns, Sea Whelk and Clams 凍蟹腳、鮮蝦、翡翠螺及蜆  
served with Lemons, Cocktail Sauce and Red Wine Shallot 配檸檬角、咯嗲汁及乾蔥紅酒醋汁

### Soup 湯

Lohikeitto (Salmon, Leek and Potato Cream Soup) 三文魚大蒜薯仔忌廉湯

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### Carving 烤肉

Roast Turkey with House-made Chestnut Stuffing, Brandy Giblets Gravy and Cranberry Sauce  
傳統烤火雞釀自家製栗子餡、干邑燒汁、甘巴利汁  
and 及

Roast U.S. Angus Beef Striploin with Aged Port Wine Sauce  
燒美國安格斯牛西冷扒、砵酒燒汁

### Hot Dish 熱盤

Roast Lamb Racks "Provençal Style" 普羅旺斯燒羊架

Gratinated Assorted Seafood with Cheese Sauce 芝士白汁焗海鮮

Slow-braised Wagyu Ox-tail in Burgundy Sauce 法式紅酒慢煮和牛牛尾

Slow Roast Pork Loin, Cognac Gravy 焗豬柳干邑忌廉燒汁

Lyonnais Potato 香草洋蔥炒薯仔

Stir-fried Beef Cube with Cashew Nut and Black Pepper 腰果黑椒牛柳粒

Wok-fried Prawns with Broccoli, Chinese Fungus and Bell Peppers 雲耳西蘭花炒蝦球

Poached Chicken with Scallion and Ginger 羌蔥霸王雞

Steamed Giant Garoupa with Scallion and Soya Sauce 蔥油蒸沙巴龍躉

Sauteed Seasonal Vegetables 清炒時菜

Braised Red Cabbages, Glazed Chestnuts, Brussels Sprouts and Caramelised Sweet Potatoes  
燴紅椰菜、蜜餞栗子、炒椰菜仔、焦糖甜薯

### Sweet Temptation 甜品

Christmas Pudding with Brandy Sauce 聖誕布甸伴白蘭地汁

Christmas Log Cake 聖誕樹頭蛋糕

Christmas Stollen 聖誕果子餅

Marble Cheesecake 雲石芝士餅

Pecan Pie 胡桃批

Festive Mince Pie 聖誕免治批

Christmas Cupcake Tower 聖誕紙杯蛋糕塔

Pumpkin Mousse Cake 南瓜慕絲蛋糕

Bailey Panna Cotta 百利甜酒奶凍

Red Wine Jelly, Five Spices and Fresh Berries 雜莓五香紅酒啫喱

Fresh Fruit Platter 鮮果拼盤

Selection of Ice Cream 各式雪糕

### Coffee or tea 咖啡或茶

Unlimited serving of chilled orange juice, soft drinks and selected beer  
無限量供應橙汁、汽水及精選啤酒

成人每位 HK\$838 per adult

長者及小童每位 HK\$638 per senior or child

A portion of baked half shell lobster thermidor for each adult & senior  
每位成人及長者享有半邊法式焗龍蝦米多一客

• 圖片只供參考 Photos for reference only

• 以上價目另收取以原價計算之加一服務費 The prices above are subject to 10% service charge based on original prices