



CHRISTMAS EVE SEMI-BUFFET DINNER

平安夜半自助晚餐

COLD SEAFOOD PLATTER (PER PERSON) 冰鎮海鮮拼盤 (每位一客)

Half Shell Boston Lobster, Isoyaki Abalone, Snow Crab Leg, Prawn, Sea Whelk, Green Mussel, Clam
半殼波士頓龍蝦、磯煮鮑魚、鱈場蟹腳、大蝦、翡翠螺、青口、白蜆

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

SOUP 餐湯

Wild Mushroom Truffle Cream Soup

野菌松露忌廉湯

Assorted Bread Roll with Butter and Jam

各式餐包配牛油和果醬

MAIN COURSE 主菜

Sous-vide Turkey Roll with Pancetta Brussels Sprouts, Caramelised Chestnut and Giblets Sauce
慢煮火雞卷配煙肉小椰菜、焦糖栗子及雞雜汁

or 或

Grilled King Prawns and Wild Mushroom Risotto

扒大蝦野菌意大利飯

or 或

Teriyaki Cod Fish with Risotto Cake and Mayo

日式照燒鱈魚配意大利飯餅及日式沙律醬

or 或

Roasted Provencal Rack of Lamb with Rosemary Jus

燒法式寶雲酥羊架配迷迭香燒汁

or 或

Grilled Australian M4 Wagyu Beef Striploin with Beef Jus

香烤澳洲M4和牛西冷扒配燒肉汁

DESSERT BUFFET 自助甜品

Freshly Brewed Coffee or Tea

即磨咖啡或茗茶

Dinner Beverage Special Offers 晚膳餐飲精選優惠

1. 50% off house wine by the glass 特選餐酒(每杯)半價

2. Enjoy 2-hour free flow of selected white wine, red wine, chilled juice and soft drinks at HK\$98 per person
2小時無限暢飲特選紅白葡萄酒、果汁及汽水只需每位港幣\$98

- Above prices are subject to 10% service charge based on original prices 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



CHRISTMAS SEMI-BUFFET DINNER

聖誕半自助晚餐

COLD SEAFOOD PLATTER (PER PERSON) 冰鎮海鮮拼盤 (每位一客)

Half Shell Boston Lobster, Isoyaki Abalone, Snow Crab Leg, Prawn, Sea Whelk, Green Mussel, Clam
半殼波士頓龍蝦、磯煮鮑魚、鱈場蟹腳、大蝦、翡翠螺、青口、白蜆

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

SOUP 餐湯

Wild Mushroom Truffle Cream Soup
野菌松露忌廉湯

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

MAIN COURSE 主菜

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扒大蝦野菌意大利飯

or 或

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日式照燒鱈魚配意大利飯餅及日式沙律醬

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PIERSIDE
Bar & Restaurant

BOXING DAY SEMI-BUFFET DINNER

節禮日半自助晚餐

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Snow Crab Leg, Prawn, Sea Whelk, Green Mussel, Clam
鱈場蟹腳、大蝦、翡翠螺、青口、白蜆

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

SOUP 餐湯

Wild Mushroom Truffle Cream Soup
野菌松露忌廉湯

Assorted Bread Roll with Butter and Jam
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PIERSIDE
Bar & Restaurant

NEW YEAR'S EVE SEMI-BUFFET DINNER

除夕半自助晚餐

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