



## Christmas Package 2017 ~ Buffet Dinner Menu (A)

### Appetizers

#### Seafood Platter with

Venus White Clams / Prawn / Netherlands Blue Mussels  
Assorted Sashimi (Salmon, Tilapia and Hokkigai)  
Assorted Sushi Roll  
Crab Meat, Mango, Smoked Salmon with Vietnamese Rice Sheet  
Salad Nicoise with Swiss Cheese  
Parma Ham with Melon  
Thai-Spicy & Sour Chicken Feet  
Potatoes Salads "Japanese" Style  
Aspic Pork Jelly Sausage Garished with Tomato Salad "Portuguese" Style  
Mixed Lettuce Salad served with 4 kinds of Salad Dressing

### Hot Soup

Cream of Pumpkin with Barley  
Assorted Bread Rolls and Butter

### Carving

Roasted Leg of Lamb with Garlic Sauce

### Main Dishes

Slow-cooked Turkey and Ham served with Cranberry Relish  
Baked Escargot, Crawfish with Sea-Urchin Dip in Vol au Vent  
Steamed Egg White with Sea-Urchin  
Roasted Duck Breast with Marmalade Gravy  
Fillet of Netherlands-Plaice Florentine  
Sliced Canadian Beef Shoulder with Red Wine Gravy  
Gemellini Pasta, Fresh Clams with Parsley & Garlic  
Braised Superior Broccoli with Yunnan Ham  
Marinated Sweet and Sour Spare Ribs  
Fried Rice with Egg White and Conpoy

### Desserts

Mini Christmas Pudding with Brandy Cream  
Christmas Log Cake  
Matcha Mini Puff  
Mango, Sesame Swiss Roll with Bamboo Charcoal Flavor  
French Style Apple Pie  
Traditional Bread and Butter Pudding  
Sticky Rice Roll stuffed with Fresh Mango  
Earl Grey Tea Chocolate Cake  
Fresh Fruit Platter

### Beverage

Coffee and Tea

### 頭盆

#### 海鮮拼盆

維也納白蜆 / 鮮蝦 / 荷蘭藍青口  
三文魚、北寄貝、鯛魚刺身  
日式什錦壽司  
鮮蟹肉, 香芒, 煙三文魚越南米紙卷  
瑞士芝士尼斯沙律  
意大利巴瑪腿伴蜜瓜  
泰式香辣鳳爪  
日式蟹籽薯仔沙律  
葡萄牙凍切豚肉這哩腸伴蕃茄沙律  
空運什花生菜沙律配四式沙律汁

### 熱湯

薏米, 南瓜忌廉湯  
各款麵包及牛油

### 銀車燒烤

香草燒羊腿配蒜茸汁

### 主菜

低溫燒焗火雞火腿  
龍蝦仔海膽醬焗田螺撻  
鹽漬海膽燉蛋白  
燒鴨胸配香橙汁  
莧菜焗荷蘭-歐鰈魚柳  
加拿大牛肩薄燒配法式紅酒汁  
香草蜆肉, 意大利仔辯粉  
上湯雲腿浸西蘭花  
鎮江黑醋排骨  
瑤柱、蛋白炒飯

### 甜品

迷你聖誕布甸配干邑忌廉汁  
聖誕樹幹蛋糕  
抹茶迷你泡芙  
竹炭胡麻芒果瑞士卷  
法式蘋果批  
英式麵包布甸  
冰皮香芒卷  
伯爵茶朱古力餅  
鮮果碟

### 飲品

咖啡及茶

每位 HK\$428 per person plus 10% service charge 另收加一服務費





## Christmas Package 2017 ~ Buffet Dinner Menu (B)

### Appetizers

#### Seafood Platter with

Canadian Whelk, Snow Crab Leg, Prawn  
Assorted Sashimi (Salmon, Tuna and Hokkigai)  
Assorted Sushi Roll  
Assorted Cold Cut 德國什肉拼盆  
Smoked Salmon with Vegetarian Antipasto Misto 意式煎雜菜伴煙薰三文魚  
Chinese Appetizers Collation  
(Baby Ika / Braised Tofu / Jelly Fish with Sesame Seeds)  
Chicken Waldorf  
Assorted Seafood with Fruit Salad  
Kernel Corn with Red Bell Pepper  
Russian Eggs Salad with Flying Fish Roe  
Buffalo Mozzarella, Cherry Tomato and Basil  
Mixed Lettuce Salad served with 4 kinds of Salad Dressing

### Hot Soup

New England Fresh Baby Oyster Chowder  
Assorted Bread Rolls and Butter

### Carving

Slow-cooked Turkey and Gammon Ham served with Cranberry Relish

### Main Dishes

Roasted N.Z. Beef Tenderloin with Honey BBQ Sauce  
Baked Netherlands-Pikeperch Fillet Wrapped in Thinly Bacon with Thai Basil  
Grilled Chicken with Piri-Piri Sauce  
Deep-fried Squid Cake  
Potatoes Au Gratin Dauphinaise  
Linguine with Mushroom & Spinach Cream Sauce  
Deep-fried Tofu with Hana Katsuo  
Sautéed Cuttlefish and Sliced Duck Breast with XO Sauce  
Seasonal Vegetable with Fresh Cordyceps Flower and Fujian Ear Fungus in Broth  
Fried Rice 'Yeung Chow' Style

### Desserts

Mini Christmas Pudding with Brandy Cream  
Christmas Log Cake  
Fresh Strawberry Cheese Cake  
Mango Pudding  
Hokkaido Milk Pudding  
Rocked Road Mousse  
White Wine with Fresh Fruit Jellies in Shooter Glass  
Bread and Butter Pudding  
Black Forest Cake  
Fresh Fruit Platter

### Beverage

Coffee and Tea

### 頭盆

#### 海鮮拼盆

翡翠螺、雪場蟹腳、凍蝦  
三文魚、吞拿魚、鯛魚刺身  
日式什錦壽司

#### 中華拼盆

(墨魚仔/鹵豆腐/芝麻海蜆)  
雞肉華都夫沙律  
海鮮伴美菓沙律  
粟米配甜紅椒  
魚籽配蛋沙律  
羅勒水牛奶芝士車厘茄沙律  
空運什花生菜沙律配四式沙律汁

### 熱湯

新英倫鮮蠔仔周打湯  
各款麵包及牛油

### 銀車燒烤

低溫燒焗火雞/金門火腿

### 主菜

燒新西蘭牛柳 伴 蜜糖燒烤汁  
煙肉, 金不換包烘荷蘭-梭鱸魚  
辣味葡國燒雞  
脆炸花姿餅  
法式多芬薯  
忌廉蘑菇波菜意大利扁麵  
木魚花炸豆腐  
XO 醬花姿炒鴨胸肉  
鮮蟲草花鼠耳浸時蔬  
錦綉炒飯

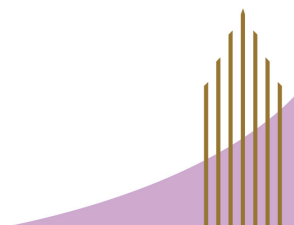
### 甜品

迷你聖誕布甸配干邑忌廉汁  
聖誕樹幹蛋糕  
紅草莓芝士餅  
香芒布甸  
北海道牛奶布甸  
石板街毛士  
白酒配鮮果啫喱杯  
麵包牛油布甸  
黑森林蛋糕  
鮮果碟

### 飲品

咖啡及茶

每位 HK\$468 per person plus 10% service charge 另收加一服務費





## Christmas Package 2017 ~ Buffet Dinner Menu (C)

### Appetizers

*Air-Flown Oyster, Canadian Whelk, Snow Crab Legs, Netherlands Blue Mussels*

Assorted Sashimi 日式魚生拼盆

(Fresh Salmon / Tuna / Octopus / Sweet Shrimp)

*"served with wasabi, soya sauce & condiments"*

Boston Lobster Cocktail with Avocado 波士頓龍蝦伴牛油梨咯嗲

Japanese-Crab Stick & Mango Rice Paper Rolls

Vermicelli Mixed with Beef Balls, Shallot, Chili & Lime Juice

Iberico Ham with Sweet Melon

"Japanese" Appetizers Selection

(TSUBUGAI CHILLI SAUCE / AJITSUKE IKA / Smoked Duck Breast)

Smoked Norwegian Salmon with Sea Grape

Home-make Goose Liver Pate with Crostini

Mixed Lettuce Salad served with 4 kinds of Salad Dressing

### Hot Soup

Cream of Juliana Conch and Vegetables

*Assorted Bread Rolls and Butter*

### Carving

Roasted Canadian Prime Rib-eye with Gravy

### Main Dishes

Baked Crab Shell, Crab Meat, Thai-basil, Cheese

Aluminum-Foil Baked Fillet of Netherlands Pikeperch,

Prawn Mousse in and Black Truffle Cream

Simmered Egg White with Sea Urchin

Turkey and Ham with Cranberry Sauce Gravy

*Deep-fried Shrimp Spring Rolls with Thai Sweet & Chili Sauce*

Pan-fried Porkloin with Sautéed Mushroom, White Wine Sauce

Baked Fresh Prawns with Superior Soup

Roasted Leg of Lamb with Rosemary Jus

Sauteed Sea Cucumber and Cuttle Fish with Broccoli in Chilli Sauce

Fried Rice with Diced Vegetable, Conpoy and Shrimp

### Desserts

Mini Christmas Pudding with Brandy Cream

Christmas Log Cake

Christmas Stollen

Maltesers and Mango Cream Cheese Cake

Blueberry Yoghurt Mousse with Mini Cones

Baked Mini Cheese Tart

Champagne Mango Mini Puff

Crème Brûlée with Ginger

Strawberry Cream Cheese Cake

3 kinds of Ice-Cream Cup

Fresh Fruit Platter

### Beverage

Chilled Orange Juice, Soft drinks, Local Beer, Coffee and Tea

### 海鮮拼盆

空運生蠔、翡翠螺、松葉蟹腳、荷蘭藍青口

(鮮三文魚/金槍魚/八爪魚/甜蝦)

日本蟹柳, 芒果米紙卷

泰式粉絲牛肉丸沙律

蜜瓜西班牙黑毛豬風乾火腿

日式拼盆

味付蠔肉, 蒜味墨魚仔 及 煙鴨胸

挪威煙三文魚伴海葡萄

自家制-鵝肝醬薄多士

空運什花生菜沙律配四式沙律汁

### 熱湯

金必多鮑螺忌廉湯

各款麵包及牛油

### 銀車燒烤

香草燒加拿大優質肉眼

### 主菜

金不換, 芝士焗釀蟹蓋

錫紙焗-荷蘭梭鱸魚伴

鮮蝦慕思配黑松露菌忌廉

鹽漬海膽燉蛋白

低溫燒焗火雞火腿

泰式-蝦肉春卷

煎豬柳伴炒雜菌, 白酒汁

上湯焗南美大蝦

露絲瑪利燒羊腿片

川汁西蘭花鮮魷炒海參

瑤柱鮮蝦翠粒炒飯

### 甜品

迷你聖誕布甸配干邑忌廉汁

聖誕樹幹蛋糕

聖誕果子餅

麥堤沙, 芒果忌廉芝士餅

藍草莓乳酪慕斯伴迷你脆筒

迷你芝士撻

迷你香檳芒果軟心泡夫

法式焦糖, 薑汁燉蛋

草莓忌廉芝士餅

三款雪糕杯

鮮果碟

### 飲品

橙汁、汽水、啤酒、咖啡及茶



每位 HK\$528 per person plus 10% service charge 另收加一服務費

