



Christmas Package 2017 ~ Buffet Lunch Menu (A)

Appetizers

Salmon Sashimi
Assorted Sushi & Sushi Rolls
Japanese Appetizer Platter
(Seaweed / Spicy Sea Whelk / Sesame Baby Octopus)
Assorted Cold Cut
Sliced Peach and Smoked Duck Breast
Egg and Potato Salad with Flying Fish Roe
Thai – Okra, Pineapple, Tomato Salad
Mixed Lettuce Salad served with 4 kinds of Salad Dressing

Hot Soup

Cream of Broccoli with Straw Mushroom
Assorted Bread Rolls and Butter

Main Dishes

Slow-cooked Turkey and Ham served with Cranberry Sauce Gravy
Sole Fillet with Truffle Sauce
Rib-finger of Beef Goulash
Teriyaki Chicken with Spring Onion
Baked Eggplant "Italian" Style
Galletti Pasta Marinara
Roasted Baby Spare Ribs with Honey BBQ Sauce
Stir-fired Rice with Pork Floss and Pineapple
Braised Seasonal Vegetables with Mushroom

Desserts

Mini Christmas Pudding with Brandy Custard
Christmas Log Cake
Serradura
Osmanthus and Blueberry Jelly
Bread and Butter Pudding
Assorted Swiss Rolls
Tiramisu Cake
Black & White Sesame Layered Cake
Seasonal Fresh Fruit Platter

Beverage

Coffee and Tea

頭盆

三文魚刺身
什錦壽司、壽司卷
日式三小碟
(中華沙律/味附螺肉/芝麻八爪魚)
德國什肉拼盆
水蜜桃煙鴨胸片
飛魚籽薯仔蛋沙律
泰式-秋葵, 菠蘿, 番茄沙律
空運什花生菜沙律配四式沙律汁

熱湯

西蘭花忌廉湯伴草菇
各款麵包及牛油

主菜

低溫燒焗火雞火腿
松露菌汁煮龍利柳
匈牙利燴牛肋條
日式醬燒雞扒
意式焗茄子
意大利雞冠粉配鮮茄海鮮
美式楓蜜燒排骨
肉鬆菠蘿炒飯
鮮菇扒時蔬

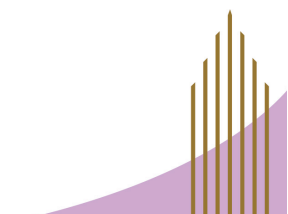
甜品

迷你聖誕布甸配干邑吉士打
聖誕樹幹蛋糕
木糠布甸
桂花, 藍莓啫喱凍
麵包牛油布甸
瑞士蛋卷
意大利咖啡忌廉芝士軟餅
黑白芝麻千層糕
四季鮮果拼盆

飲品

咖啡及茶

每位 HK\$308 per person plus 10% service charge 另收加一服務費





Christmas Package 2017 ~ Buffet Lunch Menu (B)

Appetizers

Seafood Platter with

Fresh Shrimp / Netherlands Blue Mussels / Clams Cooked in Sake

Fresh Salmon and Snapper Sashimi

Assorted Sushi & Sushi Rolls

"Japanese" Appetizers Selection

(TSUBUGAI CHILLI SAUCE / CHUKA SALADA / AJITSUKE IKA & TOFU)

Italian Mozzarella Di Buffalo and Tomato

Assorted German Cold Cut Platter

Smoked Norwegian Salmon with Sea Grape

Marinated Shanghai Bamboo & Jelly Fish

Chilled Buckwheat Noodles with Dipping Sauce

German Potatoes Salad with Scallions and Bacon Bits

Mixed Lettuce Salad served with 4 kinds of Salad Dressing

Hot Soup

Mediterranean Soup with Chicken and Pasta

Assorted Bread Rolls and Butter

Main Dishes

Slow-cooked Turkey and Ham served with Cranberry Relish

Deep-fried Calamari Ring with Tar-tar Sauce

Baked Cod Loin with Cafe de Paris Sauce

Old German Sausage Sampler with Onion Sauce

Pan-fried Butterfly Shrimp Dumpling

Roasted Canadian Beef of Shoulder in Wild Mushroom Sauce

Rosated Duck Breast with Honey-Turmeril Sauce

Deep-fried Chicken Leg boneless with Sweet and Sour Sauce

Boiled Green Vegetables with Fungus and Tomato

Fried Rice with B.B.Q Pork Meat, Shrimps 'Yeung Chow' Style

Desserts

Mini Christmas Pudding with Brandy Custard

Christmas Log Cake

Pandan Leaf Cake

German- Marble Cheese Cake

Apple and Raisin Strudel

Cream Brûlée

Red Bean Crystal Kor

Assorted Mini Puff

Dark Chocolate Spiral Mousse

Fresh Fruit Platter

Beverage

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

頭盆

海鮮拼盆

鮮蝦 / 荷蘭藍青口 / 清酒煮蜆

三文魚、鯛魚刺身

什錦壽司、壽司卷

日式拼盆

(味付螺肉/中華沙律/蒜味墨魚仔/伴豆腐)

意大利水牛芝士伴番茄

德國切片什錦肉腸拼盆

挪威煙三文魚伴海葡萄

上海萵筍及海蜇

日式冷麵

德國薯仔沙律

空運什花生菜沙律配四式沙律汁

熱湯

地中海式蕃茄雞肉湯

各款麵包及牛油

主菜

低溫燒焗火雞火腿

酥炸黃金魷魚圈伴他他汁

巴黎汁焗銀鱈魚柳

德國香腸拼盆

香煎鳳尾蝦餃子

加拿大牛肩薄燒配野菌汁

黃薑粉蜜糖烤鴨胸肉

酥炸咕嚕雞球

鮮茄珍菌時蔬煮素千層

揚州-錦綉炒飯

甜品

迷你聖誕布甸配干邑吉士打

聖誕樹幹蛋糕

香蘭葉蛋糕

德國式芝士餅

提子蘋果卷

法式焦糖燉蛋

紅豆水晶糰

迷你雜錦泡芙

朱古力旋風慕思

鮮果碟

飲品

橙汁、汽水、啤酒、咖啡及茶

每位 HK\$398 per person plus 10% service charge 另收加一服務費

