



Christmas Package 2021 Buffet Dinner Menu (A)



Appetizers

Seafood Platter with

Fresh Clams, Prawn, French Mussels
Salmon, Tilapia and Hokkigai Sashimi
Tuna Fish Tartar on Cucumber Cup
Steamed Eggplant with Minced Pork in Japanese style
Sliced Salami with Black Olive and Cherry Tomato
Thai Green Papaya and Beef Salad
Sweet Corn, Potato and Egg Salad with Bacon Bits
Mixed Lettuce Salad served with 4 kinds of Salad Dressing

Hot Soup

Chicken and Okra Gumbo

Assorted Bread Rolls and Butter

Carving

Rosemary Leg of Lamb

Main Dishes

Slow-cooked Turkey and Ham served with Cranberry Relish
Japanese Style Cheese Balls with BBQ Sauce
Oyster Kilpatrick
Honey Garlic Plaice Fillet Flavored with Balsamic Vinegar
Sliced Canadian Beef Shoulder Meat in French Red Wine Gravy
Roasted Duck Breast Served with Orange Sauce
Braised Broccoli with Mixed Mushroom and Eggplant
Japanese Curried Pork Cutlets Served with Steamed Rice
Baked Lasagna Bolognese

Desserts

Mini Christmas Pudding with Brandy Cream
Christmas Log Cake
Peach and Custard Pie
Mini Milk Tart
Traditional Bread and Butter Pudding
Strawberry Mousse Cake
Earl Grey Chocolate Cake
Marble Cheese Cake
Fresh Fruit Platter

Beverage

Coffee and Tea

頭盆

海鮮拼盆

鮮蜆、鮮蝦、法國青口
三文魚、北寄貝、鯛魚刺身
吞拿魚他他青瓜杯
日式肉碎茄子
意大利沙樂美腸配黑欖、車厘茄
泰式青木瓜牛肉沙律
粟米煙肉末薯仔蛋沙律
空運什花生菜沙律配四式沙律汁

熱湯

美式雞蓉香草秋葵湯

各款麵包及牛油

銀車燒烤

香草燒羊腿

主菜

低溫燒焗火雞火腿
日式炸芝士球配燒烤汁
煙肉焗生蠔
蜜醋蒜香燒歐鯧魚柳
加拿大牛肩薄燒配法式紅酒汁
燒鴨胸配橙酒燒汁
什菌茄子西蘭花
日式咖哩吉列豬柳配絲苗白飯
鮮茄蓉肉醬焗千層麵

甜品

迷你聖誕布甸配干邑忌廉汁
聖誕樹幹蛋糕
水蜜桃吉士打批
迷你鮮奶撻
英式麵包布甸
草莓慕絲餅
伯爵茶朱古力餅
雲母石芝士餅
鮮果碟

飲品

咖啡及茶

每位 HK\$458 per person plus 10% service charge 另收加一服務費



Christmas Package 2021 Buffet Dinner Menu (B)

Appetizers

Seafood Platter with

Canadian Whelk, Snow Crab Leg, Prawn
Salmon, Tuna and Tilapia Sashimi
Prawn and Avocado Cocktail with Thousand Island Dressing
Parma Ham with Zucchini
Thin Beef Slices Rolled with Kimchee
Buffalo Mozzarella, Cherry Tomato and Basil
Chinese Appetizers Platter (Chuka Tsubu Gai, Fukashine, Octopus)

Mixed Lettuce Salad served with 4 kinds of Salad Dressing

Hot Soup

Cream of Abalone Soup with Vegetarian Shark Fin
Assorted Bread Rolls and Butter

Carving

Slow-cooked Turkey and Gammon Ham served with Cranberry Relish

Main Dishes

Oyster Casino
Pan-roasted Prawn with Ketchup
Grouper Fillet Provençale
Marinated Short Rib of Beef with Sesame Sauce
American Style BBQ Pork Ribs
Braised Seasonal Vegetables with Straw Mushroom and Crabmeat
Braised 4 Kinds of Vegetable with Portuguese Sauce
Risotto with Scallop and Button Mushrooms
Baked Seafood Lasagna

Desserts

Mini Christmas Pudding with Brandy Cream
Christmas Log Cake
Pumpkin Pudding
Apple Pie with Vanilla Custard
Chocolate Dipped Strawberry
Mango Napoleon
Rocky Road Chocolate Mousse Cake
Tiramisu
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
牛油果鮮蝦千島咯嗲杯
意大利風乾火腿小胡瓜卷
韓式薄牛肉泡菜卷
羅勒水牛奶芝士車厘茄沙律
中華拼盆

(味付螺肉、中華素翅沙律、墨魚仔)
空運什花生菜沙律配四式沙律汁

熱湯

鮑魚忌廉金必多湯
各款麵包及牛油

銀車燒烤

低溫燒焗火雞/金門火腿

主菜

煙肉什菜焗生蠔
茄汁煎蝦碌
海斑柳保雲酥
韓式香煎牛仔骨
美式燒排骨
蟹肉鮮菇扒時蔬
葡汁四蔬
帶子白菌意大利飯
芝士茄蓉海鮮焗千層麵

甜品

迷你聖誕布甸配干邑忌廉汁
聖誕樹幹蛋糕
南瓜布甸
蘋果批配雲呢拿吉士打
朱古力草莓
香芒拿破侖
石板街朱古力慕絲餅
意大利芝士餅
鮮果碟

飲品

咖啡及茶

每位 HK\$508 per person plus 10% service charge 另收加一服務費



Christmas Package 2021 Buffet Dinner Menu (C)

Appetizers

Seafood Platter with

Air-Flown Oyster, Canadian Whelk, Snow Crab Legs, French Mussels

Salmon, Australian King Fish, and Octopus Sashimi

Tuna Fish Tataki with Japanese Sesame Dressing

Iberico Ham with Sweet Melon

Air Dried Beef Rolled with Arugula and Soft Cheese

Shrimp Salad with Apple and Walnut

Mixed Lettuce Salad served with 4 kinds of Salad Dressing

Foie Gras with Pomelo Salad

Hot Soup

Lobster Bisque with Mixed Seafood

Assorted Bread Rolls and Butter

Carving

Roasted Canadian Prime Rib-eye

Main Dishes

Assorted Japanese Kebab

Turkey and Ham with Cranberry Relish

Honey Garlic Baby Back Pork Ribs

Fillet of Netherlands Plaice wrapped with Bacon in Apricot Sauce

Sliced Leg of Lamb with Rosemary Jus

Sautéed Shrimp and Chicken Fillet with Macadamia Nuts

Baked Eggplant and Zucchini with Tomato and Cheese

Fried Rice with Diced Vegetable, Conpoy and Scallop

Greek Mousakas

Desserts

Mini Christmas Pudding with Brandy Cream

Christmas Log Cake

Assorted Flavors Macaron

Sticky Rice Roll Stuffed with Fresh Mango

Hokkaido Milk Pudding

Baked Chestnut and Sago Pudding

Opera Chocolate Cake

Strawberry Cream Cheese Cake

3 kinds of Ice-Cream Cup

Fresh Fruit Platter

Beverage

Coffee and Tea

頭盆

海鮮拼盆

空運生蠔、翡翠螺、松葉蟹腳、
法國藍青口

三文魚、澳洲皇帝魚、深海八爪魚

香燒吞拿魚榻榻奇配日式芝麻汁

蜜瓜西班牙黑毛豬風乾火腿

意大利風乾牛肉卷軟芝士火箭菜

合桃青蘋果蝦沙律

空運什花生菜沙律配四式沙律汁

鵝肝醬批伴柚子沙律

熱湯

海皇百士吉龍蝦湯

各款麵包及牛油

銀車燒烤

香草燒加拿大優質肉眼

主菜

什錦日式串燒

低溫燒焗火雞火腿

蜜蒜燒金沙骨

烘煙肉荷蘭歐鯽魚柳卷

露絲瑪利燒羊腿片

夏果鳳片蝦仁

芝士鮮茄蓉焗小胡瓜、雙蔬

瑤柱帶子翠粒炒飯

希臘芝士千層麵

甜品

迷你聖誕布甸配干邑忌廉汁

聖誕樹幹蛋糕

什錦馬卡龍

冰皮香芒卷

北海道牛奶布甸

西米焗栗蓉布甸

大劇院朱古力餅

草莓忌廉芝士餅

三款雪糕杯

鮮果碟

飲品

咖啡及茶



每位 HK\$568 per person plus 10% service charge 另收加一服務費