



Christmas Package 2021 ~ Buffet Lunch Menu (A)

Appetizers

Salmon Sashimi
Assorted Sushi & Sushi Rolls
Japanese Appetizer Platter
(Seaweed, Spicy Sea Whelk and Sesame Baby Octopus)
Sliced Peach and Smoked Duck Breast
Beef Pastrami with Olives, Pickled Onion and Capers
Egg and Potato Salad with Flying Fish Roe
Squid Salad "Thai" Style
Mixed Lettuce Salad served with 4 kinds of Salad Dressing

Hot Soup

Duck Meat and Okra Gumbo
Assorted Bread Rolls and Butter

Main Dishes

Slow-cooked Turkey and Ham served with Cranberry Relish
Deep-fried Tofu Japanese Style
Fish Fillet Provençale
Roasted Leg of Lamb with Mint Gravy
Pork Fillet Piccata
Sautéed Cuttlefish and Chicken Fillet with Green Vegetable
Baked Cauliflower with Cheese and Mashed Potato
Japanese Curried Boneless Beef Ribs served with Steamed Rice
Penne with Mixed Mushrooms and Asparagus

Desserts

Mini Christmas Pudding with Brandy Custard
Christmas Log Cake
Chocolate and Green Tea Mousse Spiral in shooter glass
Apple Strudel with Vanilla Cream Sauce
Black Forest Chocolate Cake
German Style Cheese Cake
Panna Cotta with Strawberry Sauce in shooter glass
Mango and Sago Pudding
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)
水蜜桃煙鴨胸片
黑椒牛肉煙片配醃菜
飛魚籽薯仔蛋沙律
泰式魷魚沙律
空運什花生菜沙律配四式沙律汁

熱湯

美式鴨肉香草秋葵湯
各款麵包及牛油

主菜

低溫燒焗火雞火腿
廣島炸豆腐
保雲酥魚柳
香草燒羊脾伴薄荷燒汁
豬柳比吉打
翡翠花姿鳳片
芝士薯蓉焗西蘭花
日式咖喱牛肋條配絲苗白飯
什野菌露筍炒尖通粉

甜品

迷你聖誕布甸配干邑吉士打
聖誕樹幹蛋糕
綠茶朱古力旋風慕絲杯
蘋果卷配雲呢拿忌廉汁
黑森林朱古力餅
德國芝士餅
意大利奶凍杯配草莓醬
香芒西米布甸
鮮果碟

飲品

咖啡及茶

每位 HK\$328 per person plus 10% service charge 另收加一服務費





Christmas Package 2021 ~ Buffet Lunch Menu (B)

Appetizers

Seafood Platter with
Shrimp and New Zealand Mussels, Clams Cooked in Sake
Salmon and Tilapia Sashimi
Assorted Sushi & Sushi Rolls
Cantonese Appetizer Sampler
(*Marinated Calamari, Sliced Beef Shin in 5 Spices, Marinated Cucumbers*)
German Cold Cut Platter
Hawaiian Chicken Salad
Tuna Fish, Potato and Egg Salad
Mixed Lettuce Salad served with 4 kinds of Salad Dressing

Hot Soup

Pumpkin Soup with Assorted Seafood
Assorted Bread Rolls and Butter

Main Dishes

Slow-cooked Turkey and Ham served with Cranberry Relish
Baked Japanese Scallop with Egg Yolk Sauce and Crab Roes
Red Snapper Fillet Saikyo Yaki
Honey Garlic Pork Cutlet
Sautéed Diced Beef with Straw Mushroom in Black Pepper Sauce
"Kung Po" Chicken Fillet and Shrimp
Sautéed Shredded Vegetable Japanese Style
Massaman Curried Mutton served with Steamed Rice
Tagliatelle with Mushroom and Prawn in Saffine Cream Sauce

Desserts

Mini Christmas Pudding with Brandy Custard
Christmas Log Cake
Cream Brûlée
Mango Napoleon
Hazelnut Chocolate Cake
Blueberry Cheese Cake
Mini Strawberry Tart
Mini Chocolate Puff
Fresh Fruit Platter

Beverage

Coffee and Tea

頭盆

海鮮拼盆

鮮蝦、法國青口、清酒煮蜆
三文魚、鯛魚刺身
什錦壽司、壽司卷
中華三小碟
(*皇帝鮑片, 五香牛腩, 手拍黃瓜*)
德國切片什錦肉腸拼盆
夏威夷雞沙律
吞拿魚薯仔蛋沙律
空運什花生菜沙律配四式沙律汁

熱湯

南瓜忌廉湯配什錦海鮮粒
各款麵包及牛油

主菜

低溫燒焗火雞火腿
黃醬蟹子焗扇貝
紅鱸柳西京燒
百花蜜蒜香肉排
黑椒鮮菇牛柳粒
宮保鳳片蝦仁
日式炒野菜
馬沙文咖哩羊肉配絲苗白飯
意大利寬條麵配鮮蝦及什菌

甜品

迷你聖誕布甸配干邑吉士打
聖誕樹幹蛋糕
法式焦糖燉蛋
芒果千層酥
榛子朱古力蛋糕
藍莓芝士餅
迷你草莓撻
迷你朱古力泡芙
鮮果碟

飲品

咖啡及茶

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

