



Christmas Buffet Dinner Menu 2026 Menu A

Appetizers

Seafood on Ice

(Fresh Clam / Prawn / Blue Mussel)
Assorted Sashimi (Salmon, Tilapia and Hokkigai)
Assorted Sushi Roll
Crab Meat, Mango, Pasta Salad
Salad Niçoise with Swiss Cheese
Parma Ham with Melon
Antipasto Misto
Fresh Cuttle Fish, Tomato Salad with Thai Basil
Potatoes Salad "Japanese" Style
Mixed Lettuce Salad served with 4 kinds of Salad Dressing

Hot Soup

Minestrone
Assorted Bread Rolls and Butter

Carving

Roasted Leg of Lamb with Garlic Sauce

Main Dishes

Slow-cooked Turkey and Ham served with Cranberry Relish
Enoki Beef Roll with Café de Paris Butter Sauce
Baked Japanese Scallop with Crab Roe
Steamed Egg White with Sea-Urchin
Roasted Duck Breast with Marmalade Gravy
Fillet of Netherlands-Plaice Florentine
Deep-fried Spare Ribs with Honey Sauce
Penne Pasta, Fresh Clam with Parsley & Garlic
Braised Broccoli with Yunnan Ham in Superem Soup
Fried Rice with Egg White and Conpoy

Desserts

Mini Christmas Pudding with Brandy Cream
Christmas Log Cake
Matcha Mini Puff
Tiramisu
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

(鮮蜆 / 鮮甜凍蝦 / 藍青口)
三文魚、北寄貝、鯛魚刺身
日式什錦壽司卷
鮮蟹肉, 香芒, 意粉沙律
瑞士芝士尼斯沙律
意大利巴瑪腿伴蜜瓜
意大利什肉拼盆
墨魚花金不換鮮茄沙律
日式蟹籽薯仔沙律
空運什花生菜沙律配四式沙律汁

熱湯

意大利什菜湯
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
金菇牛肉卷配巴黎牛油汁
黃醬蟹子焗扇貝
鹽漬海膽燉蛋白
燒鴨胸配香橙汁
莧菜焗荷蘭-歐蝶魚柳
菊蜜芝麻骨
香草蜆肉, 意大利長通粉
上湯雲腿浸西蘭花
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
意大利芝士餅
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\$528 per person plus 10% service charge 另收加一服務費 ~



香港中華基督教青年會
Chinese YMCA of Hong Kong





Christmas Buffet Dinner Menu 2026

Menu B

Appetizers

Seafood on Ice

(Snow Crab Leg, Prawn, Blue Mussel)
Assorted Sashimi (Salmon, Tuna, and Herring Fillet & Roe)
Assorted Sushi Roll
Assorted Cold Cut
Smoked Norwegian Salmon
Chinese Appetizers Collection
(Baby Ika / Braised Tofu / Jelly Fish with Sesame Seeds)
Sake-Poached Octopus with Cucumber Salad
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

Cream of Wild Mushroom
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
Coq Au Vin Chambertin
Roast Duck Breast with Orange Sauce
Deep-fried Squid Cake
Potatoes Au Gratin Dauphinaise
Linguine with Mushroom & Spinach Cream Sauce
Baked Stuff Crab in shell with Dill, Cheese Sauce
Golden Prawns with Salty Egg Yolk
Fried Squid with Green Vegetables, Wild Mushroom
Fried Rice with Shrimps, Barbecued Pork "Yang Zhou" style

頭盆

海鮮拼盆

(雪場蟹腳/鮮甜凍蝦/藍青口)
三文魚、吞拿魚、喜靈魚柳籽
日式什錦壽司卷
什錦凍肉拼盆
挪威煙三文魚
中華拼盆
(墨魚仔/鹵豆腐/芝麻海蜇)
清酒八爪魚青瓜沙律
海鮮美菓沙律
粟米配甜紅椒
俄羅斯蛋沙律配魚籽
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

野菌忌廉湯
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, 金不換包焗荷蘭梭鱸魚

法國紅酒燒雞
法式香橙燒鴨胸
脆炸花姿餅
法式多芬薯
忌廉蘑菇波菜意大利扁麵
香草焗釀蟹蓋
黃金鮮蝦
翡翠野菌炒鮮魷魚花
楊州炒飯

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Desserts

Mini Christmas Pudding with Brandy Cream
Christmas Log Cake
Ginger Chocolate with Yogurt Crispy
Vietnamese Layered Cake
Fresh Strawberry Cheese Cake
Mango Pudding
White Wine with Fresh Fruit Jellies in Shooter Glass
Bread and Butter Pudding
Black Forest Cake
Fresh Fruit Platter
3 kinds of Ice-Cream Cup

Beverage

Coffee and Tea

甜品

迷你聖誕布甸配干邑忌廉汁
聖誕樹幹蛋糕
薑味-巧克力伴乳酪脆脆
越式千層糕
紅草莓芝士餅
香芒布甸
白酒配鮮果啫喱杯
麵包牛油布甸
黑森林蛋糕
鮮果碟
三款雪糕杯

飲品

咖啡及茶

~ 每位 HK\$588 per person plus 10% service charge 另收加一服務費 ~





Christmas Buffet Dinner Menu 2026

Menu C

Appetizers

Seafood on Ice

(Air-Flown Oyster, Fresh Cooked Prawns, Snow Crab Leg, French Mussel)
Salmon, Tuna and Octopus Sashimi
Tossed Fish Maw, Crab Meat, Crab Roe with Avocado Cocktail
Iberico Ham with Sweet Melon
Antipasto Misto
Shrimp Salad with Apple and Walnut
Mixed Lettuce Salad served with 4 kinds of Salad Dressing
Foie Gras with Pomelo Salad

頭盆

海鮮拼盆

(空運生蠔/鮮甜凍蝦/松葉蟹腳/藍青口)
三文魚、金槍魚、深海八爪魚
涼拌花膠, 蟹肉, 蟹籽牛油果咯嗲
蜜瓜西班牙黑毛豬風乾火腿
意大利什肉拼盆
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

Hot Soup

Lobster Bisque with Mixed Seafood
Assorted Bread Rolls and Butter

熱湯

海皇百士吉龍蝦湯
各款麵包及牛油

Carving

Roasted U.S. Rib-eye

銀車燒烤

香草燒美國優質肉眼

Main Dishes

Turkey and Ham with Cranberry Relish
Roasted Rack of Lamb Provencal on Garlic-Thyme Gravy
Braised OX-Tail in Red Wine Sauce
Baked King Prawn with Crab Roes Sauce
Steamed Fresh Crab with Egg in Black Truffle
Fillet of Netherlands Plaice wrapped with Bacon in Apricot Sauce
Honey Garlic Baby Back Pork Ribs
Seasonal Green with Fish Maw and Ear Fungus in Supreme Broth
Marinated Chicken with Conpoy
Fried Rice with Diced Vegetable, Conpoy and Scallop

主菜

低溫燒焗火雞火腿
寶雲酥燒羊仔鞍
紅酒燴牛尾
蟹子醬焗大蝦
黑松露蟹肉燉蛋
烘煙肉荷蘭歐鰈魚柳卷
蜜蒜燒金沙骨
魚肚山東木耳浸時蔬
瑤柱貴妃雞
瑤柱帶子翠粒炒飯

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Desserts

Mini Christmas Pudding with Brandy Cream
Christmas Log Cake
Assorted Flavors Macaron
Assorted Mini Chocolate Puff
Selection of Fresh Pastries
Panna Cotta
Opera Chocolate Cake
Strawberry Cream Cheese Cake
3 kinds of Ice-Cream Cup
Fresh Fruit Platter

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
迷你什錦泡芙
法式什餅
意大利奶凍
大劇院朱古力餅
草莓忌廉芝士餅
三款雪糕杯
鮮果碟

Beverage

Coffee and Tea

飲品

咖啡及茶

~ 每位 HK\$668 per person plus 10% service charge 另收加一服務費 ~

