



Christmas Package 2026 ~ Buffet Lunch Menu (A)

Appetizers

Salmon Sashimi
Assorted Sushi Rolls
Japanese Appetizer Platter
(Seaweed, Spicy Sea Whelk, and Sesame Baby Octopus)
Assorted Cold Cut
Parma Ham with Melon
Egg and Potato Salad with Flying Fish Roe
Tomato & Mozzarella Cheese with Toasted Pine Nuts
Thai Squid Salad
Mixed Lettuce Salad served with 4 kinds of Salad dressing

Hot Soup

Cream of Pumpkin
Assorted Bread Rolls and Butter

Main Dishes

Slow-cooked Turkey and Ham served with Cranberry Sauce, Gravy
Stewed Ox-tail in Red Wine Sauce
Sautéed Shredded Vegetable Japanese Style
Baked Fillet of Netherlands-Pikeperch Wrapped in Thinly Bacon with Thai Basil
Braised Wild Mushroom with Tofu, Shrimp Roe
Fried Rice with Conpoy and Diced Chicken
Roasted Slices of Beef with Stroganoff Sauce
Fried Squid with Green Vegetables, Wild Mushroom
Fried rice with seafood, Egg white and Conpoy

Desserts

Mini Christmas pudding with Brandy Custard
Christmas Log Cake
Tiramisu
Fruit Jellies with White Wine in Shooter Glass
Cream Brûlée
Mini Chocolate Puff
American Cheese Cake
Fresh Fruit Platter

Beverage

Coffee and Tea

頭盆

三文魚刺身
什錦壽司卷
日式三小碟
(中華沙律、味附螺肉、芝麻八爪魚)
什錦凍肉拼盆
意大利巴瑪火腿伴蜜瓜
飛魚籽薯仔蛋沙律
意大利芝士、蕃茄伴松子仁
泰式鮮魷魚花沙律
空運什花生菜沙律配四式沙律汁

熱湯

南瓜忌廉湯
各款麵包及牛油

主菜

低溫燒焗火雞火腿
紅酒燴牛尾
日式炒野菜
煙肉、金不換包烘荷蘭-梭鱸魚
蝦籽什菌扒玉子豆腐
瑤柱雞粒炒飯
俄羅斯式燒牛柳
翡翠野菌炒鮮魷魚花
金瑤蛋白海皇粒炒飯

甜品

迷你聖誕布甸配干邑吉士打
聖誕樹幹蛋糕
意大利芝士餅
酒香美菓啫喱杯
法式焦糖燉蛋
迷你朱古力泡芙
美國芝士餅
鮮果碟

飲品

咖啡及茶

~每位 HK\$408 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





Appetizers

Seafood on Ice

(Shrimp and Mussel, Clam Cooked in Sake)
Salmon and Snapper Sashimi
Assorted Sushi & Sushi Rolls
Chinese Appetizers Selection
(Chuka Salad, Ajitsuke Ika & Smoked Duck Breast)
Assorted Cold Cut Platter
Fresh Prawn with Avocado Salad
Buffalo Mozzarella Cheese & Tomato with Balsamic
"Mexican" Selection of Crisp Green
Romaine Lettuce
Cherry Tomato with Onion
Kernel Corn with Red Bell Pepper
Potatoes Salad, Bacon, Chive

Hot Soup

Cream of Broccoli
Assorted Bread Rolls and Butter

Main Dishes

Slow-cooked Turkey and Ham served with Cranberry Relish
Roast Beef Tenderloin, Wild Mushroom Gravy
Baked Plaice Filleted, Herbs Crust, Mango Sauce
Roast U.S. Ducking with Orange Sauce
Sri Lanka Chicken Curry with Steamed Rice
Gemellini Carbonara
Blue Mussels in White Wine Sauce
Sweet and Sour Pork with Yellow Peach
Steamed Fish Fillet with Preserved Orange Peel, Shredded Pork, Mushroom

Dessert

Mini Christmas Pudding with Brandy Custard
Christmas Log Cake with Praline Maron Chocolate
Mini Fresh Milk tartlet
Chocolate and Hazelnut Cream Napoleon
Strawberry and Matcha Roll Cake
Matcha Mochi with Fresh Strawberry Puff
Fresh Fruit Platter
3 kinds of Ice-cream cups

Beverage

Coffee and Tea

頭盆

海鮮拼盆

(鮮蝦、新西蘭青口、清酒煮蜆)
三文魚、鯛魚刺身
什錦壽司卷
中華拼盆

(中華沙律, 味附螺肉 及 煙鴨胸)
什錦凍肉拼盆
牛油果鮮蝦沙律
蕃茄伴意大利水牛芝士
墨西哥什菜沙律
羅馬生菜
車厘茄
金粟配甜紅椒
瑞士青葱, 煙肉薯仔沙律

熱湯

西蘭花忌廉湯
各款麵包及牛油

主菜

低溫燒焗火雞火腿
燒香嫩牛柳野菌紅酒汁
香草焗歐鯪魚柳伴芒果汁
法式香橙燒鴨
斯里蘭卡咖喱雞配絲苗白飯
煙肉磨菇白汁孖辦粉
白酒煮藍青口
蜜桃咕嚕肉
古法果皮肉絲冬菇蒸鮮魚柳

甜品

迷你聖誕布甸配干邑吉士汁
聖誕-榛子栗子朱古力樹頭
鮮奶迷你葡撻
朱古力榛子千層
紅草莓及抹茶蛋糕卷
抹茶紅草莓大福
鮮果碟
三款精選雪糕杯

飲品

咖啡及茶

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



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