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## CHRISTMAS DINNER

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### BUFFET MENU 10th-23th,28th-30th DEC 2022

#### Appetizer

- Mesclun salad with Balsamic vinegar 什菜沙律  
Romaine lettuce with Caesar Dressing and condiments  
羅馬生菜/凱撒沙律汁
- Christmas wreath salad with Pomegranate and Champagne  
Vinaigrette 聖誕花環石榴子沙律配香檳油醋汁
- Seafood, Avocado Pasta salad with 1000 Island Dressing  
千島海鮮牛油果意粉沙律
- Kale Pumpkin Salad with Toasted Almond  
羽衣甘藍南瓜杏仁沙律
- Smoked Duck Breast and Figs Salad with Walnut  
煙鴨胸無花果合桃沙律
- Duck with Pistachio Pate  
鴨肉開心果凍肉批
- Spanish Serrano Ham 西班牙火腿
- Assorted Cold Cut 什凍肉
- International Cheese Board 環球芝士碟

#### Seafood on Ice

- Canadian Snow Crab Leg 鱈場蟹腳  
Chilled Clam 凍熟蜆  
Brown Crab 麵包蟹  
Blue Mussel 藍青口  
Jade Whelk 翡翠螺  
Fresh Shrimp 凍熟蝦  
Crayfish 小龍蝦
- Norwegian Smoked Salmon 煙三文魚  
(Lemon Wedge, Cocktail Sauce, Thai Cilantro chili Sauce)

#### Japanese Sushi & Sashimi Counter

- Sashimi: Salmon, Tuna, Hokkaido Scallop, Sweet Prawn,  
Snapper, Octopus  
三文魚/吞拿魚/北海道帶子/甜蝦/鯛魚/八爪魚
- Assorted Sushi and Maki Roll  
雜錦壽司/雜錦卷物

#### Soups

- Lobster Bisque 香濃法式龍蝦湯
- Abalone, Fish Maw and Chicken Double boiled Soup with mushroom  
鮑魚花膠北菇燉雞湯



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#### Tempura Station

Deep fried Oyster cutlet with Wasabi Mayo  
日式吉列炸蠔 / 青芥末蛋黃醬

#### Carving station

Roasted Prime rib of Beef  
香烤有骨肉眼  
Roasted Turkey with chestnut stuffing, Giblet Gravy and  
Cranberry Compote  
燒火雞/栗子火雞餡/雞雜燒汁/蔓越莓醬

#### BBQ Station

Homemade Roasted Pork Belly 自家製香脆燒腩仔  
Roasted Duck 廣東燒鴨  
Signature Suckling Pig 秘制乳豬  
Thai Hainan Chicken Rice (Kao Man Kai) 泰式海南雞

#### Teppanyaki Station

Grilled Hanger steak with Kalbi sauce 韓式照燒封門柳  
Grilled Prawns with Garlic Butter 蒜蓉牛油煎蝦球

#### Live Station

Black Truffle Risotto with Scallop in Parmesan Wheel  
黑松露帶子意大利芝士燉飯  
Spinach and Ricotta Tortellini  
意式菠菜芝士雲吞  
Thai braised Pork Knuckle with Rice Noodle  
泰式豬手炆米線

Luxury Noodle station 精選粉麵檔  
(Yellow Noodle, Spinach Noodle, Rice Noodle, Fish Ball, Deep Fried,  
Fish Skin, Fish Dumpling, Pork Bone Soup, Sichuan Spicy Soup)  
生面/粗麵/油麵/菠菜麵/河粉/魚蛋/魚肉春卷/牛丸/墨魚丸/炸魚  
片/炸魚皮/魚皮餃/豬骨湯/四川麻辣湯/港式雲吞湯



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**Asian Entrée**

Braised Lamb with Mushroom and Bamboo shoot

雙冬羊肉煲

Stir fried Squid with Chinese Zucchini, XO Sauce XO 醬翠玉瓜炒魷花

Steamed Garoupa with Fried Garlic and Soy Sauce 金銀蒜蒸石斑

Braised E-Fu Noodle with Mushrooms 野菌乾燒伊麵

Seasonal Vegetables with Conpoy and Enoki mushroom

瑤柱金菇扒時蔬

Indian lamb Curry with Naan

印式羊肉咖喱/印度烤餅

Indian Vegetable Curry with Basmati Rice

印式雜菜咖喱/印度香飯

Indian Chicken Tikka

印式烤雞

**Western Entree**

Duck Leg Confit with Orange Zest and Spice

法式香橙油封鴨腿

Roasted Lamb Rack, Provencal style

保雲蘇羊架

Braised Wagyu Beef Cheek with Bordeaux wine sauce

紅酒燴和牛臉

Honey roasted Sweet Potato with Root Vegetables

蜜糖燒蕃薯雜菜

Sautéed Brussels sprout with bacon

洋葱煙肉炒椰菜仔



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**DESSERT**

Chocolate yule log cake

聖誕朱古力樹頭蛋糕

Chestnut tart

栗子撻

American cheesecake

芝士餅

earl grey chocolate tart

伯爵茶朱古力撻

Assorted puff

泡芙

Osmanthus jelly

桂花糕

Fruit Charlotte

士多啤梨慕斯蛋糕

Feuilletine chocolate cake

朱古力脆脆蛋糕

Chinese egg puff

莎翁

Soya milk pudding

豆腐花

Panettone bread pudding

聖誕果子包布甸

Christmas fruit cake

聖誕果子蛋糕

Christmas cookies

聖誕曲奇

Macau tart

葡撻

Minced pie

免治批

Stollen

德國傳統聖誕包

Hagen daze ice cream

哈根達斯雪糕

live station

tiramisu

意式芝士咖啡蛋糕