



CHRISTMAS DINNER

BUFFET MENU 24th, 25th, 26th, 27th 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

Chilled Boston Lobster 凍波士頓龍蝦 (24th, 25th Only)

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, Yellow Tail, Ark Shell
三文魚/吞拿魚/北海道帶子/甜蝦/鯛魚/八爪魚/油甘魚/赤貝
Assorted Sushi and Maki Roll
雜錦壽司/雜錦卷物



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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

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
Pan fried Foie Gras with Raspberry Coulis 香煎鴨肝配覆盆子醬(24th,
25th Only)
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



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(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

Asian Entrée

Stir fried Crab with Ginger and Spring onion 薑蔥炒蟹
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 Black Truffle and Mushrooms
黑松露野菌乾燒伊麵
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 Yule log cake
栗子蛋糕
American cheesecake
芝士餅
raspberry macaron
紅桑子馬卡龍
Assorted puff
泡芙
earl grey chocolate tart
伯爵茶朱古力撻
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 pudding
聖誕果子麵包布甸
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



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哈根達斯雪糕

Live Station

Tiramisu

意式芝士咖啡蛋糕