

## Christmas Buffet Dinner Menu

### Cold Stations 凍盤

Seafood Corner (Snow Crab Leg, Clam, Sea Snails, Shrimps, Blue Mussels)

凍海鮮盤 (雪花蟹腳、文蛤、翡翠螺、凍蝦、藍青口)

With Cocktail Sauce

配雞尾醬

Assorted Sashimi (Geoduck, Salmon, Octopus, Snapper, Herring)

雜錦刺身(象拔蚌、三文魚、八爪魚、鯛魚、希靈魚)

**Assorted Sushi** 

雜錦壽司

Cold & Cheese Cut Platter

凍肉及芝十拼盤

Roasted Wild Mushroom Salad

燒野菌黑醋沙律

Thai Style Roasted Beef Salad

泰式燒牛肉沙律



### **Smoked Duck Breast Tomato Salad**

煙鴨胸蕃茄沙律

### Honey Mustard Potato Salad

德國芥末薯仔沙律

#### Garden Salad

(Sweet Corn Kernel, Cherry Tomato, Red kidney Beans, Cucumber)

田園沙律配

(粟米粒、車厘茄、雞心豆、紅腰豆、青瓜)

(Thousand Island Dressing, Mustard Honey Dressing, Japanese Sesame Dressing)

(千島汁、芥末蜜糖醬、日式芝麻汁)

\*\*\*

## Carving 切肉

Roasted Smoked Ham with Clove and Honey

丁香蜜糖燒煙火腿

Roasted US Sirloin with Black Pepper Sauce

燒美國西冷配黑椒汁

Roasted Turkey with Honey Chestnut Sauce

燒火雞配蜜糖栗子汁

\*\*\*



# Soup 湯

Lobster Bisque

法式龍蝦湯

Chicken Stock with Wolfberry

蟲草花杞子燉雞湯

\*\*\*

## Robatayaki 爐端燒

**Grilled Oyster** 

特色燒生蠔

**Grilled Scallop** 

香烤扇貝

**Grilled Pineapple** 

烤甜菠蘿

**Grilled Assorted Vegetables** 

香烤蔬菜

\*\*\*



# Cooking Station 美食舞台

Pan Fried Foie Gras

香煎鵝肝

Pasta A la Minute

即煮自選意大利粉

\*\*\*

## Hot Dish 熱盤

Roasted Pork Loin with Thyme Tomato Sauce

意式烤豬肉眼配香草鮮茄醬

Steamed Fresh Fish

清蒸河上鮮

Pan-Fried Lamp Crop with Porici Gravy

香煎羊架配牛肝菌燒汁

Baked Broccoli with Crab Meat

蟹肉焗西蘭花

Fujian Style Fried Rice

福建炒飯



### Red Curry Beef Rib

慢煮秘制印度紅咖哩牛肋條

**Assorted Barbecued Platter** 

廣東燒味拼盤

\*\*\*

### Dessert 甜品

**Hot Cake** 

熱香餅

Christmas Log Cake

聖誕樹頭蛋糕

Mango Yoghurt Mouse Cake

芒果乳酪蛋糕

Chocolate Cheesecake

朱古力芝士蛋糕

Green Tea Brownie

綠茶布朗尼蛋糕

Mango Custard Tarts

芒果吉士撻