**Appetizer頭盆 (buffet table)**

Smoked Salmon with Traditional Condiments 煙三文魚

Roasted Turkey with Gammon Ham 烤火雞配火腿

Citrus Spiced Beetroot with Honey and Almond Dressing 紅菜頭配蜜糖杏仁汁

Steamed Eggplant with Spicy Sesame Dressing 麻醬茄子

**Salad Counter沙律 (buffet table)**

Caribbean Chicken Salad 加勒比椰香鮮果雞沙律, Tropical Fruit with Potatoes Salad什果薯仔沙律

**with dressing and condiments醬汁及配料**

Caesar 凱撒汁, French 法汁, Thousand Island 千島汁 Italian Vinaigrette 意大利油醋汁, Balsamic Vinegar 黑醋, Olive Oil 橄欖油, Croutons 多士粒, Onion 洋蔥, Parmesan Cheese 芝士粉

**Cold Soba冷麵 (buffet table)**

Zaru Soba with Spring Onion and Kazami Nori 蕎麥麵配葱花及切絲海苔

**Soup of The Day with Bread 是日餐湯及麵包**

**Main Course 主菜**

Choose one from below以下任選一款

Grilled US Rib Eye with Baked Celeriac Potato Cake, Black Truffle Vegetables and Barolo Sauce **$249**

扒美國頂級肉眼扒配芹菜頭薯餅, 黑松露炒蔬菜及煙肉紅酒汁

Pan-fried Boston Lobster with Spaghetti and Zucchini in Sea Urchin Paste **$249**

香煎波士頓龍蝦意大利粉配意大利青瓜, 海膽醬

Deep-fried Sea Bass Fillets with French Fries and Tartar Sauce **$249**

炸白鱈魚柳配薯條及他他汁

Roasted Turkey and Gammon Ham with Braised Brussel Sprout, Caramelized Chestnut and Giblet Sauce **$199**

燒聖誕火雞及火腿配椰菜仔、焦糖栗子及雞肝汁

Egg Noodles with Abalone and Fish Maw in Oyster Sauce **$199**

薑葱鮑魚, 花膠筒撈粗麵

Dim Sum Platter (Shrimp Dumpling, Pork Dumpling, BBQ Pork Bun, **$179**

Mini Glutinous Rice, Pork Dumpling in Soup and Rice Cracker)

點心拼盆 (蝦餃, 燒賣, 叉燒包, 珍珠雞, 灌湯餃及脆米餅)

Grilled Spanish Pork Cutlet with Brussel Sprout and Baby Vegetables, **$179**

Fricassée of Paris Mushrooms in Beaujolais Wine Jus 扒西班牙黑毛豬扒伴聖誕蔬菜, 忌廉蘑菇及薄酒萊紅酒汁

Crispy Chicken in Hainanese Style with Garlic Rice **$179**

秘製海南炸子雞配蒜香飯

**Daily Dessert (buffet table)**

2 kinds of Sliced Cake + Home-made Bean Curd Dessert

2款蛋糕 + 自制豆腐花

Coffee +Tea

咖啡或茶

Subject to 10% service charge

Time: 12:00nn – 2:30pm daily