

BM Christmas lunch and dinner buffet items 2020

Cold seafood

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Japan Crab Leg 日本長腳蟹

Cooked Green Whelk 翡翠螺

Half shell lobster 凍龍蝦 (Dinner)

Oyster 生蠔 (Dinner)

Appetizer

Duck foie gras and mushroom pate (Dinner)

Galantine of chicken with wild mushroom (Dinner)

Scallop with grilled pumpkin cocktail 帶子南瓜杯 (Dinner)

Duck liver terrine on toast

Devil egg with bacon, Salmon caviar

Spot Prawn with lemon tarragon aioli and herbs

Smoked Salmon 煙三文魚

Chorizo salami 辣肉腸

Smoked duck breast 煙鴨胸

Lyonner Sausage 利安娜腸

Pork Belly with Minced Garlic 蒜泥白肉

Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲

Kimchi 韓式泡菜

Salad

Caesar Salad 凱撒沙律

Wardolf Salad 華都夫沙律

Tuna Nicoise Salad 吞拿魚沙律

Lobster with fruit salad 雜果龍蝦沙律

Marinated lobster with fennel salad 龍蝦茴香沙律

Thai Pomelo Salad with Shrimp and Crab 泰式柚子蝦蟹肉沙律

Roasted duck salad with orange segment

Rocket, Endive, Baby Spinach, Butter Lettuce

火煎菜, 萵苣, 菠菜, 牛油生菜

Asparagus 蘆筍, Cucumber 青瓜, Tomato 蕃茄, Pumpkin 南瓜

Kidney bean 腰豆, Baby corn 玉米筍, Mushroom 蘑菇

Condiment and dressing

Italian dressing, Thousand Island, French dressing

意大利油醋汁, 千島醬, 法式沙律汁

Red Onion, Onions chop, Capers, Lemon wedges, Croutons, Bacon,

紅洋蔥, 洋蔥粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒

Cheese board

Gruyere cheese, Emmentale cheese, Tête de Moine

Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick
提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

Japanese

Sashimi Station 精選刺身

Salmon, Tuna, Snapper, Octopus, Sliced abalone

三文魚刺身、吞拿魚刺身、鯛魚刺身、八爪魚刺身、鮑片

Assorted eight kinds of Sushi 精選壽司

Soba Noodles 冷麵

Soba noodles with crab meat 蟹肉冷麵

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Hot Food and Tempura

Prawn Tempura

Deep-fried soft shell crab tempura with orange dressing

Roasted eel with mushroom rice and seaweed in Japanese style

Lobster and scallop cake in Japanese style (Dinner)

Soup

Seafood chowder

Double boiled fish maw and chicken soup

Hot dishes

Western

Braised beef cheek with baby carrot and glazed onion

Mint, lemon and garlic roasted lamb saddle

Chicken Kiev with dill butter

Thai Roasted Pork Neck 泰式燒豬頸肉

Baked lobster Thermidor (Dinner)

Thai fish cake 泰式魚餅

Japanese savory pancake 大阪燒

Roasted Pork Knuckle 燒豬手

Baked oyster with spinach and cheese (Dinner)

Penne pasta with seafood and tomato sauce 蕃茄海鮮長通粉

Oyster Carbonara 蠔肉卡邦尼意粉

Spanish seafood paella (Dinner)

Roasted new potato with rosemary

Rösti – Swiss

Glazed Chestnut

Roasted sweet potato, pear and onion

Brussel sprout with bacon

Braised red cabbage

Chinese

Fish fillet with chili and black bean sauce 豉汁魚柳

Bean curd with crab roe and seafood 蟹粉海鮮扒豆腐

Braised lamb with mushrooms and bean curd 雙冬枝竹羊腩煲

Steamed Scallop with Glass Noodle and Garlic 蒜蓉粉絲蒸扇貝 (Dinner)

Wok-fried crab with spring onion and ginger 薑蔥炒蟹 (Dinner)

Wok-fried scallop with broccoli and conpoy sauce 帶子炒西蘭花瑤柱汁

Glutinous Rice with Chinese Preserved Meat in lotus leaf 臘味糯米荷葉飯

Chinese roasted suckling pig 燒乳豬 (Dinner)

Peking duck 北京填鴨 (Fri & Sat Dinner)

Chinese BBQ 燒味拼盆

Indian Food

Indian vegetable curry (Veg) 印度菜咖喱

Dal Palak 印式菠菜豆咖喱

Chicken Tangri hariyali 印式青咖喱雞

Punjabi Samosa 印式咖喱角

Parkora (Fritter with vegetable) 印度炸雜菜,

Naan Bread 印度烤包, Papadum 印度薄脆

Noodles station 粉麵檔

Ramen noodle, Udon noodle, bean sprout, wakame, tempura vegetable

Pork belly, bamboo, spring onion, corn, boiled egg,

Miso soup, Soy broth Tokyo style and Pork broth

拉麵, 烏冬, 芽菜, 昆布, 雜菜天婦羅

日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋

麵豉湯, 東京醬油湯, 豬骨湯

Carving station

Honey glazed pineapple Ham with apple sauce (Lunch & Dinner) 蜜餞火腿配蘋果醬

Roasted Turkey

Beef Wellington (Dinner)

Roast prime rib - Weekend

Chinese

Sucking pig with condiment -Weekend

Peking duck – Sun to Thur

From the grill

Seafood - Mussel, king prawn, Scallops, Salmon, Seabass, Squid

Pan-fried duck liver with caramelized apple

Lamb chop with rosemary and garlic

Dessert

Portuguese Egg Tart 葡撻

Bread and Butter Pudding 牛油麪包布甸

Baked Cream Cheese Tart 焗軟心芝士撻

Christmas Pudding 聖誕布甸

Deep Fried Puff 炸芭芙

Crispy Chocolate Cake 朱古力脆脆蛋糕

Mango Napoleon 芒果拿破崙

Christmas Stollen 聖誕什果牛油包

Italian Panettone 意大利什果牛油包

Christmas Cookies 聖誕曲奇

Strawberry Cake 士多啤梨蛋糕

Chocolate Yule Log Cake 聖誕樹頭蛋糕

Croquembouche 泡芙塔

Christmas Special Design Cake 聖誕立體蛋糕

Macaron Tower 法式杏仁甜餅塔

Tiramisu 意大利芝士蛋糕

American cheese Cake 美式芝士蛋糕

Raspberry Jelly 紅桑子啫喱

Mango Pudding 芒果布甸

Pistachio Strawberry Cake 開心果士多啤梨蛋糕

Apple and Cinnamon Terrine 玉桂蘋果蛋糕

Chestnut Napoleon 栗子拿破崙

Honey Mousse 蜜糖慕絲

Watermelon 西瓜

Pineapple 菠蘿

Cantaloupe melon 哈蜜瓜

Honeydew 蜜瓜

Vanilla ice-cream 雲喱拿雪糕

Chocolate ice-cream 朱古力雪糕

Strawberry ice-cream 士多啤梨雪糕

The food menu items will be on rotation 菜單會定期轉換