

BM Christmas Dinner buffet items 2021

Cold seafood

Cooked Mantis shrimp 濊尿蝦

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Brown Crab 凍蟹

Half shell lobster 凍龍蝦

Oyster 生蠔

Appetizer

Lobster terrine with pine nut seed

Oyster with mango salsa and rock melon

Duck foie gras and artichoke pate 鴨肝丫枝竹批

Devil egg with bacon, Salmon caviar 三文魚籽, 煙肉魔鬼蛋

Galantine of chicken with wild mushroom 燒雞野菌凍

Salmon Tartar in cucumber cups with toasted sesame seeds and preserved lemon

Prawn with lemon tarragon aioli and herbs 大蝦伴檸檬香草油

Smoked Salmon 煙三文魚

Chorizo salami 辣肉腸

Ham and Melon

Lyonner Sausage 利安娜腸

Pork Belly with Minced Garlic 蒜泥白肉

Kimchi 韓式泡菜

Salad

Scallop with beetroot salad 帶子紅菜頭沙律

Caesar Salad 凱撒沙律

Wardolf Salad 華都夫沙律

Tuna Nicoise Salad 吞拿魚沙律

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

Rocket, Endive, Baby Spinach, Butter Lettuce 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

Guyere cheese, Emmentale cheese,
Swiss cheese with shaves

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

Soup

Baked Lobster Bisque with puff shell

Double Boiled Chicken Soup with Fish Maw and Longan Pulp 花膠圓肉燉老雞

Hot dishes

Western

Braised Ox tail with Port Wine Sauce

Mint, lemon and garlic roasted lamb saddle

Chicken Kiev with dill butter

Thai Roasted Pork Neck 泰式燒豬頸肉

Deep-fried oyster with orange mayonnaise 炸蠔配橙味醬

Thai fish cake 泰式魚餅

Japanese scallop savory pancake 大阪燒

Roasted Pork Knuckle 燒豬手

Baked oyster with spinach and cheese
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 西班牙海鮮飯
Roasted new potato with rosemary
Rösti – Swiss 瑞士薯
Glazed Chestnut
Brussel sprout with bacon and onion
Braised red cabbage

Chinese

Sole fillet with chili and black bean sauce 豉汁龍利球
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
Stir-fried Kai Lan salty fish and chili 鹹魚炒芥蘭
Steamed Scallop with Glass Noodle and Garlic 蒜蓉粉絲蒸扇貝
Wok-fried lobster in ginger and spring onion 薑蔥炒龍蝦
Fried Rice with Chinese Preserved Meat in lotus leaf 臘味飯
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,
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

Roasted pineapple ham

Roasted Turkey

Roasted Sirloin

Beef Wellington (Dinner)

Roast prime rib - Weekend Dinner

Chinese

Sucking pig with condiment - Weekend

Peking duck

Dessert

Portuguese Egg Tart 葡撻

Bread and Butter Pudding 牛油麪包布甸

Cherry Clafoutis 車厘子杏仁撻

Red Velvet Cake 紅絲絨蛋糕

Opera Cake 歌劇院蛋糕

Fraisier Cake 士多啤梨雲喱拿蛋糕

Red Berries Charlotte 紅莓蛋糕

Basque Burnt Cheese Cake 巴斯克焦香芝士蛋糕

Chestnut Mango Cream Cake 栗子芒果忌廉蛋糕

Pistachio Strawberry Cake 開心果士多啤梨蛋糕

White Chocolate Raspberry Cake 白朱古力紅桑子蛋糕

Mango Napoleon 芒果拿破崙

Special Design Christmas Cake 聖誕造型蛋糕

Yule-Log 樹頭蛋糕

Macaron Tower 馬卡龍塔

Black forest 黑森林

Trio of Chocolate Mousse 朱古力三重奏

Yuzu Cream 柚子忌廉

Watermelon
Pineapple
Cantaloupe melon
Vanilla Ice-cream
Chocolate Ice-cream
Strawberry Ice-cream

The food menu items will be on rotation, 菜單會訂期轉換