



# Dinner Buffet Menu A

## 自助晚餐菜譜 A

### Appetizers 冷盤

Parma Ham with Cantaloupe Melon  
風乾火腿配蜜瓜  
Sliced of Roasted Beef Rolled with Asparagus  
燒牛肉露筍卷  
Smoked Salmon 煙三文魚  
Half Avocado stuffed with Fresh Seafood and Abalone  
海鮮鮑魚釀牛油果  
Assorted Japanese Sashimi and Sushi  
雜錦刺身及壽司

### Salads 沙律

Apple and Potato Salad  
蘋果薯仔沙律  
Pasta Salad with Bell Peppers and Seafood  
雜錦海鮮意粉沙律  
Grilled Assorted Mushrooms with Pesto  
扒雜菌配香草醬  
Corn Kernel and Bell Peppers with Hazelnut Sauce  
粟米雜椒沙律配榛子汁  
Cherry Tomatoes  
車厘茄  
Cucumber with Dill  
刁草青瓜片  
Japanese Cold Noodles Salad  
日式冷麵沙律  
Garden Green Salad  
田園雜菜沙律

Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vinaigrette  
汁醬：芝麻汁、薑味青檸油醋汁、凱撒汁及意大利黑醋汁  
Condiments: Croûtons, Crispy Bacons, Parmesan Cheese and Spring Onion  
配料：烘麵包粒、脆煙肉、芝士粉及青蔥

### Iced Seafood 冰鎮海鮮

Fresh Rock Oysters  
新鮮生蠔

### Soup 湯

Cepe Mushrooms and French Pigeon Veloute with Herb Croûtons  
白鴿牛肝菌湯配香草包粒

### Carving 烤肉

Roasted Turkey stuffed with Chestnuts in Cranberry Sauce  
燒火雞配金巴利汁

### Hot Dishes 熱葷

Roasted Spring Chicken with Red Wine Sauce  
燒春雞伴紅酒汁  
Mediterranean Seafood Gratin  
芝士焗地中海海鮮  
Roasted Beef Ribeye with Morel Mushrooms in Port Wine Sauce  
燒牛扒配砵酒汁  
Stir Fried Garoupa with Vegetables in XO Sauce  
XO醬炒斑球  
Stir Fried Seasonal Vegetables in Supreme Soup  
上湯炒時蔬  
Linguine with Clams and Herbs  
香草蜆肉意大利麵  
Fried Rice with Conpoy, Crab Roe and Egg White  
瑤柱蟹籽蛋白炒飯  
Curry Chicken  
咖喱雞

### Desserts 甜品

Christmas Chocolate Log Cake  
聖誕朱古力樹頭蛋糕  
Christmas Pudding with Brandy Sauce  
聖誕布甸配白蘭地汁  
Christmas Stollen  
聖誕果子蛋糕  
Apple Crumble  
焗蘋果甘寶  
Tiramisu  
意大利芝士餅  
Christmas Sweets  
聖誕曲奇  
Homemade Cheesecake  
自家制芝士蛋糕  
Fresh Fruit Platter  
新鮮果碟

### Beverage Station 飲品區

Coffee & Tea 咖啡及茶  
3 hours unlimited serving of soft drinks, chilled orange juice,  
house beer and house wine  
3小時無限量供應汽水、橙汁、精選啤酒及精選餐酒

- Photos are for reference only  
圖片只供參考
- In the event of any dispute, the decision of Harbour Plaza 8 Degrees shall be final  
如有任何爭議，8度海逸酒店保留最終決定權





# Dinner Buffet Menu B

## 自助晚餐菜譜 B

### Appetizers 冷盤

Assorted Seafood and Mushrooms Couscous  
雜菌海鮮意大利麥心沙律  
Parma Ham with Mango and Melons  
風乾火腿配芒果及蜜瓜  
Home-made Dill Salmon  
香草三文魚  
Seafood Terrine with Avocado Salad  
海鮮批伴牛油果沙律  
Assorted Japanese Sashimi and Sushi  
雜錦日式刺身及壽司

### Salads 沙律

Caesar Salad  
凱撒沙律  
Seared Beef Salad with Green Mango  
泰式青芒果牛肉沙律  
Mediterranean Seafood Salad with Provencal Herbs  
地中海海鮮沙律  
Mixed Beans with Herbed Onions  
雜豆配香草洋蔥  
Apple and Potato Salad  
蘋果薯仔沙律  
Cherry Tomatoes  
車厘茄  
Cucumber with Dill  
刁草青瓜片  
Garden Green Salad  
田園雜菜沙律

Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vinaigrette  
汁醬：芝麻汁、薑味青檸油醋汁、凱撒汁及意大利黑醋汁  
Condiments: Croûtons, Crispy Bacons, Parmesan Cheese and Spring Onion  
配料：烘麵包粒、脆煙肉、芝士粉及青蔥

### Iced Seafood 冰鎮海鮮

Fresh Rock Oysters  
新鮮生蠔

### Soup 湯

Lobster Bisque  
龍蝦濃湯

### Carving 烤肉

Roasted Prime Rib Eye with Marjoram-scented Sauce  
香草燒肉眼牛扒  
Roasted Turkey stuffed with Chestnuts in Cranberry Sauce  
燒火雞配金巴利汁

### Hot Dishes 熱葷

Teriyaki Chicken  
照燒雞  
Baked Sole Fillet with Bacons, Garlic and Oregano  
香草蒜茸焗龍利柳  
Sautéed Shrimps with Mushrooms  
雜菌炒蝦仁  
Braised Pork Loin with Korean BBQ Sauce  
韓式燴豬柳  
Roasted Baby Lamb Rack with Thyme and Fresh Peppercorns  
香草燒羊仔架  
Grilled Beef Rib Eye with Red Wine and Brandy Reduction  
紅酒干邑扒牛扒  
Grilled Mixed Vegetables with Herbed Olive Oil  
香草橄欖油扒雜菜  
Fried Rice with Diced Abalone and Chicken  
鮑魚雞粒炒飯  
Braised E-fu Noodles with Enoki and Black Mushrooms  
雙菇燴伊麵

### Desserts 甜品

Christmas Pudding with Brandy Sauce  
聖誕布甸配白蘭地汁  
Christmas Chocolate Log Cake  
聖誕朱古力樹頭蛋糕  
Christmas Sweets  
聖誕曲奇  
Tiramisu  
意大利芝士餅  
Chocolate Truffle Cake  
朱古力松露蛋糕  
Fruit and Wine Jelly  
鮮果白酒啫喱  
Chocolate Fondue & Condiments  
朱古力火鍋  
Mini French Pastries  
迷你法式雜餅  
Fresh Fruit Platter  
新鮮果碟

### Beverage Station 飲品區

Coffee & Tea 咖啡及茶  
3 hours unlimited serving of soft drinks, chilled orange juice,  
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