

星耀冬日 · 聖誕新年派對饗宴

Sparkling Winter: Christmas & New Year Party Feast

Dinner Menu 晚餐菜譜 A

COLD DISHES 冷盤

Parma Ham with Cantaloupe Melons 巴馬火腿配蜜瓜
Black Pepper Tuna 黑椒吞拿魚
Smoked Salmon 煙燻三文魚
Avocado stuffed with Fresh Seafood and Abalone
海鮮鮑魚釀牛油果
Grilled Assorted Mushrooms with Pesto
扒雜菌伴香草醬
Asparagus Salad with Shrimps 鮮蝦蘆筍沙律
Japanese Cold Noodles 日式冷麵

SALADS BAR 沙律吧

Potato and Apple Salad 薯仔蘋果沙律
Seafood Pasta Salad with Bell Peppers
雜錦海鮮意大利麵沙律
Tomato and Red Onion Salad 蕃茄紅洋蔥沙律
Cucumber with Dill 刁草青瓜片
Mesclun Mix 田園雜菜沙律

Dressings: Ginger-lime Vinaigrette, Balsamic Vinaigrette with Olive Oil, Caesar Dressing and Sesame Dressing

醬汁: 薑味青檸油醋汁、意大利黑醋配橄欖油、凱撒汁及日式芝麻醬

Condiments: Croûton, Crispy Bacons, Powdered Cheese and Spring Onions

配料: 脆麵包粒、脆煙肉、芝士粉及青蔥

SASHIMI & SUSHI BAR 刺身及壽司區

Assorted Japanese Sashimi 日式雜錦刺身
Assorted Japanese Sushi 日式雜錦壽司

SOUP 湯

French Pigeon and Cèpe Mushroom Velouté with Herb Croûtons
法式乳鴿牛肝菌濃湯配香草麵包粒

CARVING STATION 即切烤肉

Roasted Turkey with Chestnut Stuffing and Cranberry Sauce 烤火雞配金巴利汁

HOT DISHES 熱葷

Grilled Spring Chicken with Red Wine Sauce
燒春雞伴紅酒汁
Mediterranean Seafood Gratin 地中海芝士焗海鮮
Roasted Beef Ribeye with Morel Mushrooms and Port Wine Sauce 烤肉眼扒伴羊肚菌及砵酒汁
Sautéed Garoupa with Vegetables in XO Sauce
XO醬雜菜炒斑球
Stir-fried Seasonal Vegetables in Superior Broth
上湯炒時蔬
Linguine with Clams and Herbs 香草蜆肉扁意粉
Fried Rice with Conpoy, Crab Roe and Egg White
瑤柱蟹籽蛋白炒飯
Chicken Curry 咖喱雞
Grilled Lamb Chop with Rosemary Jus 燒羊架伴香草汁
Baked Oysters with Cheese 芝士焗蠔

DESSERTS 甜品區

Christmas Chocolate Log Cake 聖誕朱古力樹頭蛋糕
Christmas Pudding with Brandy Sauce
聖誕布甸伴白蘭地汁
Christmas Stollen 聖誕果子
Homemade Cheesecake 自家製芝士蛋糕
Mango Napoleon 芒果拿破崙
Tiramisu 意大利芝士餅
Christmas Cookies 聖誕曲奇
Fresh Fruit Platter 新鮮果碟

Coffee and Tea 咖啡及茶

- 菜式將輪流供應，如有更改，恕不另行通知
- 受有關條款及細則約束
- 如有任何爭議，8度海逸酒店保留最終決定權

- The dishes are on rotational basis and subject to change without prior notice
- Terms and conditions apply
- In the event of any dispute, the decision of Harbour Plaza 8 Degrees shall be final

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Sparkling Winter: Christmas & New Year Party Feast

Dinner Menu 晚餐菜譜 B

COLD DISHES 冷盤

Fresh Fruit Lobster Salad 鮮果龍蝦沙律
Parma Ham with Cantaloupe Melons 巴馬火腿配蜜瓜
Assorted Smoked Fish with Condiments 雜錦煙魚碟
Smoked Duck Breast and Green Apple Salad
青蘋果煙鴨胸沙律
Hamachi Salad with Passion Fruit Vinaigrette
油甘魚沙律配熱情果油醋汁
Green Mango Salad with Seared Beef in Thai Style
泰式青芒果牛肉沙律
Mediterranean Seafood Salad with Provencal Herbs
地中海香草海鮮沙律

SALADS BAR 沙律吧

Caesar Salad 凱撒沙律
Mixed Beans with Herbed Onions 雜豆配香草洋蔥
Fresh Pineapple and Potato Salad 鮮菠蘿薯仔沙律
Cherry Tomatoes 車厘茄
Diced Cucumber with Yoghurt Salad 乳酪青瓜沙律
Mesclun Mix 田園雜菜沙律

Dressings: Ginger-lime Vinaigrette, Balsamic Vinaigrette with Olive Oil, Caesar Dressing and Sesame Dressing

醬汁: 薑味青檸油醋汁、意大利黑醋配橄欖油、凱撒汁及日式芝麻醬

Condiments: Croûton, Crispy Bacons, Powdered Cheese and Spring Onions

配料: 脆麵包粒、脆煙肉、芝士粉及青蔥

SASHIMI & SUSHI BAR 刺身及壽司區

Assorted Japanese Sashimi 日式雜錦刺身
Assorted Japanese Sushi 日式雜錦壽司

SOUP 湯

Lobster Bisque 龍蝦濃湯

CARVING STATION 即切烤肉

Roasted Prime Beef Ribeye with Marjoram Juice
香草烤肉眼牛扒
Roasted Turkey with Chestnut Stuffing and Cranberry
Sauce 烤火雞配金巴利汁

HOT DISHES 熱葷

Teriyaki Chicken 日式照燒雞
Pan-fried Barramundi with Herb and Garlic Olive Oil
香煎盲鱸配蒜香橄欖油
Sautéed Shrimps with Mushrooms 雜菌炒蝦球
Braised Pork Loin with Korean BBQ Sauce 韓式燴豬柳
Grilled Lamb Rack with Thyme and Fresh Peppercorns
香草燒羊架
Grilled Beef Ribeye with Red Wine and Brandy
Reduction 紅酒干邑濃汁肉眼扒
Stir-fried Asparagus with Mixed Vegetables in XO
Sauce XO醬鮮蘆筍炒雜菜
Fried Rice with Diced Abalone and Chicken
鮑魚雞粒炒飯
Homemade Lasagna 自家製焗肉醬千層麵
Baked Oysters with Cheese 芝士焗蠔

DESSERTS 甜品區

Christmas Chocolate Log Cake 聖誕朱古力樹頭蛋糕
Christmas Pudding with Brandy Sauce
聖誕布甸伴白蘭地汁
Christmas Cookies 聖誕曲奇
Tiramisu 意大利芝士餅
Mixed Berry and Mango Napoleon 雜莓芒果拿破崙
Chocolate Truffle Cake 朱古力拖肥蛋糕
White Wine Jelly with Fresh Fruit 鮮果白酒啫喱
Mini French Pastries 迷你法式雜餅
Fresh Fruit Platter 新鮮果碟

Coffee and Tea 咖啡及茶

- 菜式將輪流供應，如有更改，恕不另行通知
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