

星耀冬日 · 聖誕新年派對饗宴

Sparkling Winter: Christmas & New Year Party Feast

Lunch Menu 午餐菜譜 A

COLD DISHES 冷盤

Parma Ham with Cantaloupe Melons 巴馬火腿配蜜瓜
Smoked Salmon & Mackerel Platter
煙燻三文魚伴鯖魚拼盤
Fresh Seafood and Avocado Salad 海鮮牛油果沙律
Spicy Shredded Chicken Salad with Jellyfish
麻辣雞絲沙律伴海蜇
Shredded Chicken Salad in Thai Style 泰式雞絲沙律

SALADS BAR 沙律吧

Seafood Pasta Salad with Bell Peppers
雜錦海鮮意大利麵沙律
Corn Kernel and Bell Peppers with Hazelnut Dressing
粟米彩椒沙律配榛子汁
Egg Salad with Crab Roe 蟹籽雞蛋沙律
Cherry Tomatoes 車厘茄
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

Cream of Porcini Mushroom Soup 牛肝菌忌廉湯

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
Baked Seafood in Cream Cheese 芝士忌廉焗海鮮
Roasted Beef Ribeye with Morel Mushrooms and Port Wine Sauce 烤肉眼扒伴羊肚菌及砵酒汁
Sautéed Prawns with Vegetables in XO Sauce
XO醬雜菜炒蝦球
India Chicken Curry 印度咖喱雞肉
Stir-fried Seasonal Vegetables in Superior Broth
上湯炒時蔬
Fried Rice with Conpoy, Crab Roe and Egg White
瑤柱蟹籽蛋白炒飯
Linguine with Tomato and Herbs 香草鮮茄扁意粉
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
Tiramisu 意大利芝士餅
Homemade Cheesecake 自家製芝士蛋糕
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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Lunch Menu 午餐菜譜 B

COLD DISHES 冷盤

Green Mango Seafood Salad 青芒海鮮沙律
Parma Ham with Cantaloupe Melons 巴馬火腿配蜜瓜
Smoked Salmon 煙燻三文魚
Shredded Chicken with Sesame Sauce 麻香手撕雞
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
Fresh Pineapple and Potato Salad 鮮菠蘿薯仔沙律
Cherry Tomatoes 車厘茄
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

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
Baked Salmon Fillets with Bacon, Garlic and Oregano
香草煙肉蒜蓉焗三文魚
Sautéed Shrimps with Bamboo Piths and Black Fungus
竹筴木耳炒蝦仁
Grilled Mixed Vegetables with Herbed Olive Oil
香草橄欖油扒雜菜
Grilled Beef Tenderloin with Red Wine and Cognac
Brandy Reduction 紅酒干邑濃汁扒牛柳
Green Pork Curry in Thai Style 泰式青咖喱豬肉
Fried Rice with Diced Abalone and Chicken
鮑魚雞粒炒飯
Baked Mashed Potatoes with Black Truffle and Cheese
芝士焗黑松露薯蓉
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
White Wine Jelly with Fresh Fruit 鮮果白酒啫喱
Homemade Cheesecake 自家製芝士蛋糕
Christmas Cookies 聖誕曲奇
Fresh Fruit Platter 新鮮果碟

Coffee and Tea 咖啡及茶

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