

Christmas Lunch Buffet Menu B



SEAFOOD ON ICE & SELECTED COLD DISHES

冰鎮海鮮及精選冷盤

Cold Shrimp, Blue Mussels 凍蝦, 藍青口
Assorted Sushi 雜錦壽司
Assorted Cold Cut Platter 法式雜錦凍肉
Chinese Vegetarian Platter 中式素拼盤
Crab Roe and Salmon Mousse 聖誕蟹籽三文魚慕絲
Thai Spicy Squid and Mussels Salad 泰式酸辣墨魚青口沙律
Pomelo Prawn Salad 柚子大蝦沙律
Japanese Mini Octopus and Chuka Salad
日式迷你八爪魚及中華沙律
Smoked Salmon & Cucumber Salad 煙三文魚青瓜沙律
Coconut Curry Chicken Salad 椰香咖喱雞沙律
Smoked Duck Breast Italian Fusilli with Balsamic Vinegar
煙鴨胸黑醋伴螺絲粉

GARDEN SALAD 田園沙律

Frisee 法國生菜
Butter Lettuce 牛油生菜
Red Leaf 紅葉生菜
Romaine Lettuce 羅文生菜
Tomato 蕃茄
Carrot 甘荀
Cucumber and Red Onion 青瓜、洋蔥
Cabbage and Capsicum 椰菜、辣椒

French, Italian, Vinaigrette, Herbs, Thousand Islands
各式沙律醬汁

Bacon 煙肉碎
Grated Parmesan Cheese 芝士粉
Toasted Pine Nuts 烘松子
Spring Onions 洋蔥碎
Bread Croutons 麵包碎

CHEF'S SOUP OF THE DAY 主廚精選餐湯

Cream of Black Truffle Soup 黑松露忌廉湯
served with Bread Roll and Butter 配麵包及牛油

HOT DISHES 環球薈萃

Braised Oxtail in Red Wine 聖誕肉桂紅酒燴牛尾
Teriyaki Chicken 日式大阪照燒雞
Pork Ribs in Thai Style 泰式焗肉排
Crispy Fish Fillets with Butter Sauce 牛油汁脆香魚柳
Baked Garlic Bacon Mashed Potatoes 蒜香煙肉焗薯蓉
Baked Vegetables in Portuguese Sauce 椰香葡汁焗時蔬
Baked Fettuccine with Cheese and Mushrooms
金銀芝士白菌焗闊麵
Fried Rice with Diced Scallop and Egg White
瑤柱白雪炒香苗

CARVING TROLLEY 銀車烤肉

Christmas Turkey with Cranberry Sauce and Giblet Gravy
燒聖誕火雞配金巴利汁

FESTIVAL DESSERTS 節日甜品

Christmas Pudding 聖誕布甸
Christmas Stollen 聖誕麵包蛋糕
Christmas Mince Pie 聖誕免治批
Black Forest Cake 黑森林蛋糕
Chestnut Cream Cake 栗子忌廉蛋糕
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
England Bread Pudding 英式麵包布甸
Chinese Wolfberry and Osmanthus Pudding 杞子桂花糕
Assorted Ice-cream 各式雪糕
Fresh Fruit Platter 新鮮果盤

Coffee or Tea 咖啡或茶

HK\$388+10% service charge

(Minimum 50 persons)
(Serving for 1.5 hours)