

2025 Christmas Buffet Lunch Menu A
2025 聖誕自助午餐 A

Appetizers 前菜

Prawn and Fresh Fruit Salad
鮮果大蝦沙律
Thai-style Green Papaya Salad
泰式青木瓜沙律
Marinated Baby Octopus and Green Seaweed
日式迷你八爪魚及中華沙律
Marinated Eggplant and Zucchini with Pesto Sauce
香草扒茄子及青瓜
Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

Seasonal Fresh Garden Green Salad
田園雜菜沙律
Caesar Salad with Condiments
凱撒沙律
Cherry Tomato
車厘茄
Sweet Young Kernel Corn
粟米粒
Sliced Cucumber
青瓜片
Dressing: Balsamic Vinaigrette, Thousand Island,
Caesar and Japanese Sesame
醬汁：黑提子醋汁、千島汁、凱撒汁及日式芝麻醬
Condiments: Crouton, Shaved Parmesan Cheese
配料：脆麵包粒、巴馬臣芝士片

Sushi Bar 壽司吧

Assorted Sushi and California Rolls
雜錦壽司及加州卷
Assorted Sashimi (Fresh Salmon, Tuna and Octopus)
雜錦日式刺身 (三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimps, Sea Whelk and Mussel
蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Cream of Wild Mushroom Soup
野菌忌廉湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Roasted Bone-in Gammon Ham
烤有骨金門火腿

Hot Dishes 熱盤

Roast Canadian Pork with Prune and Mustard Gravy
燒美國豬柳釀西梅伴芥末燒汁
Wok-fried Shrimp and Scallop with Celery with Cashew Nut
西芹腰果炒帶子蝦仁
Pan-fried Sea Bass Fillet with Dill Cream Sauce
香煎鱸魚柳伴刁草忌廉汁
Deep-fried Chicken with Prawn Cracker
脆皮燒雞配蝦片
Thai-style Red Curry Duck
泰式紅咖喱鴨
Fettuccine with Chorizo and Spicy Tomato Sauce
西班牙辣肉腸茄醬寬條麵
Fried Rice with Conpoy, Egg White and Mixed Vegetable
瑤柱蛋白雜菜炒香苗
Gratinated Pumpkin and Potato
南瓜焗薯

Dessert 甜品

Bread and Butter Pudding with Vanilla Sauce
牛油麵包布甸配雲呢拿汁
Christmas Chocolate Log Cake
聖誕朱古力樹頭蛋糕
Christmas Cookies
聖誕曲奇
Tiramisu
意大利芝士餅
Green Tea Panna Cotta
綠茶意大利奶凍
Baked Apple Strudel with Vanilla Custard Sauce
焗蘋果批
Crème Brûlée
法式焦糖燉蛋
Dark Chocolate Raspberry Tart
特濃朱古力紅桑子撻
Fresh Fruit Platter
鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 HK\$658 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白餐酒無限量供應，每位額外收費港幣30元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材
如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢

2025 Christmas Buffet Lunch Menu B
2025 聖誕自助午餐 B

Appetizers 前菜

Parma Ham with Cantaloupe Melon
風乾火腿伴蜜瓜
Thai-style Spicy Seafood Salad with Mango
泰式香芒海鮮沙律
Marinated Baby Octopus and Green Seaweed
日式迷你八爪魚及中華沙律
Curry Baby Cuttlefish Salad with Bean Sprout
咖喱迷你墨魚沙律
Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

Seasonal Fresh Garden Green Salad
田園雜菜沙律
Caesar Salad with Condiments
凱撒沙律
Sweet Corn Kernel and Bell Pepper
粟米甜椒沙律
Beef Root and Orange Salad with Feta Cheese
紅菜頭橙沙律配希臘芝士
Potato Salad in German Style
德國薯仔沙律
Grilled Italian Vegetables
意大利扒雜菜沙律
Dressing: Balsamic Vinaigrette, Thousand Island,
Caesar and Japanese Sesame
醬汁：黑提子醋汁、千島汁、凱撒汁及日式芝麻醬
Condiments: Crouton, Shaved Parmesan Cheese
配料：脆麵包粒、巴馬臣芝士片

Sushi Bar 壽司

Assorted Sashimi (Fresh Salmon, Tuna, Octopus,
Deep Water Shrimp and Surf Clam)
雜錦日式刺身 (三文魚、吞拿魚、八爪魚、甜蝦及北寄貝)
Assorted Sushi and California Roll
雜錦壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimps, Sea Whelk and Mussel
蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Seafood Chowder Soup
海鮮周打忌廉湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Oven-roasted Australian Angus Beef Striploin with Black Pepper Sauce
烤安格斯燒西冷牛扒伴黑椒汁

Hot Dishes 熱盤

Pan-fried Sea Bass Fillet with Shallot Butter Sauce
香煎鱸魚柳伴乾蔥牛油汁
Grilled Lamb Chop with Green Pepper Corn Sauce
燒羊扒伴青胡椒汁
Indian Chicken Tikka
印式烤雞
Pan-fried Pork Piccata with Tomato Coulis
香煎意式豬里脊伴鮮茄醬
Lyonnais Potato
洋蔥炒薯
Sautéed Carrot Vichy, Kenya Bean and Braised Baby Corn
炒甘筍、法邊豆及粟米仔
Fried Rice with Wild Mushroom and Pine Nut
松子野菌炒香苗
Sautéed Scallop and Prawn with Broccoli
西蘭花炒帶子蝦球

Dessert 甜品

Christmas Chocolate Log Cake
聖誕朱古力樹頭蛋糕
Christmas Stollen
聖誕果子蛋糕
Christmas Cookies
聖誕曲奇
Apple Crumble with Vanilla Custard Sauce
焗迷你蘋果金寶
Strawberry Chiffon Cake
草莓海綿蛋糕
Mango Napoleon
芒果拿破崙
Mango Cheese Cake
香芒芝士蛋糕
Pineapple Mousse with Coffee Jelly
菠蘿慕絲配咖啡凍
Fresh Fruit Platter
鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 HK\$758 per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours

Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per person

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒2小時

餐酒升級：2小時精選紅白餐酒無限量供應，每位額外收費港幣30元

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

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2025 Christmas Buffet Dinner Menu A
2025 聖誕自助晚宴 A

Appetizers 前菜

Smoked Salmon Slice with Traditional Condiments
煙三文魚伴傳統配料
Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
Parma Ham with Ripe Melon
意大利風乾火腿伴蜜瓜
Thai-style Spicy Prawn and Papaya Salad
香辣鮮蝦木瓜沙律
Japanese Potato and Blue Crab Meat Salad
日式馬鈴薯蟹肉沙律
Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬
Roasted Pumpkin Salad with Pine Nut
燒南瓜松子沙律
Black Fungus and Lotus Root Salad with Sichuan Chili Dressing
川辣木耳蓮藕沙律

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Bean Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese, Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sushi and California Rolls
雜錦壽司及加州卷
Assorted Sashimi (Fresh Salmon, Tuna and Octopus)
雜錦日式刺身(三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Seafood Chowder Soup
海鮮周打忌廉湯
Seafood Broth with Shredded Conpoy
海皇瑤柱羹
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Roasted Australian Grain-fed Beef Striploin
烤澳洲穀飼西冷牛扒
Gravy Sauce and Pommery Mustard
燒汁及法國芥末
Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Brussels Sprout, Caramelized Chestnut, Cranberry Sauce
小椰菜、焦糖栗子、紅莓汁

Hot Dishes 熱盤

Pan-fried Lamb Cutlet with Green Peppercorn Sauce
香煎羊扒配青胡椒汁
Barbecued Baby Pork Ribs
醬烤豬肋骨
Indian Butter Chicken, Basmati Rice
印度牛油雞配印度飯
Roasted Halibut with Herbs
香草烤原條比目魚
Truffle Gratin Potato
黑松露忌廉焗薯
Fried Rice with Mixed Seafood and Egg White
海鮮蛋白炒香苗
Braised Shanghai Brassica with Black Mushroom in Oyster Sauce
蠔皇花菇扒小棠菜
Braised Straw Mushroom with Baby Cabbage
鮮菇扒津白

Dessert 甜品

Christmas Log Cake
聖誕朱古力樹頭蛋糕
Christmas Stollen
德式聖誕果子蛋糕
Christmas Cookies
聖誕曲奇
Panettone
意大利聖誕包
Christmas Pudding with Vanilla Sauce
聖誕布甸配雲呢拿汁
Sweetened Sago Cream with Mango and Pomelo
楊枝甘露
Chocolate Truffle Cake
特濃朱古力蛋糕
Mango Napoleon
芒果拿破崙
Green Tea with Red Bean Swiss Roll
綠茶紅豆瑞士卷
Tiramisu
意大利芝士餅
Sea Salt Caramel Cheese Cake
海鹽焦糖芝士餅
Fresh Fruit Platter
鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 HK\$858 per person

Subject to 10% service charge

Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours

Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50 per person

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費

包括無限量供應汽水、橙汁及精選啤酒3小時

餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50元

餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材

如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢

2025 Christmas Buffet Dinner Menu B
2025 聖誕自助晚宴 B

Appetizers 前菜

Smoked Salmon Slice with Traditional Condiment
煙三文魚伴傳統配料
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Chicken with Lemon Pickle, Thyme and Roasted Artichoke Salad
香草檸檬雞肉燒朝鮮蓴沙律
Thai-style Glass Noodle Salad with Calamari
泰式魷魚粉絲沙律
Kale and Couscous Salad
羽衣甘藍麥米沙律
Roasted Cauliflower and Shrimp Salad with Pomegranate
烤椰菜花石榴子鮮蝦沙律
Seafood and Fresh Fruit Salad
海鮮鮮果沙律
Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Bean Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese, Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sushi, Seared Nigiri Sushi and California Roll
雜錦壽司、炙燒壽司及加州卷
Assorted Sashimi (Fresh Salmon, Tuna, Octopus,
Deep Water Shrimp and Surf Clam)
雜錦日式刺身 (三文魚、吞拿魚、八爪魚、甜蝦及北寄貝)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Snow Crab Leg, Shrimp, Sea Whelk and Mussel
鱈場蟹腳、凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Clam Chowder with Cheddar Crouton
蜆肉周打湯配芝士梳打餅
Double-boiled Chicken Soup with Conch and Cordyceps Flower
蟲草花螺頭燉雞湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Slow-roasted Prime Rib Eye
with Gravy Sauce and Pommery Mustard
慢烤原條特級肉眼扒配燒汁及法國芥末
Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Dressings: Gravy Sauce, Pommery Mustard
燒汁及法國芥末
Brussels Sprout, Caramelized Chestnut, Cranberry Sauce
小椰菜、焦糖栗子、紅莓汁

Hot Dishes 熱盤

Roasted Bone-in Gammon Ham
丁香烤有骨火腿
Roasted Lamb Rack with Mustard Seed Sauce
烤羊架配芥末籽汁
Beef Curry with Biryani Rice
咖喱牛肉配印式香苗
Roasted Duck Breast in Vodka Orange Gravy
慢烤鴨胸配橙香伏特加燒汁
Pan-seared Sea Garoupa Fillet with Porcini Cream Sauce
香煎石斑魚柳伴牛肝菌忌廉汁
Gratinated Assorted Seafood with Cheese Sauce
芝士白汁焗海鮮
Stir-fried Broccoli with Cuttlefish Slice and Chicken
西蘭花炒鳳片及花枝片
Fried Rice with Shredded Conpoy and Egg White
瑤柱蛋白炒香苗

Dessert 甜品

Christmas Log Cake
聖誕朱古力樹頭蛋糕
Christmas Stollen
德式聖誕果子蛋糕
Christmas Cookies
聖誕曲奇
Panettone
意大利聖誕包
Christmas Pudding with Vanilla Sauce
聖誕布甸配雲呢拿醬
Raspberry and Coconut Mousse
紅桑子椰子慕絲杯
Black and white Forest Cake
黑白森林蛋糕
Mango Napoleon
芒果拿破崙
Hazelnut Praline and Milk Chocolate Cake
榛子牛奶朱古力蛋糕
Baileys Irish Cream Cheesecake
百利甜酒芝士蛋糕
Fresh Fruit Platter
鮮果拼盤
Mövenpick Ice-cream
Mövenpick雪糕

Coffee and Tea Station 自助咖啡及茶

每位 HK\$958 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
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Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材
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2025 Christmas Set Lunch Menu
2025 聖誕午宴套餐

Purée of Pumpkin Soup
flavored with Ginger
南瓜薑蓉湯

Bread Roll with Butter
精選麵包籃

Roasted Tom Turkey Breast
Turkey and Chestnut Stuffing Roulade, Potato Mousseline,
Brussels Sprout, Cranberry Sauce
聖誕火雞胸
火雞卷配薯蓉小椰菜、金巴利汁

OR 或

Poached Sea Bass in Champagne Sauce
Courgette Linguine, Honey Glaze Beetroot and Fresh Basil Pesto
香檳汁浸鱸魚
意瓜扁意粉、蜜餞紅菜頭、羅勒香草醬

Chocolate Fudge Cake, Bitter Chocolate Mousse with Sour Cherries
朱古力軟心蛋糕伴朱古力慕絲及酸櫻桃

Christmas Cookie and Chocolate
聖誕曲奇及朱古力

Coffee or Tea
咖啡或茶

每位 HK\$498 per person

2025 Christmas Set Dinner Menu
2025 聖誕晚宴套餐

Pan Seared Black Pepper Tuna Carpaccio
with Quail Egg, Baby Cress, Champagne Vinaigrette
香煎黑椒吞拿魚薄片
配鵪鶉蛋、菜苗沙律、香檳醋汁

Purée of Pumpkin with Alaska Crabmeat Soup flavored with Ginger
阿拉斯加蟹肉南瓜薑蓉湯

Bread Roll with Butter
精選麵包籃

Roasted Tom Turkey Breast
Turkey and Chestnut Stuffing Roulade, Potato Mousseline,
Brussels Sprout, Cranberry Sauce
聖誕火雞胸
火雞卷配薯蓉小椰菜、金巴利汁

OR 或

Oven-baked Pistachio Crusted Cod Fillet
Garlic Mashed Potato, Haricot Bean and Fennel Cream Sauce
開心果焗鱈魚柳
配蒜蓉薯蓉、海軍豆、茴香忌廉汁

Mango Yoghurt Cheese Cake, Caramelized Almond, Vanilla Sauce
香芒乳酪芝士餅
配焦糖杏仁及雲呢拿汁

Christmas Cookie and Chocolate
聖誕曲奇及朱古力

Coffee or Tea
咖啡或茶

每位 HK\$638 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours (lunch) or 3 hours (dinner)
Beverage Upgrade: Unlimited serving of house wine for 2 hours (lunch) or 3 hours (dinner) with a supplement charge of HK\$30 (lunch) or HK\$50 (dinner) per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時(午宴)或3小時(晚宴)
餐酒升級：2小時(午宴)或3小時(晚宴)精選紅白餐酒無限量供應，每位額外收費港幣30元(午宴)或港幣50元(晚宴)
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材
如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢