

2024 Christmas Dinner Buffet Menu A

COLD DISHES 冷盤

- Fresh Oysters on Ice with Shallot Vinegar 新鮮生蠔配洋醋汁
Smoked Norwegian Salmon with Trimmings and Condiments 煙挪威三文魚
Salmon Sashimi 三文魚刺身
Sea Whelks and Mussels 翡翠螺、青口
Assorted Sushi and Rice Rolls with Ginger Pickle 日式雜錦壽司
Assorted Cold Cut 雜錦凍肉
Roasted Turkey Salad with Pineapple 菠蘿火雞沙律
Potato Salad 薯仔沙律
Spicy Cuttlefish and Mussels Salad 辣墨魚仔、青口沙律
Smoked Duck Breast Salad 煙鴨胸沙律
Tomato and Mozzarella Cheese Salad 蕃茄水牛芝士沙律
Cheese Platter 各式芝士碟

SALADS 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 甘筍
Cucumber and Red Onion 青瓜、洋蔥
Cabbage and Capsicum 椰菜、辣椒

DRESSINGS 沙律醬汁

- French, Italian, Thousand Island and Herb Vinaigrette
法國、意大利、千島醬及香草沙律汁

CONDIMENTS 配料

- Bacon 煙肉碎
Grated Parmesan Cheese 芝士粉
Toasted Pine Nuts 烘松子
Spring Onions 青蔥
Croutons 烘麵包粒

SOUPS 湯

- Mixed Mushroom Cream Soup 雜菌忌廉湯
served with Bread Rolls and Butter 配牛油及麵包

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HOT DISHES 熱盤

- Pan-fried Salmon with Crab Roe Cream Sauce 扒三文魚配蟹籽忌廉汁
Roasted Lamb Leg with Rosemary Sauce 燒羊腩配露絲馬利汁
Braised Beef Short Ribs with Red Wine Sauce 紅酒燴牛肋條
Sweet & Sour Pork with Pineapple 菠蘿咕嚕肉
Japanese Curry Chicken 日式咖喱雞
Pan-fried Fillet of Sole in Paris Sauce 煎龍利柳配巴黎汁
Wok-Fried Seasonal Vegetables 中式清炒時蔬
Roasted Potato Wedge with Herbs 香草燒薯角
Vegetable Mornay 芝士白汁焗雜菜
Fried Rice with Baby Shrimp and Conpoy in Egg White 瑤柱蛋白蝦仁炒飯

FROM THE CARVING TROLLEY 肉車

- Christmas Turkey with Cranberry Sauce and Giblet Gravy 燒聖誕火雞配金巴利汁
Roast Beef Rib-eye 燒牛肉眼

DESSERTS 甜品

- Christmas Pudding 聖誕布甸
Christmas Stollen 聖誕麵包蛋糕
Christmas Chocolate Log 聖誕朱古力樹幹蛋糕
Marble Cheese Cake 雲石芝士蛋糕
Chocolate Truffle Tart 軟心朱古力撻
Macaroon 法式小甜餅
Assorted Jelly 雜錦啫喱
Movenpick Ice-cream Movenpick 雪糕
Christmas Cookies 聖誕曲奇
Fresh Fruit Platter 新鮮果盤

Coffee or Tea 咖啡或茶

HK\$498 + 10% service charge per person

(Minimum 50 persons)
(Serving for 2 hours)