

## 2024 Christmas Lunch Buffet Menu B

### COLD DISHES 冷盤

Salmon Mousse 三文魚慕絲

Assorted Sushi and Rice Rolls with Ginger Pickles 雜錦壽司

Assorted Cold Cut 雜錦凍肉

Smoked Salmon & Cucumber Salad 煙三文魚青瓜沙律

Pineapple and Chicken Salad with Light Curry Mayonnaise 淡咖喱菠蘿雞肉沙律

Spicy Cuttlefish and Mussels Salad 辣墨魚仔、青口沙律

Shrimps and Pomelo Salad 柚子大蝦沙律

Smoked Duck Breast with Fusilli Salad 煙鴨胸沙律伴螺絲粉

### 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, Vinaigrette, Herbs, Thousand Islands 各式沙律醬汁

### CONDIMENTS 配料

Bacon, Grated Parmesan Cheese, 煙肉碎、芝士粉

Toasted Pine Nuts, Spring Onions and Bread Croutons 烘松子、洋蔥碎、麵包碎

### SOUP 湯

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

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### **HOT DISHES 熱盤**

- Stewed Ox Tail with Red Wine Sauce 紅酒燴牛尾  
Teriyaki Chicken 日式照燒雞  
Pork Ribs with Lemon Grass in Thai Style 泰式香茅肉排  
Deep-fried Fillets of Sole with Butter Sauce 吉列龍脷柳配牛油汁  
Sauteed Fresh Mushroom with Broccoli 鮮菇扒西蘭花  
Baked Mashed Potato with Black Truffle and Thyme Butter 黑松露香草焗薯蓉  
Baked Vegetables in Portuguese Style 葡汁焗時蔬  
Braised E-Fu Noodle 干燒伊麵  
Fried Rice with Assorted Seafood, Sakura Shrimps and Eggs 櫻花蝦海鮮蛋炒飯

### **FROM THE CARVING TROLLEY 肉車**

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

### **DESSERTS 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\$340 +10% service charge per person

(Minimum 50 persons)

(Serving for 1.5 hours)