



"Versatile Lobsters"

Poolside BBQ Lunch Buffet in Regal Riverside Hotel

「百變龍蝦」· 國際美食池畔燒烤自助午餐

24, 25, 26, 31 Dec 2025 & 1 Jan 2026

Seafood Paella with Lobster 西班牙龍蝦海鮮飯

Lobster Thermidor 芝士白汁焗龍蝦 (每位半隻)

Pumpkin and Lobster Salad 南瓜龍蝦沙律

Fresh Fruit Salad with Lobster 鮮果龍蝦沙律

Stir-fried Lobster Claws with Ginger and Scallion 薑蔥炒龍蝦鉗

Christmas Turkey 聖誕火雞

Traditional Honey Glazed Gammon 蜜汁燒原隻火腿

Signature Napoleon 招牌拿破崙餅

Bombe Alaska Cake 火焰雪山蛋糕

French Yule Log Cake 法國提子樹頭餅

Christmas Pudding 聖誕布甸

Chocolate Fondue 朱古力火鍋

SEAFOOD COUNTER 精選海鮮

Boston Loster 波士頓龍蝦

Sea Clams 海蜆

Australian Blue Mussels 澳洲藍青口

Sea Prawns 海蝦

Golden Whelks 黃金螺

Served with Lemon Wedges and Cocktail Sauce 配檸檬角及咯嗲汁





JAPANESE SECTION 日式美食

Sashimi 刺身專區

Salmon, Tuna, Snapper, Herring and Octopus 三文魚、吞拿魚、鯛魚、希靈魚及八爪魚

Sushi and Maki 雜錦手握壽司

Congar Eel, Salmon, Crab Stick, Gunkan-maki, California Roll and Maki
鰻魚、三文魚、蟹柳、軍艦壽司、加州卷及太卷

Japanese Snacks 日式小食

Japanese Mini Octopus, Marinated Jelly Fish and Seasoned Whelks
日式小墨魚、中華海蜇 及 日式螺肉

Japanese Soba 日式冷麵

Served with Seaweed, Sesame, Sesame Sauce and Tsuyu
配 紫菜絲、芝麻、日式胡麻汁、冷麵汁

SALAD BAR 新鮮蔬菜沙律吧

French Mixed Lettuce, Romine, Iceburg Lettuce, Cherry Tomato,
Red Kidney Beans, Chickpeas, Corn Kernels, Cucumber, Carrots, Bell Pepper
Thousand Island Dressing, Honey Mustard Dressing, Italian Vinaigrette,
Balsamic Olive Oil, Black Olive, Green Olive, Onion and Caper
法式雜生菜、羅文生菜、西生菜、車厘茄、紅腰豆、雞心豆、粟米粒、青瓜、甘筍及甜椒
配千島汁、蜜糖芥末汁、意大利油醋汁、黑醋欖油、黑水欖、青水欖、洋蔥及水瓜柳

COLD CUTS PLATTER 聖誕雜錦冷盤

Roasted Turkey Breast with Assorted Cold Cuts 香草燒火雞胸拼雜錦凍肉盤
Smoked Salmon 煙三文魚





SALADS 沙律

Roasted Assorted Vegetables with Black Truffle Sauce 黑松露烤雜菜
Thai Green Papaya Salad with Beef 泰式青木瓜牛肉沙律
Waldorf Apple Salad with Walnut and Raisin 華都夫蘋果合桃提子乾沙律
Fresh Fruit Salad with Lobster 鮮果龍蝦沙律
Prawn and Broccoli Salad in Garlic Vinaigrette 大蝦西蘭花香蒜油醋汁
German Bratwurst and Cheese Salad with Pickles 德國肉腸芝士酸瓜沙律
Potato and Tuna Salad 法式吞拿魚薯仔沙律
Pumpkin and Lobster Salad 南瓜龍蝦沙律

SOUP 餐湯

Lobster Bisque 干邑龍蝦蕃茄湯

CARVING STATION 烤肉精選

Christmas Turkey 聖誕火雞
Traditional Honey Glazed Gammon 蜜汁燒原隻火腿

BARBECUED MEAT 明爐燒味

Poached Chicken 白切雞
Poached Chicken in Soy Sauce 豉油雞
BBQ Pork 叉燒
Roasted Duck 燒鴨

HOT ITEMS 聖誕熱盤

Lobster Thermidor 芝士白汁焗龍蝦 (每位半隻)
Seafood Paella with Lobster 西班牙龍蝦海鮮飯
Chicken in Indian Curry 印度咖哩雞
Assorted Vegetables in Red Curry 紅咖哩雜菜
Steamed Seafood 清蒸海上鮮
Baked Broccoli with Cheese 法式芝士焗西蘭花
Stir-Fried Seasonal Vegetables with Sliced Abalone in Regal XO Sauce 富豪 XO 醬鮑片炒時蔬
Stewed Pork Shank with Grilled Eggplant 紅酒燴豬小腿配香烤茄子
Stir-fried Lobster Claws with Ginger and Scallion 薑蔥炒龍蝦鉗
Roasted Lamb Chop 烤羊扒





BBQ 燒烤美食

Chicken Wing, Pineapple, Pork Neck, Scallop, Nuremberg Sausage,
Mackerel and Pork Chop

Served with Gravy and Black Pepper Sauce

燒雞翼、菠蘿、豬頸肉、半殼扇貝、紐倫堡腸、鯖魚 及 豬扒
配 燒肉汁 及 黑椒汁

Special Noodles Station 特式粉麵

Chicken Stock 清雞湯

Laksa Soup 喇沙湯

Angus Beef, Prawns, Chicken, Squid, Fish Balls, Beef Balls, Cheese Balls, Chikuwa,
Fish Cake, Crab Sticks, Sausages, Luncheon Meat, Yam Bundles, Baby Cabbage,
Chinese Cabbage, Enoki Mushrooms, Fresh Mushrooms, Pumpkin Slices,
Chinese Lettuce, Lettuce, Fried Bean Curd Rolls, Fried Bean Curd,
Fried Bean Curd Balls, Udon, Instant Noodles, Etc..

安格斯牛肉、鮮蝦、雞絲、魷魚、魚蛋、牛丸、芝士丸、竹輪、
魚片頭、蟹柳、腸仔、午餐肉、芋絲、娃娃菜、小棠菜、金菇、鮮冬菇、南瓜片、
唐生菜、西生菜、響鈴、炸支竹、山根、烏冬、公仔麵等...
款式不時轉換，應有盡有！

CHRISTMAS DESSERTS 聖誕甜品

French Puff Tower 法式泡芙塔

Signature Napoleon 招牌拿破崙餅

Bombe Alaska Cake 火焰雪山蛋糕

French Yule Log Cake 法國提子樹頭餅

Christmas Pudding 聖誕布甸

Chocolate Fondue 朱古力火鍋

Chestnut Panna Cotta 栗子奶凍蛋糕

Apple Strudel 蘋果卷

White Chocolate Green Tea Brownie 白朱古力綠茶布朗尼

Tiramisu 意式芝士餅

Christmas Cookies 聖誕曲奇

Assorted Fresh Fruits 園林鮮果拼盤

Movenpick Ice Cream 各款口味雪糕

COFFEE OR TEA 咖啡或茶

