

Christmas Lunch Buffet (24 to 26 Dec 2024)

Seafood Section

Canadian Snow Crab Legs 加拿大皇后蟹腳, Sea Whelks 東風螺,
Oream Shrimps 海蝦, Clams 花甲, Blue Mussels 藍青口
Marie rose Sauce 歐陸海鮮醬, Cocktail Sauce 咯嗲汁, Nam Jim 泰式辣椒魚露, Lemon Wedge 檸檬角

Appetizer and Toss Salad

Assorted Cold Cut with Marinated Olives and Gherkin 什錦凍肉碟伴橄欖,酸黃瓜
Smoked Fish Platter with Capers and Red Onion 煙魚拼盤伴水瓜鈕,紅洋蔥
Premium Cheese Board with Dried Fruit and Cracker 頂級芝士板伴乾果,餅乾
Roasted Beef Salad with Dill Pickle and White Wine Vinegar 酸瓜燒牛肉沙律
Beet Root and Chicken Salad with Apple and Walnut 甜菜根雞肉沙律伴核桃蘋果
Classic Prawn and Melon Salad 經典千島鮮果大蝦沙律
Thai Seafood and Pomelo Salad 泰式柚子海鮮沙律
Greek Potato Salad with Feta Cheese and Herb 希臘芝士香草薯仔沙律

Graden Salad Bar

Romaine Lettuce 羅馬生菜, Arugula 芝麻菜, Red Chicory 紅菊苣, Frisee 九芽菜, Lolla Rossa 紅毛菜
Cherry Tomatoes 車厘茄, Cucumber 青瓜, Beetroot 甜菜頭, Bell Pepper 甜椒絲
Sweet Kernel Corn 粟米粒, Chickpea 鷹嘴豆, Kidney Bean 紅腰豆,
Caesar Dressing 凱撒沙律醬, Thousand Island 千島醬, It Dressing 意大利油醋, Honey Mustard Dressing 芥末蜜糖醬
Pecan Nut 山核桃, Crispy Bacon 煙肉碎, Crouton 脆麵包粒, Parmesan Cheese 巴馬臣芝士粉

Japanese Section

Salmon 三文魚, Seabream 鯛魚, Octopus 八爪魚
Sweet Shrimp 甜蝦, Sazae 榮螺
Assorted Maki Rolls 什錦壽司卷
Wasabi 山葵, Soy Sauce 豉油, Ginger Pickle 酸薑

Soup Section

Finnish Lohikeitto (Salmon and Potato Soup) 三文魚薯蓉湯
Chinese Daily Soup 中式老火湯
Artisan Bread rolls and Butter 手工麵包及牛油

Meat Section

Slow Roasted Sirloin of Beef 慢烤西冷牛扒
Butter-roasted Whole Turkey 牛油燒火雞
Red Wine Sauce, Giblet Gravy 紅酒肉汁,火雞肉汁
Cranberry Sauce, Sea salt, Mustard 紅梅汁,海鹽,芥末

Chinese Snacks and BBQ Section

BBQ Pork and Roast Duck 叉燒及燒鴨
Deep-fried Hiroshima Oyster 酥炸廣島蠔
Shrimp Net Spring Roll 絲網鳳尾蝦春卷
Deep-fried Squid Tentacle with Spice Salt 椒鹽魷魚鬚

Noodle Station

Egg Oil Noodle, Flat Rice Noodle, Rice Vermicelli 油麵,河粉,米粉
Prawn, Mussel, Wonton, Slice Beef, Beef Ball, Pork Ball, Squid Ball, Fish Cake,
鮮蝦,青口,雲吞,牛肉片,牛丸,貢丸,墨丸,魚角
Lettuce, Choy Sum, Baby Cabbage, Shitake Mushroom
生菜,菜心,娃娃菜,鮮冬菇
Chili Oil, Spring Onion, Coriander, Deep-fried Garlic, Dep-fried Shallot, Chili Flake
辣椒油,青葱,芫茜,炸蒜,炸紅葱,辣椒碎

Western Hot Section

Swedish Meatball with Creamy Mushroom Gravy 瑞典肉丸配白菌忌廉汁
Braised Wagyu Beef Cheek with Dark Ale 黑啤燜和牛頰肉
Baked Halibut Fillet with Creamy Spinach and Cheese 芝士忌廉菠菜焗比目魚柳
Sautéed Bussel Spouse with Bacon 煙肉炒甘藍菜
Honey Glazed Sweet Potato 蜜糖焗甜薯片

Chinese Hot Section

Wok-fried River Prawn with White Pepper and Grass Noodle 胡椒粉絲煮大頭蝦
Steamed Chicken and Cordyceps Flower Wrapped with Lotus Leave 荷香蟲草花蒸雞
Coddled Baby Cabbage with Yannam Ham Supreme Broth 雲腿上湯浸娃娃菜
Thai Seafood Fried Rice with Shrimp Paste 泰式海鮮蝦糕炒飯

Curry Section

Mutton Rogan Josh 羊肉咖喱
Tandoori Chicken Tikka 印度香料烤雞
Vegetable Korma 白咖喱雜菜
Naan Bread and Papadum 印度烤餅及薄脆
Mint Chutney, Mango Chutney, Mixed Pickle 薄荷醬,芒果甜酸醬,印度醃菜

Dessert Table

Christmas Yule Log Cake 聖誕木柴蛋糕
Classic Italian Panettone 意大利果子甜包
Fruit Mince Pie 百果餡餅
Chestnut Mont Blanc Tart 法式栗子雪山撻
Cranberry Hazelnut Pudding 榛子蔓越莓布甸
Almond Rum Cake 郎姆酒杏仁蛋糕
Raisin Milk Pudding 提子乾鮮奶布甸
Chocolate Mazarin Cake 朱古力杏仁蛋糕
Christmas Pudding with Brandy Custard Sauce 聖誕布甸配白蘭地汁
Seasonal Fresh Fruit Platter 鮮果拼盤
Assorted Ice-cream 杯裝雪糕

Kids Corner

Mini Hot Dog 迷你熱狗
French Fries with Tomato Ketchup 炸薯條配蕃茄醬
Sliced Chicken with Creamy Mushroom Sauce 忌廉白菌炒雞片
Penne Pasta with Bacon Tomato Sauce 煙肉茄汁直通粉
Butter Kernel Corn 牛油粟米粒
Glazed Carrot with Honey 蜜糖燴甘筍

Kids Desserts

Popcorn 爆玉米花

Pancake with Condiment 熱香餅及配料

Belgian Waffle with Condiment 格仔餅及配料

Fruit Jelly 果味啫喱

Almond Tofu Pudding 杏仁豆腐杯

Marshmallow 棉花糖

Assorted Gummy Candies 雜錦軟糖

Gingerbread Cookies 聖誕薑餅曲奇