

Festive Dinner Buffet Menu (On Non Festive Date)

December 23 & 28-30, 2020 & January 2, 2021

Christmas Delicatessen

Duck Rillettes, Toasted Brioche

鴨肝醬、烤奶油麵包

Seafood Cocktail, Russian Dressing

時令凍海鮮配俄式沙律醬

Roasted Beef Salad with Broccoli, Olives, Mustard Dressing

燒牛肉沙律配西蘭花、橄欖、芥末醬

Prawns and Squid Salad with Baby Spinach, Tarragon Cream Dressing

鮮蝦魷魚沙律配菠菜苗、龍蒿忌廉醬

Organic Quinoa Salad, White Beans and Artichoke Hearts (veg)

有機藜麥沙律、白豆、菜薹心(素)

Prosciutto Crudo di Cuneo, Milano Salami, Italian Bresola, Coppa Ham, Smoked Turkey

Assorted Pickles Vegetables, Olives

意大利風乾火腿、莎樂美腸、意式風乾牛肉、意式風乾豬頸火腿、煙火雞配醃菜及橄欖

Heirloom Tomatoes with Fresh Basil in White Balsamic Vinegar (veg)

原生番茄、鮮羅勒配意大利白醋(素)

Selection of Hydro Grow Lettuce with Condiments and Dressings (veg)

雜特色水耕生菜、配料、醬汁(素)

Smoked Salmon and Tuna with Condiments

煙燻三文魚、煙燻吞拿魚伴配料

Pate' en Croute with Cumberland Sauce

法式鴨肝批配金巴倫果醬

Asian Counter

Sweet and Sour Fish Fillet

咕嚕魚柳

Japanese Vegetable Tempura (veg)

日式蔬菜天婦羅(素)

Wok Fried Duck Breast with X.O Sauce

XO 醬炒鴨胸

Crab Meat Broth with Pumpkin and Sweet Corn

蟹肉南瓜粟米羹

Briased Bean Curd with Mushrooms and Fresh Shitake (veg)

榆耳鮮冬菇扒豆腐(素)

Indian Lamb Masala, Saffron Pilaf Rice

印式羊肉咖喱、藏紅花飯

Stir-fried Pad Thai with Tiger Prawn

泰式虎蝦金邊粉

Chef Carving Station

Roasted Angus Beef Tenderloin, Truffle Sauce

香烤安格斯牛柳，松露醬

Dark Beer Glazed Bone in Gammon Ham, Pommery Mustard Sauce

德國啤酒蜜餞有骨火腿、芥末汁

Masala Leg of Lamb, Rita and Homemade Mango Chutney

印式羊腿咖喱，薄荷醬，自家製芒果酸辣醬

Baked Miso Salmon Fillet, Wasabi Cream Sauce

日式麵豉醬焗三文魚柳，芥末忌廉醬

Chef Cooking Station

Variation of Pasta - Penne, Rigatoni, Ravioli, Gnocchi, Spaghetti

精選意大利粉麵-長通粉、通心粉、雲吞、馬鈴薯麵糰、意粉

Sauce - Beef Bolognese, Basil Tomato, Trio Cream Cheese Sauce, Pesto Sauce

自選醬汁-牛肉醬、香草番茄醬、三重忌廉芝士醬、羅勒青醬

Honk Kong Street Noodle Station with Condiments

香港車仔麵檔

Dessert

Panettone

意大利聖誕麵包布甸

Christmas Trifle

聖誕英式蛋糕布甸

Baked Sicilian Lemon Tart

焗西西里檸檬撻

Christmas Spice Crispy Puff

聖誕香料脆皮芭芙

Green Tea Cheese Cake

綠茶芝士蛋糕

Chocolate and Mandarin Yule Log

朱古力柑橘聖誕樹幹蛋糕

Selection Cheese Platter with Fruit Jam and Dried Fruit Bread

精選芝士拼盤配果醬及乾果麵包

Cinnamon Pineapple in Whole Fruit Tea Infusion

水果茶伴肉桂菠蘿

Vanilla Sabayon

雲喱嗶沙巴翁

Christmas Pudding

聖誕布甸

**HK\$850 plus 10% service charge per person
Inclusive of 1 glass of soft drink, mineral water or orange juice**

Only for registered in-house guests

Festive Buffet Menu

December 24-26 & 31, 2020 & January 1, 2021

Christmas Delicatessen

- Aloo Chaat (veg)
印式甜辣馬鈴薯 (素)
- Seafood Cocktail, Russian Dressing
時令凍海鮮配俄式沙律醬
- Pate' en Croute with Cumberland Sauce
法式鴨肝批配金巴倫果醬
- Liver Mousse, Walnut Bread and Crackers
鴨肝慕絲、合桃麵包及餅乾
- Gravlax, Smoked Salmon, Poached Salmon with Dill Yoghurt Sauce
煙燻三文魚、三文魚配刁草酸乳汁
- Prosciutto Crudo di Cuneo, Cataloupe Melon, Milano Salami, Italian Bresola, Coppa Ham
Assorted Pickles Vegetables, Olives
意大利風乾火腿、甜瓜、莎樂美腸、意式風乾牛肉、意式風乾豬頸火腿配醃菜及橄欖
- Roasted Veal, Baby Spinach, Pomegranate, Raspberry Dressing
爐烤牛仔肉、菠菜苗、石榴、紅桑子汁
- Selection of Hydro Grow Lettuce with Condiments and Dressings (veg)
雜/特色水耕生菜、配料、醬汁 (素)
- Smoked Turkey and Gammon Ham, Grilled Pineapples
煙火雞、凍金門火腿配烤菠蘿
- Burrata Cream, Cherry Tomato, Balsamic Glaze (veg)
意大利奶酪忌廉、車厘茄、意大利香醋 (素)
- Cobb Salad with Smoked Ham
科布沙律配煙火腿

Asian Counter

- Wok Fried Spanish Pork with Chili
西班牙豬回鍋肉
- Bean Curd Broth with Conpoy and Bean Curd
上湯瑤柱豆腐羹
- Braised Chicken Fillets with Assorted Onions
三蔥雞球
- Fried Crispy Egg Noodles with Shredded Chicken and Bean Sprouts
銀芽雞肉絲炒面
- Thai Green Curry Chicken with Steamed Jasmine Rice
泰式青咖喱雞肉配絲苗白飯
- Beef, Prawns and Lamb Satay with Peanut Sauce
牛肉、蝦、羊肉沙嗲配花生醬
- Grilled Indian Seabass Tikka, Rita
印式烤鱸魚咖喱配薄荷醬
- Japanese Oden in Soup
日式烏冬

Chef Carving Station

Roasted Beef Prime Rib, Truffle Sauce

烤特級有骨牛肋扒、松露醬汁

Roasted French Chicken, Rosemary Jus

香烤法國雞、迷迭香醬

Slow Roasted Christmas Turkey and Stuffing, Giblet Gravy

慢烤聖誕火雞伴經典配菜、香濃火雞醬汁

Baked Salmon Coulibiac, Dill Mustard Sauce

焗三文魚批、刁草芥末醬

Chef Cooking Station

Variation of Pasta - Penne, Rigatoni, Ravioli, Gnocchi, Spaghetti

精選意大利粉麵-長通粉、通心粉、雲吞、馬鈴薯麵糰、意粉

Sauce - Beef Bolognese, Basil Tomato, Trio Cream Cheese Sauce, Pesto Sauce

自選醬汁-牛肉醬、香草番茄醬、三重忌廉芝士醬、羅勒青醬

Risotto Caprese: Basil, Buffalo Mozzarella, Tomato Compote (veg)

意大利羅勒芝士番茄飯 (素)

Dessert

Christmas Trifle

聖誕英式蛋糕布甸

Snowman Macaron

雪人蛋白杏仁餅

Baked Sicilian Lemon Tart

焗西西里檸檬撻

Christmas Spice Crispy Puff

聖誕香料脆皮芭芙

Mandarin Orange Cheese Cake

柑橘芝士蛋糕

Melon Pearls in Whole Fruit Tea Infusion

水果茶伴甜瓜珍珠

Selection Cheese Platter with Fruit Jam and Dried Fruit Bread

精選芝士拼盤配果醬及乾果麵包

Chocolate and Mandarin Yule Log

朱古力柑橘聖誕樹幹蛋糕

Gingerbread Cookies

薑餅人曲奇

Panettone

意大利聖誕麵包布甸

Christmas Pudding

聖誕布甸

Vanilla Sabayon

雲喱啱沙巴翁

HK\$1,100 plus 10% service charge per person

Inclusive of 1 glass of soft drink, mineral water or orange juice

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