

Christmas & New Year's Eve Delights

聖誕及新年盛宴



自助餐菜單

Cold Seafood

凍海鮮

Cooked Mantis shrimp

瀨尿蝦

Cooked Prawns with Shell

凍蝦

Cooked Blue Mussel

凍藍青口

Japan Crab Leg

日本長腳蟹

Half shell lobster

凍龍蝦

Oyster

生蠔

Appetizer

前菜

Duck foie gras and mushroom pate

鴨肝凍批

Deviled egg with bacon, Salmon caviar

魔鬼蛋配煙肉及三文魚子

Galantine of chicken with wild mushroom

雞肉野菌沙律

Salmon Tartar in cucumber cups with

toasted sesame and preserved lemon

三文魚他他伴青瓜

Spot Prawn with lemon tarragon aioli

香草蝦杯

Duck liver pate on toast

鴨肝醬多士

Smoked Salmon

煙三文魚

Chorizo salami

辣肉腸

Lyonner Sausage

利安娜腸

Pork Belly with Minced Garlic

蒜泥白肉

Marinated vermicelli and black fungus with

garlic and vinegar

涼拌雲耳粉絲

Kimchi

韓式泡菜

Salad

沙律

Scallop with beetroot salad

紅菜頭帶子沙律

Caesar Salad

凱撒沙律

Wardolf Salad

華都夫沙律

Tuna Nicoise Salad

吞拿魚沙律

Marinated lobster with fennel salad

龍蝦茴香沙律

Roasted duck salad with orange segment

燒鴨橙沙律

Rocket, Endive, Baby Spinach, Butter lettuce

火箭菜, 萵苣, 菠菜, 牛油生菜

Asparagus, Cucumber, Tomato, Pumpkin,

Kidney bean, Baby corn, Mushroom

蘆筍, 青瓜, 蕃茄, 南瓜, 腰豆, 玉米筍, 蘑菇



Condiment and Dressing

沙律醬汁及配菜

Italian dressing, Thousand island, French dressing
意大利油醋汁, 千島醬, 法式沙律汁

Red Onion, Onions chop, Capers, Lemon wedges,
CROUTONS, Bacon
紅洋蔥, 洋蔥粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒

Cheese Board

芝士區

Gruyere cheese
格魯耶爾芝士

Emmentaler cheese
埃文達芝士

Tête de Moine
泰德莫尼芝士

Swiss cheese with shaves
瑞士芝士

Grapes, Cracker, Walnut, Dried plum, Carrot stick,
Cucumber stick
提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

Japanese

日式佳餚

Sashimi Station
精選刺身

Salmon, Tuna, Snapper, Octopus, Sliced abalone
三文魚刺身、吞拿魚刺身、鯛魚刺身、八爪魚刺身、鮑片

Assorted eight kinds of Sushi
精選壽司

Soba noodles
冷麵

Soba noodles with crab meat
蟹肉冷麵

Edamame, Gobo, Lotus root
枝豆, 牛蒡, 蓮藕

Prawn Tempura
蝦天婦羅

Deep-fried soft shell crab tempura with
orange dressing
炸軟殼蟹天婦羅

Roasted eel with mushroom rice and
seaweed in Japanese style
日式鰻魚飯

Lobster and scallop cake in Japanese style
日式龍蝦帶子煎餅

Soup

湯

Lobster Bisque
龍蝦濃湯

Double boiled fish maw and chicken soup
花膠燉雞湯

Hot dishes 熱食

Western

西式

Braised beef cheek with baby carrot and glazed onion
燴牛臉頰伴甘筍及蜜餞洋蔥

Mint, lemon and garlic roasted lamb saddle
薄荷香檸羊肉卷

Chicken Kiev with dill butter
香草雞串燒

Thai Roasted Pork Neck
泰式燒豬頸肉

Baked lobster Thermidor
芝士白汁焗龍蝦

Thai fish cake
泰式魚餅

Japanese savory pancake
大阪燒

Roasted Pork Knuckle
燒豬手

Baked oyster with spinach and cheese
白汁芝士莧菜焗蠔

Penne pasta with seafood and tomato sauce
蕃茄海鮮長通粉

Oyster Carbonara
蠔肉卡邦尼意粉

Spanish seafood paella
西班牙海鮮飯

Roasted new potato with rosemary
香草燒新薯



Rösti – Swiss
瑞士薯餅

Glazed Chestnut
蜜餞栗子

Brussel sprout with bacon and onion
煙肉洋蔥炒椰菜苗

Braised red cabbage
燴紅椰菜

Chinese 中式

Sole fillet with chili and black bean sauce
豉汁龍利球

Bean curd with crab roe and seafood
蟹粉海鮮扒豆腐

Braised lamb with mushrooms and bean curd
雙冬枝竹羊腩煲

Steamed Scallop with Glass Noodle and Garlic
蒜蓉粉絲蒸扇貝

Wok-fried crab with ginger and spring onion
薑蔥炒蟹

Wok-fried lobster in ginger and spring onion
薑蔥炒龍蝦

Glutinous Rice with Chinese Preserved Meat in lotus leaf
臘味糯米荷葉飯

Chinese BBQ
燒味拼盆

Indian Food 印度美食

Indian vegetable curry (Veg)
印度菜咖喱

Dal Palak
印式菠菜豆咖喱

Chicken Tangri hariyali
印式青咖喱雞

Punjabi Samosa
印式咖喱角

Pakora (Fritter with vegetable)
印度炸雜菜

Naan bread
印度烤包

Papadum
印度薄脆

Noodles Station 粉麵檔

Ramen noodle, Udon noodle, bean sprout,
wakame, tempura vegetable
拉麵, 烏冬, 芽菜, 昆布, 雜菜天婦羅

Pork belly, bamboo, spring onion, corn, boiled egg
日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋

Miso soup, Soy broth Tokyo style and Pork broth
麵豉湯, 東京醬油湯, 豬骨湯

Carving 即製站

Roasted pineapple ham
燒火腿

Roasted Turkey
燒火雞

Beef Wellington
威靈頓牛柳

Roast prime rib (Weekend)
燒肉眼 (週末)

Sucking pig with condiment (Weekend)
乳豬 (週末)

Peking duck (Sun to Thur)
北京填鴨 (星期日至四)

From the grill 燒烤站

Seafood - Mussel, king prawn, Scallops,
Salmon, Seabass, Squid
煎海鮮

Pan-fried duck liver with caramelized apple
香煎鴨肝配蜜餞蘋果

Lamb chop with rosemary and garlic
煎羊架



Dessert
甜品

Portuguese Egg Tart
葡撻

Bread and Butter Pudding
牛油麪包布甸

Baked Cream Cheese Tart
焗軟心芝士撻

Bean Curd Dessert
豆腐花

Dessert Soup (Chinese)
中式糖水

Christmas Pudding
聖誕布甸

Deep Fried Puff
炸芭芙

Crispy Chocolate Cake
朱古力脆脆蛋糕

Apple Salted Caramel Cake
海鹽焦糖蘋果蛋糕

Mango Napoleon
芒果拿破崙

Christmas Stollen
聖誕什果牛油包

Italian Panettone
意大利什果牛油包

Christmas Cookies
聖誕曲奇

Strawberry Cake
士多啤梨蛋糕

Chocolate Yule Log Cake
聖誕樹頭蛋糕

Passion Fruit Pyramid
熱情果忌廉

Croque-en-bouche
泡芙塔

Christmas Special Design Cake
聖誕立體蛋糕

Macaron Tower
法式杏仁甜餅塔

Raspberry Opera Cake
紅桑子歌劇院蛋糕

Tiramisu (Christmas tree)
意大利芝士蛋糕

American cheese Cake
美式芝士蛋糕

Earl Grey Panna Cotta
伯爵茶奶凍

Raspberry Jelly
紅桑子啫喱

Mango Pudding
芒果布甸

Caribbean Cocktail w/Coconut
椰子加勒比雞尾酒

Watermelon
西瓜

Pineapple
菠蘿

Cantaloupe melon
哈密瓜

Dragon fruit
火龍果

Vanilla ice-cream
呷呢拿雪糕

Chocolate ice-cream
朱古力雪糕

Strawberry ice-cream
士多啤梨雪糕

The food menu items will be on rotation
菜單會定期轉換

