

BM Christmas Dinner buffet Menu 2023

Cold seafood

Cooked Mantis shrimp 濼尿蝦

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Brown Crab 凍蟹

Half shell lobster 凍龍蝦

Cooked Green Whelk 翡翠螺

Oyster 生蠔

Appetizer

Lobster terrine with pine nut seed

Oyster with mango salsa and rock melon

Duck foie gras and artichoke pate 鴨肝丫枝竹批

Devil egg with bacon, Salmon caviar 三文魚籽, 煙肉魔鬼蛋

Galantine of chicken with wild mushroom 燒鷄野菌凍

Salmon Tartar in cucumber cups with toasted sesame seeds and preserved lemon

Prawn with lemon tarragon aioli and herbs 大蝦伴檸檬香草油

Smoked Salmon 煙三文魚

Chorizo salami 辣肉腸

Ham and Melon

Lyonner Sausage 利安娜腸

Pork Belly with Minced Garlic 蒜泥白肉

Kimchi 韓式泡菜

Salad

Scallop with beetroot salad 帶子紅菜頭沙律

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

Thai Pomelo Salad with Shrimp and Crab 泰式柚子蝦蟹肉沙律

Rocket, Endive, Baby Spinach, Butter Lettuce Asparagus 蘆筍, Cucumber 青瓜,
Tomato 蕃茄, Pumpkin 南瓜 Kidney bean 腰豆, Baby corn 玉米筍, Mushroom 蘑菇

Condiment and dressing

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

Gruyere cheese, Emmentale cheese,
Swiss cheese with shaves

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

Sashimi Station 精選刺身

Salmon, Tuna, Snapper, Octopus, Sliced abalone, Amaebi

三文魚刺身、吞拿魚刺身、鯛魚刺身、八爪魚刺身、鮑片, 甜蝦

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

Japanese Tempura

Prawn Tempura

Deep-fried soft shell crab tempura with orange dressing

Roasted eel with mushroom rice and seaweed in Japanese style

Soup

Lobster Bisque

Double Boiled Chicken Soup with Fish Maw and Longan Pulp 花膠圓肉燉老雞

Hot dishes

Western

Braised Ox tail with Port Wine Sauce

Mint, lemon and garlic roasted lamb saddle

Chicken Kiev with dill butter

Thai Roasted Pork Neck 泰式燒豬頸肉

Deep-fried oyster with orange mayonnaise 炸蠔配橙味醬

Thai fish cake 泰式魚餅

Baked lobster with cheese (Fri-Sat dinner)

Japanese scallop savory pancake 大阪燒
Roasted Pork Knuckle 燒豬手
Baked oyster with spinach and cheese
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
Rösti – Swiss 瑞士薯
Glazed Chestnut
Brussel sprout with bacon and onion
Braised red cabbage

Chinese

Steam fish with Ginger and Scallion 薑蔥蒸魚
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
Stir-fried Kai Lan salty fish and chili 鹹魚炒芥蘭
Steamed Scallop with Glass Noodle and Garlic 蒜蓉粉絲蒸扇貝
Wok-fried lobster claws in ginger and spring onion 薑蔥炒龍蝦鉗
Fried Rice with Chinese Preserved Meat in lotus leaf 臘味飯
Chinese BBQ 燒味拼盆

Indian Food

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
Parkora (Fritter with vegetable) 印度炸雜菜,
Papadum 印度薄脆

Noodles station 粉麵檔

Yellow noodle, Udon noodle, Rice noodle, Bean sprout, Fish ball, Beef ball
Sliced fish cakes, Mushroom, Cuttlefish ball, Fish skin dumpling, wonton
Three kinds Seasonal vegetable, Chicken broth
Congee: Baby Oysters, Chicken, minced pork meat, winter pickle vegetable
Condiment: Crispy Fish Skin, Oyster sauce, Teochew Chilli oil, Coriander, Scallion

Carving station

Roasted pineapple ham
Roasted Turkey
Roast prime rib of Beef
Sauce: Red wine gravy sauce 紅酒燒汁
mushroom sauce 蘑菇燒汁

Chinese

Peking duck – (Fri- Sat dinner)

Dessert

Blackcurrant and Maple Swiss Roll 黑加侖子楓樹糖卷蛋

Apricot Pistachio Pie 開心果黃梅批

Lamington Cake 林明頓蛋糕

Chocolate Fudge Cake 特濃朱古力蛋糕

Match Cake 綠茶蛋糕

Raspberry Milk Chocolate Cake 紅桑子牛奶朱古力餅

Special Design Christmas Cake 聖誕造型蛋糕

Christmas Macarons Tower 聖誕馬卡龍塔

Yule-Log 聖誕樹頭蛋糕

Winter Berries w/ Mint Sabayon 雜莓配薄荷沙巴翁

Mango Pudding 芒果布甸

Strawberry Short Cake 士多啤梨蛋糕杯

Christmas Mince Pie 聖誕免治批

Christmas Stollen 聖誕果子麵包

Christmas Panettone 聖誕意大利麵包

Cherry Clafoutis 車厘子撻

Japanese Cheese Tart 日式芝士撻

Portuguese Tart 葡撻

Christmas Cookies 聖誕曲奇

Watermelon

Pineapple

Cantaloupe melon

Vanilla Ice-cream

Chocolate Ice-cream

Strawberry Ice-cream

Live cooking for the customer

Beef Wellington (24, 25 Dec individual serving)

Christmas pudding (24, 25 Dec individual serving)

The food menu items will be on rotation, 菜單會訂期轉換