

Christmas Dinner Buffet Items 2021

Cold Seafood

- Cooked Mantis shrimp 瀨尿蝦
- Cooked Prawns with Shell 凍蝦
- Cooked Blue Mussel 凍藍青口
- Brown Crab 凍蟹
- Half shell lobster 凍龍蝦
- 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 燒雞野菌凍
- 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, 洋葱粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒



Cheese Board

- Guyere 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
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

Hot Food and Tempura

- Prawn Tempura
- Deep-fried soft shell crab tempura with orange dressing
- Roasted eel with mushroom rice and seaweed in Japanese style

Soup

- Baked Lobster Bisque with puff shell
- 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
- 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

Hot Dishes - Chinese

- 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
- 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 in ginger and spring onion 薑蔥炒龍蝦
- 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

- Ramen noodle, Udon noodle, bean sprout, wakame, tempura vegetable
Pork belly, bamboo, spring onion, corn,
boiled egg, Miso soup, Soy broth Tokyo style and Pork broth
拉麵, 烏冬, 芽菜, 昆布, 雜菜天婦羅
日式叉燒, 竹筍, 青蔥, 粟米
溫泉蛋, 麵豉湯, 東京醬油湯, 豬骨湯

Carving station

- Roasted pineapple ham
- Roasted Turkey
- Roasted Sirloin
- Beef Wellington (Dinner)
- Roast prime rib - Weekend Dinner

Chinese

- Sucking pig with condiment - Weekend
- Peking duck



Dessert

- Portuguese Egg Tart 葡撻
- Bread and Butter Pudding 牛油麪包布甸
- Cherry Clafoutis 車厘子杏仁撻
- Red Velvet Cake 紅絲絨蛋糕
- Opera Cake 歌劇院蛋糕
- Fraisier Cake 士多啤梨雲喱拿蛋糕
- Red Berries Charlotte 紅莓蛋糕
- Basque Burnt Cheese Cake 巴斯克焦香芝士蛋糕
- Chestnut Mango Cream Cake 栗子芒果忌廉蛋糕
- Pistachio Strawberry Cake 開心果士多啤梨蛋糕
- White Chocolate Raspberry Cake 白朱古力紅桑子蛋糕
- Mango Napoleon 芒果拿破崙
- Special Design Christmas Cake 聖誕造型蛋糕
- Yule-Log 樹頭蛋糕
- Macaron Tower 馬卡龍塔
- Black forest 黑森林
- Trio of Chocolate Mousse 朱古力三重奏
- Yuzu Cream 柚子忌廉
- Watermelon
- Pineapple
- Cantaloupe melon
- Vanilla Ice-cream
- Chocolate Ice-cream
- Strawberry Ice-cream

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

