

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

Braised 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

雲喱嗲沙巴翁

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