

ALL YOU CAN EAT (24th, 25th, 26th December 2022) Christmas

Cold Section

Boston Lobster (波士頓龍蝦), Irish Golden Whelk (愛爾蘭黃金螺),
Peel and Eat Shrimp (海蝦肉), Lobster Claw (龍蝦鉗),
Snow Crab Leg (雪蟹爪), Green Mussels(青口),
Clams (花甲), British Crab (英國凍蟹), Blue Mussels (藍青口), Scallops(扇貝), Yabby (螯蝦)

Seafood Sauce (海鮮醬): Garlic Onion Cream Sauce (蒜茸洋蔥忌廉汁), Chimichurri (阿根廷香辣青醬)

Lemon Sauce (檸檬汁), Hot Sauce (辣汁),
Balsamic and Red Onion(意大利香醋及紅洋蔥), Sriracha (是拉差辣醬)

Salad Section

Christmas Salad (聖誕沙律),

Beet with Orange and Feta cheese Salad (甜菜香橙配羊奶芝士沙律),
Shrimp Vietnamese Rice Paper Roll (越式蝦春卷),
Seafood Salad (海鮮沙律), Caesar Salad (凱撒沙律)

Charcuterie Board

Cold Cuts

Pork Riellett (廚師自家製熟豬肉抹醬), Duck Riellette (廚師自家製熟鴨肉抹醬),
Jamon Iberico 36 months (36個月伊比利亞火腿), Bresaola (意大利風乾牛肉),
Mortadella(意大利肉腸), Salami (莎樂美風乾肉腸), Capicola (意式風乾火腿),
French Terrie (法式凍肉醬), Sliced Ham (火腿片),

Cheese

Black Truffle Manchego (黑松露西班牙羊奶芝士), Brie (法國布里軟芝士),
Pecorino (意大利羅馬佩克里諾羊芝士), Gorgonzola Dolce (意大利藍芝士),
Provolone (意大利普羅沃洛內硬芝士), Camembert (法國牛奶軟芝士)

Soup Section

Manhattan Seafood Chowder (曼哈頓海鮮周打湯),
Chinese Double-boiled Fish Maw Soup (花膠燉湯), Miso Soup (味噌湯),
Italian Lentil Soup (意大利蘭度豆湯)

Japanese Section

Assorted Sashimi 什錦刺身,
Assorted Maki 什錦卷壽司, Assorted Nigiri 什錦握壽司

Meat Section

16 Hours Slow Cook OP Rib Steak (十六小時熟煮短骨斧頭牛扒),

Roasted Turkey (聖誕烤火雞), Beef Wellington (威靈頓牛柳), Porchetta (意大利脆皮燒肉捲),

Crispy Pork Belly (西式脆皮烤焗燒腩肉), Lamb Chop (烤羊肉扒),

Pork Ribs BBQ Korean Style (韓式燒排骨)

Chinese Snacks and BBQ Section

Deep-fried Hiroshima Oyster (酥炸廣島蠔), Shrimp Spring Roll (蝦春卷),
Marinated Duck Tongue(香滷鴨舌), Smoked Pomfret served with Mayonnaise (沙律煙燻鰻魚),
Barbecued Pork (蜜汁叉燒), Soy Sauce Chicken (玫瑰豉油雞),
Crispy Pork Belly (脆皮燒腩仔)

Hot Section

Steamed Tom Yum Fish (冬陰功蒸海上鮮魚),

Steamed Whole Tiger Grouper (清蒸大老虎斑),

Wok-fried Crab with Ginger and Spring Onion (薑蔥炒蟹),

Wok-fried Sea Cucumber with Leek (京蔥爆海參),

Steamed Scallop with Garlic and Glass Noodles (金銀蒜蒸扇貝),

Wok-fried Shrimp with Black Truffle and Cashew Nut(黑松露腰果炒蝦仁),

Stewed Beef with Bamboo Shoot and Black Mushroom (雙冬牛腩煲),

Stewed Pork Knuckles and Ginger in Sweetened Vinegar (八珍豬腳薑),

Coddled Baby Chinese Cabbage with Garlic and Pork Floss (蒜子肉鬆浸娃娃菜),

Sweet & Sour Fish (咕嚕魚柳), Abalone and Chicken Fried Rice(鮑魚雞粒炒飯),

Fried Calamari Ring (酥脆魷魚圈), Lasagne Bolognese (肉醬千層麵),

King Prawn Pad Thai (泰式大蝦炒金邊粉)

Curry Section

Caribbean Mussel Curry (加勒比青口咖喱),

Vegetarian Curry(雜菜咖喱), Lamb Rogan Curry(羊肉咖喱), Butter Chicken (印度醬香雞),

Pork Vindaloo (酒醋酸辣豬肉咖喱), Thai Green Curry(泰式青咖喱),

Shrimp Korma (印度鮮奶油蝦咖喱), Japanese Beef Curry (日本牛肉咖喱), Palak Paneer (菠菜芝士咖喱)

Noodles Section

Viet Chicken Soup “Flat Thick Noodles” (越南雞湯麵)

Laksa Curry Yellow Oil Noodles Soup (喇沙咖喱黃油麵)

Tandoori Section

Tandoori Prawns (印度烤大蝦),

Tandoori Chicken(印度烤雞), Tandoori Lamb (印度烤羊肉)



Fruit Section

Watermelon (西瓜), Honey Melon (蜜瓜),
Pineapple (菠蘿), Papaya (木瓜)

Dessert

Mango Napoleon (芒果拿破崙), Strawberry White Chocolate Cake(士多啤梨白朱古力蛋糕),
Oreo Cheese Cake (奧利奧芝士蛋糕)

Chocotone (朱古力蛋糕), Traditional Panettone (義大利水果麵包), Snow Cookies (雪曲奇),
Santa Hat Cheesecake Bites (迷聖誕帽芝士蛋糕)

Gelato (Ice cream)

Cookies and Cream (曲奇奶油), Crème Brûlée (焦糖燉蛋), Chocolate (朱古力), Caramel (焦糖),
Rum & Raisin (秣酒提子), Vanilla (雲呢拿), Mango (芒果), Truffle (松露), Strawberry (士多啤梨)