

Seafood Extravaganza Buffet Dinner 2024

「海鮮盛會自助晚餐」

Fresh Oysters, Trio Cheesy Baked Lobster, Pigeon with Tangerine Peel and Swiss Sauce, and Crispy Roast Pipa Duck Buffet Dinner
即開生蠔·三重芝士焗龍蝦·陳皮瑞士汁乳鴿·琵琶燒鴨

24,25
Dec

A complimentary Trio Cheesy Baked Lobster and Braised Abalone and Fish Maw in Premium Oyster Sauce for each guest
每位奉送 三重芝士焗龍蝦 及 紅燒鮑魚扣魚肚 一客

Chef's Recommendations 廚師推介

Foie Gras Toast, Roasted Turkey and Christmas Ham 法式鵝肝醬多士, 燒火雞及聖誕火腿

**special menu features festive items 特別菜單提供節慶美食

FRESH OYSTER 即開生蠔

COLD STATION 凍盤

Seafood-on-ice
冰鎮海鮮

Snow Crab Legs, Emerald Snail, Clam,
Shrimp, Blue Mussel with Cocktail Sauce
鱈場蟹腳·翡翠螺·大蜆·凍蝦·藍青口配雞尾醬

Assorted Sashimi
雜錦刺身

Salmon, Tuna, Octopus, Snapper
三文魚·吞拿魚·八爪魚·鯛魚

Assorted Sushi
雜錦壽司

Cold Cut & Cheese Platter
凍肉及芝士拼盤

Thai Style Spicy Sour Boneless
Chicken Feet Salad
泰式鳳爪沙律

Chinese Seasoned Seaweed
中華沙律

German Mustard Potato Salad
德國芥末薯仔沙律

Sichuan-style Smashed Cucumber
四川拍青瓜

Sichuan-style Spicy Wood Ear Fungus
四川麻辣雲耳

Roasted Eggplant with Balsamic Vinegar
意大利黑醋烤茄子

Miso Flavored Snail Meat
日式味付螺肉

Garden Salad
田園沙律

(Sweet Corn, Cherry Tomato, Chickpea, Red Kidney Bean, Cucumber)
(粟米粒·車厘茄·鷹嘴豆·紅腰豆·青瓜)

(Thousand Island Dressing, Italian Vinegar Dressing,
Japanese Sesame Dressing)
(千島汁·意式油醋汁·日式芝麻汁)

Sweet Corn Kernel
粟米粒沙律

Roasted Pumpkin with Honey
蜜糖烤南瓜

SOUP 湯

Double-boiled Soup
老火中湯

Cream Soup
各式忌廉湯

CARVING 切肉

Roast Beef with Gravy
燒牛肉配燒汁

ROBATAYAKI 日式爐端燒

Grilled Chicken Wings
香烤雞翼

Grilled Chicken Skewer
香烤雞肉串

Grilled Beef Meatballs
香烤牛丸

Grilled Eggplant
香烤茄子

Grilled Jade Melon
香烤翠玉瓜

Grilled Mushroom
香烤冬菇

Assorted Skewer
雜錦串燒

Grilled Assorted Vegetables
香烤雜錦蔬菜

ASSORTED TEMPURA 雜錦天婦羅

Shrimp, Squid, Eggplant, Lotus Root
海老·魷魚·茄子·蓮藕

Assorted Vegetables
雜錦野菜

HOT DISH 熱盤

Foie Gras Toast
法式鵝肝醬多士

Roasted Turkey
燒火雞

Christmas Ham
聖誕火腿

Roast Suckling Pig
脆皮燒乳豬

Pigeon with Tangerine Peel and Swiss Sauce
秘製陳皮瑞士汁乳鴿

Crispy Roast Pipa Duck
琵琶燒鴨

Steamed Big Grouper
清蒸游水大海斑

Steamed Scallop with Garlic and Vermicelli
金銀蒜粉絲蒸扇貝

Scallops and Broccoli in XO Sauce
XO醬西蘭花炒帶子

Lamb Chop with Garlic Red Wine Gravy Sauce
澳洲羊扒蒜蓉紅酒汁

Angus Short Ribs with Black Pepper Sauce
黑椒澳洲牛仔骨

Grilled Pork Knuckle with Honey Mustard Sauce
烤豬手配芥末蜜糖汁

Japanese Fried Pork Cutlet
日式炸豬排

Spaghetti Bolognese
鮮茄焗肉醬意粉

Fried-Rice with Black Truffle and Fresh Shrimp
黑松露鮮蝦炒飯

DESSERT 甜品

Melon Daifuku
蜜瓜大福餅

Red Beans Daifuku
紅豆大福餅

Christmas Log Cake
聖誕樹頭蛋糕

Green Tea Brownie
綠茶布朗尼蛋糕

Chocolate Brownie
朱古力布朗尼蛋糕

Black Forest Cake
黑森林蛋糕

Marble Cheesecake
雲石芝士蛋糕

Matcha Mousse Cake
抹茶慕絲蛋糕

Mango Mousse Cake
芒果慕絲蛋糕

Bamboo Charcoal Mousse Cake
竹炭慕絲蛋糕

Chinese Sweet Soup
中式糖水

Fresh Fruits Platter
鮮果拼盤

DRINK BAR 自助飲品吧