Eat@ease

24-26 Dec 2026

Lobster Seafood Feast Buffet Dinner

龍蝦海鮮盛會自助晚餐

A complimentary Cheesy Trio Baked Lobster and Braised Abalone 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

Foie Gras Toast 法式鵝肝醬多士,

Roasted Turkey and Christmas Ham 燒火雞及聖誕火腿,

Christmas Desserts 聖誕甜品

Chef's Recommendations 廚師推介:

Roasted Suckling Pig 脆皮燒乳豬

Grilled Australian Ribeye 香燒澳洲肉眼扒

Grilled Australian Lamb Chops香燒澳洲羊鞍扒

Thai-Style Curry Beef Brisket泰式咖哩牛腩

Steamed Chicken with Chinese Mushrooms and Black Fungus 冬菇雲耳蒸滑雞

Pan-seared Pork Tenderloin with Apple 蘋果香燒豬柳

Stir-Fried Razor Clams with Black Bean Sauce 豉椒炒蟶子

Steamed Scallop with Garlic and Vermicelli金銀蒜蒸扇貝

Taishi Five-Snake Soup 太史五蛇羹

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FRESHLY SHUCKED OYSTER

即開生蠔

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APPETIZER STATION

前菜區

Seafood-on-ice

冰鎮海鮮

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Snow Crab Legs, Jade Whelk, 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)

DIY Assorted Sushi / Hand Roll
手作雜錦壽司 / 飯卷

Cold Cut & Cheese Platter
凍肉及芝士拼盤

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)

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

Roasted Pumpkin with Honey
蜜糖烤南瓜

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Sichuan-style Appetizers
川味醃製開胃菜
(Smashed Cucumber and Spicy Wood Ear Fungus)
(四川拍青瓜及麻辣雲耳)
Thai Spice & Sour Boneless Chicken Feet Salad
泰式鳳爪沙律

SOUP 湯

Double-boiled Soup
老火中湯

Cream Soup
各式忌廉湯

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CARVING 切肉

Roast Beef with Gravy
燒牛肉配燒汁

Roasted Suckling Pig
脆皮燒乳豬

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ROBATAYAKI 日式爐端燒

(Chicken Wings, Chicken Skewer, Beef Meatballs, Eggplants, Jade Melon, Shiitak Mushroom)
(雞翼、雞肉串、牛丸、茄子、翠玉瓜、冬菇)

Assorted Skewer
雜錦串燒

Grilled Assorted Vegetables
香烤雜錦蔬菜

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ASSORTED TEMPURA 雜錦天婦羅

(Shrimp, Squid, Eggplant, Lotus Root
海老、魷魚、茄子、蓮藕)

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HOT DISH 熱盤

Taishi Five-Snake Soup
太史五蛇羹

Steamed Big Grouper
清蒸游水大海斑

Broccoli with Dried Scallops in Abalone Sauce
鮑汁瑤柱西蘭花

Grilled Australian Ribeye
香燒澳洲肉眼扒

Grilled Australian Lamb Chops
香燒澳洲羊鞍扒

Thai-Style Curry Beef Brisket
泰式咖哩牛腩

Pan-seared Pork Tenderloin with Apple
蘋果香燒豬柳

Stir-Fried Razor Clams with Black Bean Sauce
豉椒炒蟶子

Steamed Scallop with Garlic and Vermicelli
金銀蒜蒸扇貝

Steamed Chicken with Chinese Mushrooms
and Black Fungus
冬菇雲耳蒸滑雞

Spicy Mini Chicken Wings
香辣單骨雞翼

Japanese-style Unagi Fried Rice
日式鰻魚炒飯

Braised E-Fu Noodles in Abalone Sauce with Dried Scallops
and Shiitake Mushrooms
鮑汁瑤柱冬菇伊麵

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DESSERT 甜品

Melon Daifuku
蜜瓜大福餅

Red Beans Daifuku
紅豆大福餅

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

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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

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DRINK BAR 自助飲品吧