

# Dinner Buffet Menu A

## 自助晚餐菜譜A



### Appetizers 冷盤

- Parma Ham with Cantaloupe Melon  
風乾火腿配蜜瓜
- Sliced of Roasted Beef Rolled with Asparagus  
燒牛肉露筍卷
- Smoked Salmon 煙三文魚
- Half Avocado Stuffed with Fresh Seafood and Abalone  
海鮮鮑魚釀牛油果
- Assorted Japanese Sashimi and Sushi  
雜錦刺身及壽司

### Salads 沙律

- Apple and Potato Salad  
蘋果薯仔沙律
- Pasta Salad with Bell Peppers and Seafood  
雜錦海鮮意大利粉沙律
- Grilled Assorted Mushrooms with Pesto  
扒雜菌配香草醬
- Corn Kernel and Bell Peppers with Hazelnut Sauce  
粟米雜椒沙律配榛子汁
- Cherry Tomatoes  
車厘茄
- Cucumber with Dill  
刁草青瓜片
- Japanese Cold Noodles Salad  
日式冷麵沙律
- Garden Green Salad  
田園雜菜沙律

Dressings: Sesame, Ginger with Lime, Caesar and Balsamic Vinaigrette

汁醬：芝麻汁、薑味青檸油醋汁、凱撒汁及意大利黑醋汁

Condiments: Croûtons, Crispy Bacons, Parmesan Cheese and Spring Onion

配料：烘麵包粒、脆煙肉、芝士粉及青蔥

### Iced Seafood 冰鎮海鮮

- Fresh Rock Oysters  
新鮮生蠔

### Soup 湯

- Cepe Mushrooms and French Pigeon Veloute with Herb Croûtons  
白鴿牛肝菌湯配香草包粒

### Carving 烤肉

- Roasted Turkey with Chestnut and Cranberry Sauce  
燒火雞配金巴利汁

### Hot Dishes 熱葷

- Roasted Spring Chicken with Red Wine Sauce  
燒春雞伴紅酒汁
- Mediterranean Seafood Gratin  
芝士焗地中海海鮮
- Roasted Beef Ribeye with Morel Mushrooms in Port Wine Sauce  
燒牛扒配砵酒汁
- Stir Fried Garoupa with Vegetables in XO Sauce  
XO醬炒班球
- Stir Fried Seasonal Vegetables in Supreme Soup  
上湯炒時蔬
- Linguine with Clams and Herbs  
香草蜆肉意大利麵
- Fried Rice with Conpoy, Crab Roe and Egg White  
瑤柱蟹籽蛋白炒飯
- Curry Chicken  
咖喱雞

### Desserts 甜品

- Christmas Chocolate Log Cake  
聖誕朱古力樹頭蛋糕
- Christmas Pudding with Brandy Sauce  
聖誕布甸配白蘭地汁
- Christmas Stollen  
聖誕果子蛋糕
- Apple Crumble  
焗蘋果甘寶
- Tiramisu  
意大利芝士餅
- Christmas Sweets  
聖誕曲奇
- Home Made Cheesecake  
自家制芝士蛋糕
- Fresh Fruit Platter  
新鮮果碟

### Coffe & Tea Station 自助咖啡及茶

• Photos are for reference only  
圖片只供參考

• In the event of any dispute, the decision of Harbour Plaza 8 Degrees shall be final  
如有任何爭議，8度海逸酒店保留最終決定權