

Dinner Buffet Menu B

自助晚餐菜譜日



Appetizers 冷盤

- Assorted Seafood and Mushrooms Couscous
雜菌海鮮意大利麥心沙律
- Parma Ham with Mango and Melons
風乾火腿配芒果及蜜瓜
- Home-made Dill Salmon
香草三文魚
- Seafood Terrine with Avocado Salad
海鮮批伴牛油果沙律
- Assorted Japanese Sashimi and Sushi
雜錦日式刺身及壽司

Salads 沙律

- Caesar Salad
凱撒沙律
- Seared Beef Salad with Green Mango
泰式青芒果牛肉沙律
- Mediterranean Seafood Salad with Provençal Herbs
地中海海鮮沙律
- Mixed Beans with Herbed Onions
雜豆配香草洋蔥
- Apple and Potato Salad
蘋果薯仔沙律
- Cherry Tomatoes
車厘茄
- Cucumber with Dill
刁草青瓜片
- 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

- Lobster Bisque
龍蝦濃湯

Carving 烤肉

- Roasted Prime Beef Rib Eye with Marjoram-scented Juice
香草燒肉眼牛扒
- Roasted Turkey with Chestnut and Cranberry Sauce
燒火雞配金巴利汁

Hot Dishes 熱葷

- Chicken Teriyaki
日式照燒雞
- Baked Sole Fillet with Bacons, Garlic and Oregano
香草蒜茸焗龍利柳
- Sautéed Shrimps with Mushrooms
雜菌炒蝦仁
- Braised Pork Loin with Korean BBQ Sauce
韓式燴豬柳
- Roasted Baby Lamb Rack with Thyme and Fresh Peppercorns
香草燒羊仔架
- Grilled Beef Rib Eye with Red Wine and Brandy Reduction
紅酒干邑扒牛扒
- Grilled Mixed Vegetables with Herbed Olive Oil
香草橄欖油扒雜菜
- Fried Rice with Diced Abalone and Chicken
鮑魚雞粒炒飯
- Braised E-fu Noodles with Enoki and Black Mushrooms
雙菇燴伊麵

Desserts 甜品

- Christmas Pudding with Brandy Sauce
聖誕布甸配白蘭地汁
- Christmas Chocolate Log Cake
聖誕朱古力樹頭蛋糕
- Christmas Sweets
聖誕曲奇
- Tiramisu
意大利芝士餅
- Chocolate Truffle Cake
朱古力拖肥蛋糕
- Fruit and Wine Jelly
鮮果白酒啫喱
- Chocolate Fondue & Condiments
朱古力火鍋
- Mini French Pastries
迷你法式雜餅
- 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