

# 節日自助晚餐菜譜

## 冰鎮海鮮

鱈場蟹腳、海蝦、海螺及青口

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## 冷盤

海蜇燻蹄  
煙熏鯖魚柳  
日式海鮮沙律  
五香牛肉沙律  
麻辣手撕雞  
特色小木耳雞腎沙律  
香芹豆乾沙律  
黑椒吞拿魚沙律  
日式蟹籽南瓜沙律  
香橙吋草三文魚  
雜錦意大利凍肉腸  
雜錦芝士碟

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## 即切刺身及壽司區

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## 沙律吧

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## 湯

蟲草花螺頭燉雞湯  
是日西式餐湯

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## 咖喱食品

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## 即切烤肉

古法烤火雞  
燒牛肉  
燒羊架

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## 即煮區

香煎鴨肝  
原盅菜膽花膠燉白無茸  
桂花田鴨

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## 熱葷

芝士焗蠔/蒜蓉蒸蠔  
避風塘軟殼蟹  
紅酒燴牛肋條  
蒸小龍包  
懷舊砵仔黃金焗蠔  
黑松露蒜蓉蒸大蝦  
避風塘脆香魚寶  
香煎龍脷柳配鮮茄蓉汁  
法式芝士焗海鮮  
日式醬燒芝麻春雞  
脆皮煙鴨胸伴砵酒汁  
腰果雜菜粒炒蝦仁  
鹹肉炒椰菜花  
清蒸石斑  
鹽燒牛舌串  
燒腩肉  
蜜糖烤火腿  
煙肉芝士焗椰菜

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## 甜品區

聖誕果子

聖誕朱古力樹頭蛋糕  
朱古力栗子蛋糕  
芒果拿破崙  
芒果布甸  
北海道3.6牛乳布甸  
特濃朱古力餅  
綠茶紅豆餅  
栗子撻  
士多啤梨慕絲蛋糕  
雜莓芝士蛋糕  
菠蘿慕絲餅  
雲石芝士蛋糕  
榴槤慕絲蛋糕  
意大利軟芝士餅  
果汁啫喱  
自選糖水 (蛋白杏仁茶、豆腐花、芝麻糊及紅豆沙)  
雜錦鮮果粒

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## 自助咖啡及茶

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- 菜式將輪流供應，如有更改，恕不另行通知
- 受有關條款及細則約束
- 如有任何爭議，8度海逸酒店保留最終決定權

# Festive Dinner Buffet Menu

## ICED SEAFOOD

Snow Crab Leg, Shrimp, Sea Whelk and Mussel

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## COLD DISHES

Jellyfish with Slice Pork Knuckle

Smoked Mackerel

Seafood Salad in Japanese Style

Spiced Beef Salad

Sichuan Spicy Shredded Chicken

Marinated Chicken Kidney with Fungus Salad

Celery and Bean Curd Salad

Black Pepper Tuna Salad

Crab Roe Pumpkin Salad in Japanese Style

Drill Salmon in Tangerine Sauce

Cold Cut Platter

Assorted Cheese Platter

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## SASHIMI & SUSHI BAR

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## SALAD BAR

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## SOUP

Stewed Chicken Soup with Cordyceps Flower and Conch

Daily Western Soup

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## CURRY STATION

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## CARVING STATION

Roasted Christmas Turkey

Roasted Beef Rideye

Roasted Lamb Rack

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## COOKING STATION

Pan-fried Duck Foie Gras

Braised Vegetable and Fish Maw with Maitake Mushroom

Roasted Crispy Duck with Osmanthus Sauce

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## HOT DISHES

Baked Oysters with Cheese / Steamed Oyster with Garlic

Deep-fried Soft Shell Crab with Spicy Salt

Braised Beef Rib Finger with Red Wine Sauce

Xiao Long Bao

Baked Emi Dried Oyster in Clay Pot

Steamed Prawn with Garlic and Truffle Sauce

Deep-fried Crispy Fish Nugget with Spicy Salt

Pan-fried Sole Fillet with Tomato Sauce

Baked Seafood with Cheese in French Style

Spring Chicken with Teriyaki Sauce

Crispy Smoked Duck Breast in Pot Wine Sauce

Sautéed Shrimp with Mixed Vegetable and Cashew Nut

Sautéed Cauliflower with Preserved Meat

Steamed Sea Garoupa Fish

Salted Ox Tongue Skewer

Roasted Pork Belly

Roasted Burgundy Ham with Honey Sauce

Braked Bacon with Cabbage with Cheese

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## DESSERTS

Christmas Stolle

Christmas Chocolate Log Cake

Chocolate Chestnut Cake

Mango Napoleon

Mango Pudding with Mango Purée

Hokkaido 3.6 Milk Pudding

Green Tea Red Bean Cake

Double Chocolate Cake

Chestnut Tart

Strawberry Mousse Cake

Mixed Berry Cheesecake

Pineapple Mousse Cake

Marble Cheesecake

Durian Mousse Cake

Tiramisu

Fruit Juice Jelly

Sweet Soup (Almond Tea with Egg White,

Sweetened Bean Curd Pudding,

Sweet Red Bean Soup & Sweet Black Sesame Soup)

Assorted Fresh Fruit Diced

Mövenpick Ice Cream

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## COFFEE & TEA STATION

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- The dishes are on rotational basis and subject to change without prior notice
- Term and conditions apply
- In the event of any dispute, the decision of Harbour Plaza 8 Degrees shall be final