

2024 Christmas Dinner Buffet Menu B

COLD DISHES 冷盤

- Oysters on Ice 新鮮生蠔
Mussels and Blue Mussels 青口、藍青口
Sea Whelks and Shrimps 翡翠螺、凍蝦
Parma Ham with Melon 意大利火腿蜜瓜
Smoked Norwegian Salmon 煙挪威三文魚
Assorted Cold Cut 雜錦凍肉
Spicy Prawn in "Thai Style" 香辣泰式大蝦
Pasta Salad with Tuna Fish 吞拿魚意粉沙律
Roasted Chicken Salad 燒雞沙律
Cheese Platter 各式芝士碟

SALADS 沙律

- Bowl of Assorted Crunchy Salad Leaves 新鮮沙律菜
Tomato Wedge 蕃茄片
Cucumber 青瓜
Sweet Corn 粟米粒
Red Kidney Bean 紅腰豆
Carrot String 甘筍絲

DRESSINGS 沙律醬汁

- French, Italian, Thousand Island and Herb Vinaigrette
法國、意大利、千島醬及香草沙律汁

JAPANESE CORNER 日式美食

- Salmon Sashimi 三文魚刺身
Octopus Sashimi 八爪魚刺身
Assorted Sushi 雜錦壽司

SOUPS 湯

- Sweet Corn Soup with Crab Meat 蟹肉粟米羹
Cream of Black Truffle Soup 黑松露忌廉湯
served with Bread Rolls and Butter 配牛油及麵包

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HOT DISHES 熱 盤

- Braised Beef fillet in Port Wine Sauce 砵酒燴牛柳
Steamed Saba Garoupa 清蒸沙巴躉
Grilled Pork Loin Stuffed in Onion Sauce 燒豬柳配洋蔥汁
Roasted Lamb Chop in Garlic Rosemary Sauce 蒜味香草烤羊扒
Baked Fan Scallop with Cheese 芝士焗扇貝
Roasted BBQ Baby Back Ribs 美式燒豬肋排
Sautéed Italian Assorted Vegetables 意大利燴雜菜
Sautéed Scallops and Shrimps with Broccoli 西蘭花帶子蝦仁
Spicy Potato Wedges 香辣薯角
Thai Red Curry with Roasted Duck 泰式紅咖喱燒鴨
Baked Penne with Assorted Seafood in Italian Style 意大利海鮮焗通粉

FROM THE CARVING TROLLEY 肉 車

- Christmas Turkey with Cranberry Sauce and Giblet Gravy 燒聖誕火雞配金巴利汁
Roast Beef Rib-eye in Black Pepper Sauce 燒牛肉眼配黑椒汁

DESSERT 甜 品

- Christmas Pudding 聖誕布甸
Christmas Stollen 聖誕麵包蛋糕
Christmas Chocolate Log 聖誕朱古力樹幹蛋糕
Chestnut Cake 栗子蛋糕
Macaroon 法式小甜餅
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Marble Cheese Cake 雲石芝士蛋糕
Bread and Butter Pudding 牛油麵包布甸
Christmas Cookies 聖誕曲奇
Fresh Fruit Platter 新鮮果盤
Movenpick Ice-cream Movenpick 雪糕

Coffee or Tea 咖啡或茶

HK\$548 + 10% service charge per person
(Minimum 50 persons)
(Serving for 2 hours)