

THE FOOD GALLERY

佳節自助晚餐 FESTIVE DINNER BUFFET

新鮮海鮮 CHILLED SEAFOOD COUNTER ON ROCK

每天5款海鮮輪流供應 5 Kinds of Seafood on Daily Rotation

新鮮活蠔、熟雪場蟹腳、熟麵包蟹、熟蝦、熟翡翠螺、熟紐西蘭青口

Live Oyster, Cooked Snow Crab Leg, Cooked Brown Crab,
Cooked Prawn, Cooked Whelk, Cooked N.Z. Green Mussel

醬汁及配料 Dressings & Condiments

乾蔥紅油醋、咯嗲汁、泰式辣汁、辣椒豉油、檸檬

Shallot Vinegar, Cocktail Sauce, Thai Chilli Sauce, Chilli Soy Sauce, Lemon Wedge

日式料理 JAPANESE STATION

帶子刺身、天使紅蝦、三文魚、油甘魚、鯛魚、希靈魚

Scallop Sashimi, Argentine Red Shrimp, Salmon, Hamachi, Red Snapper, Hokkainishin

各式手握壽司及漬物

Assorted Sushi & Japanese Pickles

迷你丼飯

Mini Donburi

自助沙律吧 SALAD & INGREDIENTS

每天8款沙律輪流供應 8 Kinds of Salad on Daily Rotation

九芽生菜、羅馬生菜、紅毛菜、火箭菜、紅橡葉菜、嫩菠菜、豆芽菜、車厘茄、
青瓜、紅腰豆、粟米粒、鷹嘴豆、甘筍、西蘭花、燈籠椒、紅菜頭、粟米筍

Frisée, Romain Lettuce, Lollo Rosso, Rocket Leave,
Red Oak Lettuce, Baby Spinach, Bean Sprout

Cherry Tomato, Cucumber, Red Kidney Bean, Sweet Corn,
Chickpea, Carrot, Broccoli, Mixed Bell Peppers, Beetroot, Baby Corn

冷盤開胃菜及沙律 COLD APPETISERS & SALAD

每天7款沙律輪流供應 7 Kinds of Salad on Daily Rotation

德國煙肉薯仔沙律 German Potato Salad with Bacon

鴨肝慕斯多士 Duck Liver Mousse with Toast

烤南瓜菲達芝士配蔓越莓乾 Roasted Pumpkin with Feta Cheese, Dried Cranberry

薄切牛肉沙律 Steak Carpaccio Salad

巴馬火腿蜜瓜串 Parma Ham and Melon Skewer

青醬粟米蝦沙律 Pesto Corn Salad with Shrimp

醃蝦配魔鬼蛋 Pickled Shrimp with Devil Egg

豬腳凍 Ham Hock Terrine

煙燻三文魚卡布里沙律 Salad Caprese with Smoked Salmon

蔓越莓蘋果藜麥沙律 Cranberry Apple Quinoa Salad

巴馬火腿卷佐青醬忌廉 Parma Ham Wrapped Grissini with Pesto Cream

醬汁及配料 Dressings & Condiments

芝士拼盤 CHEESE BOARD STATION

每天4款芝士輪流供應 4 Kinds of Cheese on Daily Rotation

車打芝士、布里芝士、金文畢芝士、埃文達芝士、藍芝士、
梳打餅、加拿餅、杏桃乾、葡萄乾

Cheddar Cheese, Brie Cheese, Camembert Cheese, Emmental Cheese, Gorgonzola,
Cream Cracker, Cracker Gala, Dried Apricot, Raisin

All menu items are subject to change according to seasonality and availability.

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

A 10% service charge will be added to your bill.

食物或會因應季節變化及供應而改變。為閣下健康著想，如閣下對任何食物有過敏反應，請跟服務員聯絡。
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小食 SNACK

和牛墨西哥夾餅、番茄、紅洋蔥、芫荽、杏桃

Wagyu Beef Taco, Tomato, Red Onion, Coriander, Apricot

酥炸雞翼

Deep Fried Chicken Wing

中式餐湯 CHINESE SOUP

每天1款中餐湯輪流供應 1 Kind of Chinese Soup on Daily Rotation

蛇羹 Snake Soup

酸辣湯 Hot and Sour Soup

西式餐湯 WESTERN SOUP

每天1款西餐湯輪流供應 1 Kind of Western Soup on Daily Rotation

薯仔大蒜湯 Potato and Leek Soup

番茄湯 Creamy Tomato Soup

南瓜湯 Pumpkin Soup

中式熱食 CHINESE HOT ENTRÉES STATION

每天6款主菜輪流供應 6 Kinds of Entrée on Daily Rotation

豬腳薑 Pork Knuckle Ginger Vinegar Stew

蒜蓉粉絲蒸扇貝 Steamed Scallops with Vermicelli and Garlic

辣酒煮花螺 Sea Snail in Spicy Wine Sauce

酥炸和牛腩 Fried Wagyu Beef Brisket

北寄貝炒和牛牛展 Stir-fried Wagyu Beef with Hokkigai Clam

沙茶和牛肉片 Wagyu Beef Slices with Shacha Sauce

黑椒腰果炒和牛粒 Wagyu Beef Cubes with Black Pepper and Cashews

臘味糯米飯 Chinese Sausage Sticky Rice

味菜和牛肉炒麵 Stir-fried Beef and Preserved Vegetables with Noodles

X.O.醬龍蝦炒飯 X.O. Sauce Lobster Fried Rice

清蒸石斑魚 Steamed Grouper

西式熱食 WESTERN HOT ENTRÉES STATION

每天6款主菜輪流供應 6 Kinds of Entrée on Daily Rotation

香煎石斑魚配力嬌酒 Pan-fried Garoupa with Pernod Cream

海鱸魚柳配千島醬 Sea Bass Fillet with Pimento Sauce

香煎盲鰮魚配香橙忌廉醬 Barramundi Fillet with Orange Cream Sauce

印度烤雞腿 Tandoori Chicken Leg

法式紅酒燉雞 Coq au Vin

蔓越莓醬火雞肉丸 Cranberry-Glazed Turkey Meatball

烤羊肩配迷迭香汁 Roasted Lamb Shoulder with Rosemary Jus

百里香烤羊架 Roasted Lamb Rack with Thyme Sauce

印度羊肉焗飯 Indian Lamb Biryani

和牛膝配薯蓉 Wagyu Knuckle with Mashed Potato

和牛串 Wagyu Beef Skewer

經典厚切和牛批 Classic Chunky Wagyu Beef Pie

薯蓉肉卷 Meatloaf with Mashed Potato

泰式豬頸肉 Thai Style Pork Jowl

費城芝士牛肉鍋 Philly Cheese Steak Casserole

番茄菠菜蝦仁意粉 Tomato Spinach Shrimp Pasta

芝士焗火雞意粉 Cheesy Baked Turkey Pasta

蒜香蟹肉橄欖油意粉 Spaghetti Aglio e Olio with Crab Meat

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佳節自助早午餐 FESTIVE DINNER BUFFET

烤肉站 CARVING STATION

威靈頓三文魚

Salmon Wellington

栗子餡火雞卷

Turkey Roulade with Chestnut Stuffing

菠蘿楓糖烤火腿

Pineapple Maple Syrup Glazed Ham

德國香腸、蔓越莓醬、煙肉、椰菜仔、番薯、栗子

Bratwurst Snail Sausage, Cranberry Sauce, Bacon, Brussels Sprout, Sweet Potato, Chestnut

烤阿根廷肉眼牛扒

Roasted Argentine Beef Rib Eye

現煮烹飪站 Live Cooking Station

每道佳餚於指定時段奉上，並以鈴聲提示，讓您於自助餐中盡享滋味。

Each dish is unveiled at its designated time slot,
announced with the ring of a bell for you to enjoy fresh from the buffet.

波士頓活龍蝦配蒜香蔥油、芝士汁

Boston Live Lobster with Garlic Spring Onion Oil, Cheese Sauce

額外4款美食將每天輪流供應 Extra 4 Kinds of Dishes on Daily Rotation

帝皇蟹肉茶碗蒸 Steamed Emperor Crab Meat Chawanmushi

黑松露蝦多士 Black Truffle Shrimp Toast

香煎鴨肝、無花果和烤布里歐配黑醋 Seared Duck Liver with Fig, Brioche, Balsamic, Balsamic Vinegar

薑蔥炒蟹 Ginger and Scallion Stir-Fried Crab

避風塘炒蟹 Typhoon Shelter Fried Crab

泰式咖喱大頭蝦 Thai Curry Prawn

牛油蝦 Buttered Shrimp

威靈頓牛柳 Beef Wellington

東南亞美食及咖喱 SOUTHEAST ASIA & CURRY STATION

每天2款咖喱輪流供應 2 Kinds of Curry on Daily Rotation

馬薩拉羊肉 Masala Lamb

馬德拉斯扁豆 Madras Lentils

牛油雞 Butter Chicken

青咖喱蔬菜 Green Curry Vegetables

紅咖喱雞 Red Curry Chicken

黃咖喱蟹 Yellow Crab Curry

特色醬汁及配料 Signature Sauce & Condiment

白飯、印度薄脆、印度酥餅、印度汁醬

Steamed Rice, Papadum, Roti, Indian Dip

粥品 CONGEE STATION

每天1款粥品輪流供應 1 Kind of Congee on Daily Rotation

蠔仔粥 Fresh Oyster Congee

方魚肉碎粥 Congee with Minced Pork and Dried Flounder

粵式燒味 ASSORTED SIU MEI

豉油雞 Soy Sauce Chicken

蜜餞叉燒 Barbecued Pork

脆皮燒腩仔 Roasted Pork Belly

燒鴨 Roasted Duck

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湯麵站 NOODLE STATION

牛肉丸、潮州魚丸、炸魚片、豆腐卜、
金菇、魷魚、蝦、豬大腸、豬皮、白蘿蔔、
枝竹、新加坡肉骨茶湯、秘製酸辣湯、
瀨粉、油麵、河粉、米線

Beef Ball, Teochew Fish Ball, Fish Cake, Tofu Puff, Enoki Mushroom,
Squid, Shrimp, Braised Pork Intestines, Pork Skin, Turnip,
Bean Curd Stick, Bak Kut Teh Broth, Spicy Sour Broth,
Lai Fun Rice Noodle, Yellow Noodle, Flat Rice Noodle, Mixian Rice Noodle

精選甜點 DESSERT

巴斯克芝士蛋糕 Basque Cheesecake
開心果杏桃蛋糕 Pistachio Apricot Cake
雜錦聖誕曲奇 Assorted Christmas Cookies
意大利聖誕麵包 Traditional Panettone
德國傳統聖誕蛋糕 Christmas Stollen
士多啤梨忌廉蛋糕 Strawberry Vanilla Cream Cake
雜莓白酒啫喱 White Wine Jelly with Mixed Berries
綠茶馬卡龍 Green Tea Macaron
栗子朱古力泡芙 Chocolate Chestnut Cream Puff
芒果布甸 Mango Pudding with Mango Compote
士多啤梨酥 Strawberry Jalousie
紅桑子朱古力樹頭蛋糕 Chocolate Raspberry Yule Log
紅莓醬白朱古力慕斯 White Chocolate Cream with Red Berries Compote
熱情果椰子蛋糕 Passion Fruit Coconut Cake
聖誕百果餡餅 Freshly Baked Minced Pie
法式焦糖椰子燉蛋 Coconut Crème Brûlée
蘋果卷配雲呢拿醬 Apple Strudel with Vanilla Sauce
傳統聖誕布甸 Traditional Christmas Pudding

雪糕專區 Ice Cream Station

8種口味雪糕 Selection of 8 Ice Cream Flavours

即製甜品站 Live Dessert Station

開心果千層撻 Pistachio Tart
法式班戟 Crêpe

豪華聖誕精選甜品 Deluxe Christmas Desserts

(12月24至26日限定 Available between 24 – 26 December)

朱古力心太軟 Chocolate Lava Cake
燕窩葡撻 Portuguese Tart with Bird Nest
火焰雪山 Alaska Cake

按此立即預訂 **Click to Book Now**

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