

佳節自助午餐 FESTIVE LUNCH 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 熟雪場蟹腳、熟麵包蟹、熟蝦、熟翡翠螺、熟紐西蘭青口 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、檸檬角 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

醬汁及配料 Dressings & Condiments

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 煙肉牛油果通粉沙律 Bacon and Avocado Macaroni Salad 韓式泡菜青瓜沙律 Korean Kimchi Cucumber Salad

烤鴨胸核桃沙律伴蜜糖青檸汁 Roasted Duck Breast Salad, Walnut, Honey Lime Dressing 酸辣菠蘿雞肉沙律伴芝麻 Spicy Pineapple and Chicken Salad, Sesame 烤南瓜菲達芝士配蔓越莓乾 Roasted Pumpkin with Feta Cheese, Dried Cranberry 烤奶油南瓜法羅沙律配火箭菜蔓越莓乾 Butternut Squash Farro Salad, Arugula, Dried Cranberry

青醬粟米蝦沙律 Pesto Corn Salad with Shrimp 泰式雞絲沙律 Thai Shredded Chicken Salad

印度烤雞配鷹嘴豆沙律 Tandoori Chicken Chickpea Salad 豬腳凍 Ham Hock Terrine

法式尼斯吞拿魚沙律伴法邊豆 Classic Tuna Niçoise, French Bean 日式海鮮沙律配泡菜汁 Japanese Seafood Salad with Pickle Sauce 蔓越莓蘋果藜麥沙律 Cranberry Apple Quinoa Salad

粟米筍大豆芽青瓜沙律 Baby Corn, Bean Sprout and Cucumber Salad

芝士拼盤 CHEESE BOARD STATION

每天3款芝士輪流供應 3 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.



佳節自助午餐 FESTIVE LUNCH BUFFET

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 大葱薯仔湯 Potato and Leek Soup 番茄湯 Creamy Tomato Soup 南瓜湯 Pumpkin Soup

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

節瓜淡菜煲豬骨 Hairy Gourd with Mussel Soup with Pork Rib 青紅蘿蔔粟米煲豬骨 Green Radish Carrot and Corn Soup with Pork Rib 海底椰蘋果雪梨湯 Sea Coconut, Apple and Chinese Pear Soup 蓮藕鱆魚湯 Lotus Root and Dried Octopus Soup

粉葛赤小豆扁豆煲豬骨 Kudzu, Rice Bean and Hyacinth Bean Soup with Pork Rib 金銀菜煲豬骨湯 Fresh and Dried Cabbage Soup with Pork Rib 姬松茸蟲草花煲豬骨湯 Matsutake and Cordyceps Flower Soup with Pork Rib

烤肉站 CARVING STATION

栗子餡火雞卷

Turkey Roulade with Chestnut Stuffing

西式熱食 WESTERN HOT ENTRÉES STATION

每天6款西式熱食輪流供應 6 Kinds of Entrée on Daily Rotation 香煎盲鰽魚配香橙忌廉汁 Barramundi Fillet with Orange Cream Sauce 照燒鱸魚 Teriyaki Sea Bass

蔓越莓醬火雞肉丸 Cranberry-Glazed Turkey Meatball 意式雞肉配檸檬牛油酸豆醬 Piccata Chicken with Lemon Butter Caper Sauce 烤羊肩配迷迭香汁 Roasted Lamb Shoulder with Rosemary Jus 香煎鴨胸配香橙燒汁 Pan-fried Duck Breast with Orange Gravy 越式炆豬肉 Vietnamese Caramel Pork Stew

醬燒豬肋骨 BBQ Baby Back Rib

費城芝士牛肉鍋 Philly Cheese Steak Casserole
香煎牛舌配黑胡椒汁 Seared Beef Tongue with Black Pepper Sauce
西班牙風味海鮮鍋配辣肉腸茴香 Spanish-style Seafood Stew, Chorizo, Fennel
茴香酒煮藍青口 Pernod Stew Blue Mussel

中式熱食 CHINESE HOT ENTRÉES STATION

每天8款中式熱食輪流供應 8 Kinds of Entrée on Daily Rotation

點心 Dim Sum

蒸包 Steamed Bun

豬腳薑 Pork Knuckle in Ginger Vinegar Stew 南乳炆豬手 Braised Pork Knuckle with Red Fermented Bean Curd 滷水拼盤 Marinated Platter

辣酒煮花螺 Sea Snails in Spicy Wine Sauce 酸菜魚 Sichuan Fish with Pickled Mustard Greens 紫羅牛肉 Wok-fried Beef with Pickled Ginger 蜜餞黑椒金沙骨 Fried Honey Pork Rib with Black Pepper 鮑汁海鮮炒飯 Seafood Fried Rice with Abalone Sauce 炒時令蔬菜 Sautéed Seasonal Vegetables

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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 & Condiments 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 雞肉粥 Chicken Congee 魚粥 Fish Congee 牛肉粥 Beef Congee

精選粵式燒味 ASSORTED SIU MEI

豉油雞、蜜餞叉燒、脆皮燒腩仔、燒鴨 Soy Sauce Chicken, Barbecued Pork, Roasted Pork Belly, Roasted Duck

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、瀬粉、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 STATION

節慶專區 Festive Corner

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 德國傳統聖誕麵包 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 開心果馬卡龍 Pistachio 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 蘋果卷配雲呢拿汁 Apple Strudel with Vanilla Sauce 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

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 法式可麗餅 Crêpe

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