

Dinner Buffet Menu **Appetizers**

Citrus Cured Norwegian Salmon with Condiments 果香醃三文魚 Smoked Mackerel 煙鯖魚

Pepper-seared Blue Fin Tuna with Passion Fruit Mayo 熱情果胡椒吞拿魚 Italian Prosciutto Ham with Sweet Melon 意大利風乾火腿伴蜜瓜

Honey Roasted Ham with Pineapple 蜜糖燒火腿

Smoked Ox Tongue with Cornichon 酸瓜煙牛舌

Chorizo Sausage and Salami Platter 肉腸凍盤

Vietnamese Rice Paper Roulade with Shrimp and Carrot Vinaigrette 越南鮮蝦米紙卷

Marinated Chicken with Spicy Sesame Dressing 芝麻口水雞

"Caprese" Tomato and Baby Mozzarella Cheese with Pesto 香草醬鮮茄水牛芝士 Marinated Baby Cuttlefish 珍味墨魚仔

Chikuwa Seaweed Salad 中華沙律

Japanese Chilled Green Tea Soba with Crab Meat Salad 蟹肉沙律綠茶麵 Deluxe Assorted Sashimi and California Rolls with Wasabi and Japanese Soya 雜錦刺身及加州卷 Smoked Duck Breast & Peach 蜜桃煙鴨胸壽司, Pickled Herring Sushi 鯡魚壽司

Tuna Salad Maki Rolls 吞那魚沙律紫菜卷

Salads

Korean Beef Salad with Kimchee 韓式牛肉沙律
Thai Roasted Chicken Salad 泰式燒雞沙律
Potato Salad with Green Apple and Walnut 合桃青蘋果薯仔沙律
Shrimp and Avocado Salad with Lime and Feta Cheese 蝦牛油果芝士沙律
Millet Salad with Dried Apricot 杏乾小米沙律

Cucumber Wedges 青瓜角 Baby Tomato 小番茄 Baby Corn 珍珠筍

Romaine Leaves 羅馬生菜

Mix Mesclun Leaves 田園沙律菜

French Dressing 法汁, Caesar Dressing 凱撒汁, Thousand Island Dressing 千島汁
Italian Vinaigrette 意大利汁, Asian Vinaigrette 東方醋汁
Extra Virgin Olive Oil 特級橄欖油, Balsamic Vinegar 蜜醋

Seafood on Ice

Freshly Shucked Imported Oysters 進口鮮蠔 Queen Crab Legs 皇后雪花蟹腳 Poached Fresh Prawns 海蝦 Black Mussel 黑青口

Served with Cocktail Sauce, Thai Green Chilli Sauce, Shallot Vinegar and Lemon 咯嗲汁,泰式青辣椒汁,干沖紅酒醋,檸檬



Soup

Lobster Bisque with Cognac 干邑龍蝦湯
Chinese Chicken Soup with Cordyceps Flower and White Fungus 蟲草花雪耳炖雞湯

Noodles Station

Fish Ball 魚蛋, Fried Fish Cake 魚片, Beef Ball 牛丸, Pork Dumplings 豬肉餃子 Pork Ball 豬肉丸, Asian Green 時菜, Turnip 蘿蔔, Wood Fungus 黑木耳 Thai Rice Noodle 金邊粉, Vermicelli 米粉, Yellow Noodle 油麵 Soya Sauce 醬油, Dark Vinegar 陳醋, Chilli Oil 辣椒油, Fried Shallot 炸乾葱 Coriander 香菜, Scallion 青葱, Preserved Vegetable 冬菜 Vietnamese Beef Broth 越南牛肉湯, Chicken Broth 清湯

Teppan Station

Waygu Beef 雪花和牛肉, Salmon Fillet 三文魚柳, Korean Iberico Pork 韓式黑毛豬 Herbed Chicken Sausage 香草雞肉腸 Thai Chicken Satay 泰式雞沙爹串

Carving

Roasted Christmas Turkey with Bread Stuffing and Giblet Gravy 燒聖誕火雞 (on 24th and 25th)

Roasted Rib Eye of Beef with Gravy 燒美国肉眼牛肉

Hot Dishes

US BBQ Pork Spare Rib 美式燒排骨 Spanish Seafood Rice 西班牙海鮮飯 Grilled Beef Steak with Green Pepper-corn Sauce 牛扒配青胡椒汁 Baked Whole Fish with Lemon with Salt Crust 香檸鹽焗魚 Braised Ox-Tail with Red Wine Herbs Gravy 香草紅酒燴牛尾 Thai Pandan Leaf Chicken 香蘭雞 Thai Stir-fried Vermicelli with Dried Shrimp 泰式炒粉絲 Fried Shrimp with Garlic and Salty Egg York 香蒜黃金蝦 Tandoori Lamb Chop 印度烤羊排 Indian Vegetable Parkora 炸印度雜菜 Malai Fish Tikka 印度白咖喱魚 Seafood and Vegetable Tempura 海鮮雜菜天婦羅 Deep Fried Duck with Mash Taro 荔竿香酥鴨 Braised Winter Melon with Crab Meat and Bamboo Pith 蟹肉竹竿扒冬瓜 Chinese Crispy-fried Chicken with Fermented Bean Curd 南乳吊燒雞 Chinese Wok-fried Asian Green and Lily Bulb 百合翡翠



Fresh Bakery Station

Indian Roti 印度烤薄餅, Pappadum 脆薄餅 Assorted Rolls and Bread 各式麵包 Butter 牛油

Desserts

Christmas Puddings 聖誕布甸 Christmas Chocolate Log Cakes 聖誕朱古力樹餅 Christmas Stollen 德國聖誕果子包 Freshly Baked Pumpkin Crumble with Custard Sauce 南瓜酥餅 Caramelized Apple Tart 焦糖蘋果撻 Souffle Cheese Cake 蛋白芝士蛋糕 Bitter Chocolate Truffle Cake 原味朱古力蛋糕 Chestnut Cream Cake 栗子忌廉蛋糕 Tiramisu Cake 意大利芝士咖啡蛋糕 Ginger Crème Brulée 法式焦糖薑汁燉蛋 Fresh Fruit Napoleon 雜果千層酥 Bailey's Panna Cotta 咖啡酒奶凍 Pandan and Red Bean Milk Pudding 香蘭紅豆布甸 Pina Colada Mousse 椰香鳳梨慕思杯 Marshmallow Lollipop 棉花棒棒糖 Miniature Fruit Tartlets 继你鮮果撻 Thai Mango Pudding 泰式芒果布甸

Sweetened Cream Soup with Purple Sweet Potato, Taro, Purple Glutinous Rice and Sago 香芋紫米露 Fresh Fruit Platter 鮮果盤 Christmas Cookies 聖誕曲奇 Chocolate Fountain 朱古力噴泉

International Cheese Platter 環球芝士盤

Stewed Fruit 燴果, Dried Fruit 乾果, Crackers 餅乾, Vegetable Stick 雜菜條 Mediterranean Cream Cheese Spread 地中海芝士醬

Ice Cream Station

Haggan Dazz Ice Cream 哈根达斯冰淇淋

Freshly Brewed Coffee and Fine Tea 香濃咖啡或茗茶