

2021 Christmas Lunch Package 2021 聖誕午宴套餐

Set Lunch

HK\$328* per person

Buffet Lunch

HK\$328* & HK\$468* per adult

HK\$230* & HK\$338* per child

Special Lunch Buffet

HK\$288* per person

聖誕精選套餐

每位 HK\$328*

自助午餐

每位成人 HK\$328* 及 HK\$468*

每位小童 HK\$230* 及 HK\$338*

特惠自助午餐

每位 HK\$288*

	40 adults or above 40 位成人或以上	100 adults or above 100 位成人或以上	180 adults or above 180 位成人或以上
Additional beverage special package 額外飲品套餐優惠	Unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours at HK\$50* per person 以優惠價每位 HK\$50* 享用 2 小時無限供應汽水、冰凍橙汁及指定啤酒		
Complimentary unlimited serving of soft drinks for 2 hours during lunch 奉送席間無限供應汽水兩小時	-	✓	✓
Two complimentary \$500 cash coupons at Yin Yue or Simplicity as lucky draw prize 奉送兩張\$500 餐飲現金券作抽獎禮品	-	1 set / 份	2 sets / 份
Complimentary Christmas party favors for celebration 免費聖誕派對玩意	✓	✓	✓
Christmas venue decoration in banquet room 宴會廳聖誕場地佈置	✓	✓	✓
Festive floral arrangement on each table 每席花卉擺設	✓	✓	✓
Festival photo props 提供拍照小道具	✓	✓	✓
Use of audio-visual system, LCD projector and screen 使用影音設備、投影機及銀幕	✓	✓	✓
Complimentary standard backdrop (maximum 20 English characters) 奉送西式禮堂布幕掛字 (最多 20 個英文字母)	-	✓	✓
Complimentary car parking 免費泊車	15 hours 小時	25 hours 小時	35 hours 小時
Blessings from Santa Claus 聖誕老人與您相聚一刻	-	-	✓

Remarks

Applicable to a minimum of 10 persons

Applicable to a minimum of 40 adults

Applicable to a minimum of 100 persons

* Subject to 10% service charge

The above packages are valid until 31 December 2021

備註

適用於最少 10 人

適用於最少 40 位成人

適用於最少 100 人

* 須另加一服務費

以上優惠期至 2021 年 12 月 31 日

2021 Christmas Set Lunch Menu 2021 聖誕精選午宴

Irish Seafood Chowder

(Shrimp, Mussel, Clam, Squid and Fish)

愛爾蘭海鮮周打湯

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USA Beef Rib Eye Top Choice

(Spring Vegetables, Mashed Potato with Raspberry Sauce)

美國頂級肉眼牛扒配紅莓汁

OR

Pan-seared Salmon

(Spring Vegetables, Mashed Potato with Teriyaki Sauce)

香煎三文魚配秘製醬油汁

OR

Baked Ratatouille

(Spring Vegetables, Mashed Potato, Basil Tomato Sauce)

意式焗千層蔬菜配羅勒蕃茄汁

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Chocolate Log Cake with Mixed Berries

聖誕樹頭蛋糕配鮮雜莓

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Coffee or Tea

咖啡或茶

每位 **HK\$328** per person

另須加一服務費 Subject to 10% service charge

適用於預訂最少 10 人 Applicable to a booking of 10 persons

2021 Christmas Lunch Buffet Menu A 2021 聖誕自助午宴菜譜 A

Appetizers 頭盤

Norwegian Smoked Salmon
Charcuterie Platter (Chicken Sausage, Salami)
Fresh Prawns with Cocktail Sauce
*Condiments: Lemon Wedges, Spicy Cocktail Sauce,
Red Onion, Crispy Bacon, Croutons*

挪威煙三文魚
雜錦凍肉拼盤
鮮蝦配辣茄汁
*配料: 檸檬角、辣茄汁、
紅洋蔥、脆煙肉、麵包粒*

Sashimi & Sushi 刺身及壽司

Sashimi: Salmon, Tuna and Snapper
Maki Rolls (Egg, Crab, Cucumber, California)
Served with Wasabi, Soya Sauce, Pickled Ginger

刺身: 三文魚、吞拿魚及鯛魚
雜錦壽司卷 (蛋, 蟹柳, 青瓜, 加洲)
配日本青芥末、醬油、壽司酸薑

Salads 沙律

Chicken Salad with Japanese Sesame Dressing
German Potato Salad
Tropical Fruit Salad
Korean Style Jade Melon Salad
Roasted Pumpkin Salad with Cheese
Maui Pasta Salad
Mesclun Mixed Greens
Greenhouse Cucumbers
Sweet Corn
*Served with Thousand Island Dressing, French Dressing,
Balsamic & Olive Oil, Italian Dressing*

日式麻醬雞肉沙律
德國薯仔沙律
雜果沙律
韓式香蔥醬油翠玉瓜
燒南瓜芝士沙律
夏威夷意粉沙律
法式生菜沙律
溫室青瓜
粟米粒
*配千島汁、法汁、
黑醋橄欖油、意大利汁*

Soup 湯

Minestrone Soup

意大利雜菜湯

Breads 包類

Assorted Homemade Breads and Rolls
Served with Butter and Margarine

精選歐陸包點
配牛油及植物牛油

Carvings 燒烤肉車

Roasted Beef Sirloin
Roasted Christmas Turkey
Served with Cranberry Sauce, Chicken Gravy, English Mustard

燒西冷牛肉
烤聖誕火雞
配金巴利汁、燒雞汁、英式芥末

2021 Christmas Lunch Buffet Menu A 2021 聖誕自助午宴菜譜 A

Hot Dishes 熱盤

Stuffed Crab Shells with Seafood	海鮮釀蟹蓋
Roasted Chicken Steak with Teriyaki Sauce	日式照燒雞扒
Mediterranean Baked Sole Fillet	地中海式焗龍脷柳
Roasted Duck Leg with Cherry Sauce	燒鴨腿配車厘子燒汁
Texas Smoky Barbecue Pork Ribs	德州燒排骨配煙味燒烤醬汁
Tandoori Chicken	印度天多利雞
Pasta with Ham and Cheese in Cream Sauce	火腿蓉芝士忌廉汁意大利粉
Steamed Rice	白飯
Jardinière of Vegetables and Brussel Sprouts	牛油時蔬及椰菜
Mashed Potato with Cream	忌廉薯蓉

Desserts 甜品

American Cheese Cake	美式芝士蛋糕
Chocolate Banana Cake	香蕉朱古力蛋糕
Tiramisu	意大利芝士餅
Assorted Fruit Jellies	雜果啫喱
Chocolate Log Cake	朱古力聖誕樹頭蛋糕
Christmas Panettone	聖誕菓子麵包
Ice cream	雪糕
Fresh Fruit Platter	新鮮生果

Beverages 飲品

Coffee or Tea	咖啡或茶
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每位港幣 **HK\$328** 元 per adult / 成人
每位港幣 **HK\$230** 元 per child / 小童

另須加一服務費 Subject to 10% service charge
適用於最少 40 位成人 Applicable to a minimum of 40 adults
小童為 3 至 11 歲 Children are aged 3 – 11 years old

2021 Christmas Lunch Buffet Menu B 2021 聖誕自助午宴菜譜 B

Appetizers 頭盤

Norwegian Smoked Salmon
Charcuterie Platter (Chicken Sausage, Salami, Parma ham)
Brown Crab
Fresh Prawns with Cocktail Sauce
Condiments: Lemon Wedges, Spicy Cocktail Sauce,
Chopped Red Onion, Crispy Bacon, Croutons

挪威煙三文魚
雜錦凍肉拼盤
麵包蟹
鮮蝦配辣茄汁
配料: 檸檬角、辣茄汁、
紅洋蔥、脆煙肉、麵包粒

Sashimi & Sushi 刺身及壽司

Sashimi: Salmon, Tuna and Octopus
Maki Rolls (Egg, Crab, Cucumber, California)
Served with Wasabi, Soya Sauce, Pickled Ginger

刺身: 三文魚、吞拿魚及八爪魚
雜錦壽司卷(蛋, 蟹柳, 青瓜, 加洲)
配日本青芥末、醬油、壽司酸薑

Salads 沙律

Pasta Salad with Tuna
Greek Baby Octopus Salad
Korean Style Jade Melon Salad
Russian Potato Salad
Thai Glass Noodles Salad with Shrimp
Mediterranean Roasted Vegetables
Mesclun Mixed Greens
Greenhouse Cucumbers
Cherry Tomatoes
Sweet Corn
Served with Thousand Island Dressing, French Dressing,
Balsamic & Olive Oil, Italian Dressing

吞拿魚意粉沙律
希臘迷你八爪魚沙律
韓式醬油翠玉瓜沙律
俄羅斯薯仔沙律
泰式粉絲蝦沙律
地中海燒蔬菜沙律
法式雜菜沙律
溫室青瓜
車厘茄
粟米粒
配千島汁、法汁、
黑醋橄欖油、意大利汁、

Soup 湯

Wild Mushroom Velouté

野菌忌廉湯

Breads 包類

Assorted Homemade Breads and Rolls
Served with Butter and Margarine

精選歐陸包點
配牛油及植物牛油

Carvings 燒烤肉車

Roasted Beef Rib Eye
Roasted Christmas Turkey
Served with Cranberry Sauce, Chicken Gravy, English Mustard

燒牛肉眼扒
烤聖誕火雞
配金巴利汁、燒雞汁、英式芥末

2021 Christmas Lunch Buffet Menu B 2021 聖誕自助午宴菜譜 B

Hot Dishes 熱盤

Stuffed Crab Shells with Seafood	海鮮釀蟹蓋
Grilled Lamb Chop with Herb and Garlic	香草蒜蓉羊扒
Confit of Duck Leg Cassoulet	法式油封鴨腿
Texas Smoky Barbecue Pork Ribs	德州燒排骨配煙味燒烤醬汁
Mediterranean Baked Sea Bass	地中海焗鱸魚
Spanish Seafood Pasta	西班牙海鮮意大利粉
Italian Baked Meatball (Beef)	意式蕃茄芝士焗肉丸 (牛肉)
Malaysian Chicken Curry	馬來咖喱雞
Pilaf Rice	印度牛油飯
Baked Seasonal Green in Portuguese Sauce	葡汁焗時蔬
Potatoes Croquette	忌廉薯卷

Desserts 甜品

Lemon Tart	檸檬撻
Blueberry Cheese Cake	藍莓芝士蛋糕
Chocolate Mousse Cake	朱古力慕絲蛋糕
Tiramisu	意大利芝士餅
Assorted Fruit Jellies	雜果啫喱
Chocolate Log Cake	朱古力聖誕樹頭蛋糕
Christmas Panettone	聖誕菓子麵包
Bread and Butter Pudding	牛油麵包布甸
Fresh Fruit Platter	新鮮生果

Beverages 飲品

Coffee or Tea	咖啡或茶
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每位港幣 **HK\$468** 元 per adult / 成人

每位港幣 **HK\$338** 元 per child / 小童

另須加一服務費 Subject to 10% service charge
適用於最少 40 位成人 Applicable to a minimum of 40 adults
小童為 3 至 11 歲 Children are aged 3 – 11 years old

2021 Christmas Special Lunch Buffet Menu 2021 聖誕特惠自助午宴菜譜

Appetizers 頭盤

Smoked Salmon with Traditional Condiments
Fresh Prawns with Tomato Horseradish Sauce
Italian Sausages
Assorted Maki Rolls (Egg, Crab, Cucumber)
*Condiments: Lemon Wedges, Spicy Cocktail Sauce,
Bacon, Croutons, Red Onion*

煙三文魚
鮮蝦配辣根茄汁
意大利香腸
雜錦壽司卷(蛋, 蟹柳, 青瓜)
*配料: 檸檬角、辣茄汁、
煙肉、麵包粒、紅洋蔥*

Salads 沙律

Hawaiian Pasta Salad
German Potato Salad
Chicken Salad with Japanese Sesame Dressing
Mesclun Mixed Greens
Cucumbers
Cherry Tomatoes
Sweet Corn
*Condiments: Bacon, Croutons, Red Onion
Served with Thousand Island Dressing, French Dressing,
Balsamic & Olive Oil, Italian Dressing*

夏威夷意粉沙律
德國薯仔沙律
日式麻醬雞肉沙律
法式雜菜沙律
青瓜
車厘茄
粟米粒
*配料: 煙肉、麵包粒、紅洋蔥
配千島汁、法汁、黑醋橄欖油、意大利汁*

Soup 湯

Minestrone Soup

意大利雜菜湯

Breads 包類

Assorted Homemade Breads and Rolls
Served with Butter and Margarine

精選歐陸包點
配牛油及植物牛油

Carvings 燒烤肉車

Roasted Christmas Turkey
Served with Cranberry Sauce, Chicken Gravy, English Mustard

烤聖誕火雞
配金巴利汁、燒雞汁、英式芥末

2021 Christmas Special Lunch Buffet Menu 2021 聖誕特惠自助午宴菜譜

Hot Dishes 熱盤

Italian Baked Meatball (Beef)	意式蕃茄芝士焗肉丸
Gratinated Fillet of Sole with Hollandaise	法式牛油醬焗龍脷柳
Smoky Pork Belly with Barbecue Sauce	美式燒豬腩
Roasted Chicken Steak with Teriyaki Sauce	日式照燒雞扒
Linguini Pasta Carbonara	卡邦尼扁意粉
Thai Style BBQ Duck Curry with Lychee	泰式紅咖喱荔枝燒鴨
Saffron Rice	印度紅花飯
BBQ Pork Fried Rice with Sakura Shrimp	櫻花蝦叉燒炒飯
Jardinière of Vegetables and Brussel Sprouts	牛油時蔬及椰菜
Mashed Potato with Cream	忌廉薯蓉

Desserts 甜品

Chocolate Banana Cake	香蕉朱古力蛋糕
Tiramisu	意大利芝士餅
Custard Cream Puff	吉士忌廉泡芙
Assorted Fruit Jellies	雜果啫喱
Chocolate Log Cake	朱古力聖誕樹頭蛋糕
Christmas Panettone	聖誕菓子麵包
Fresh Fruit Platter	新鮮生果

Beverages 飲品

Coffee or Tea	咖啡或茶
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每位港幣 **HK\$288** 元 per person

另須加一服務費
Subject to 10% service charge
只適用於 100 人或以上
Applicable to minimum 100 persons or above

2021 Christmas Dinner Package 2021 聖誕晚宴套餐

Set Dinner

HK\$458* per person

Buffet Dinner

HK\$468* & HK\$568* per person

BBQ Buffet Dinner

HK\$568* per person

精選晚餐

每位 HK\$458*

自助晚餐

每位 HK\$468* 及 HK\$568*

燒烤自助晚餐

每位 HK\$568*

	40 persons or above 40 人或以上	100 persons or above 100 人或以上	160 persons or above 160 人或以上
One complimentary glass of fruit punch per person 每位奉送雜果賓治乙杯	✓	✓	✓
Special beverage package 飲品套餐優惠	Unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours at HK\$90* per person 以優惠價每位 HK\$90* 享用 3 小時 無限供應汽水、冰凍橙汁及指定啤酒		
Two complimentary \$500 cash coupons at Yin Yue or Simplicity as lucky draw prize 奉送兩張 \$500 餐飲現金券作抽獎禮品	-	1 set 份	2 sets 份
Complimentary Christmas party favors for celebration 免費聖誕派對玩意	✓	✓	✓
Christmas venue decoration in banquet room 宴會廳聖誕場地佈置	✓	✓	✓
Festive floral arrangement on each table 每席花卉擺設	✓	✓	✓
Use of audio-visual system, LCD projector and screen 使用影音設備、投影機及銀幕	✓	✓	✓
Free corkage for one bottle of self brought-in wine or hard liquor per table 自携洋酒免收開瓶費 (每席乙瓶)	✓	✓	✓
Complimentary standard backdrop (maximum 20 English characters) 奉送西式禮堂布幕掛字 (最多 20 個英文字母)	-	✓	✓
Use of Karaoke System (subject to availability) 使用卡拉 OK 設備 (視乎供應而定)	-	-	✓
Complimentary car parking 免費泊車	15 hours 小時	20 hours 小時	25 hours 小時
Complimentary accommodation at Panda Plus Room 入住優悅客房	-	-	1 night 晚

Remarks

- # Applicable to a minimum of 20 persons
- ## Applicable to a minimum of 40 persons
- * Subject to 10% service charge
- The above package is valid until 31 December 2021

備註

- # 適用於最少 20 人
- ## 適用於最少 40 人
- * 須另加一服務費
- 以上優惠期至 2021 年 12 月 31 日

2021 Christmas Set Dinner Menu 2021 聖誕精選晚宴

Crab Towers

(Mango, Avocado, Crab Meat, Salmon Roe)

芒果牛油果蟹肉沙律

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Lobster Bisque

法式龍蝦湯

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Pistachio Crusted Rack of Lamb

(Spring Vegetables, Truffle Mashed Potato with Red Wine Essence)

開心果仁脆皮紐西蘭羊扒配紅酒汁

OR

Pan-seared Sea Bass

(Spring Vegetables, Truffle Mashed Potato with Tomato Coulis)

香煎鱸魚配羅勒蕃茄汁

OR

USA Beef Rib Eye Top Choice

(Spring Vegetables, Truffle Mashed Potato with Raspberry Sauce)

美國頂級肉眼牛扒配紅莓汁

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Chocolate Log Cake with Vanilla Ice Cream

聖誕樹頭蛋糕配雲呢拿雪糕

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Coffee or Tea
咖啡或茶

HK\$458 per person 每位

Subject to 10% service charge 另須加一服務費

Applicable to a booking of 20 persons 適用於預訂最少 20 人

2021 Christmas Dinner Buffet Menu A 2021 聖誕自助晚宴菜譜 A

Seafood 海鮮類

Smoked Salmon
New Zealand Mussels
Crayfish with Herbs
Red Shrimps with Cocktail Sauce
*Condiments: Lemon Wedges, Soya Sauce, Crispy Bacon,
Red Onion, Croutons*

煙三文魚
紐西蘭青口
香草熟龍蝦仔
鮮蝦配辣茄汁
*配料: 檸檬角、醬油、脆煙肉
紅蔥粒、麵包粒*

Cold Dishes 凍盤

Parma Ham
Charcuterie Platter (Chicken Sausage, Salami)
Mediterranean Roasted Vegetables

意大利風乾火腿
雜錦凍肉拼盤
地中海燒蔬菜

Sashimi & Sushi 刺身及壽司

Sashimi: Salmon, Tuna and Octopus
Maki Rolls (Egg, Crab, Cucumber, California)
Served with Wasabi, Soya Sauce, Pickled Ginger

刺身: 三文魚、吞拿魚及八爪魚
雜錦壽司卷(蛋, 蟹柳, 青瓜, 加州)
配日本青芥末、醬油、壽司酸薑

Salads 沙律

Russian Potato Salad
Roasted Pumpkin Salad with Cheese
Tropical Fruit Salad
Greenhouse Cucumbers
Mesclun Mixed Greens
Cherry Tomatoes
Sweet Corn
*Served with Thousand Island Dressing, French Dressing,
Balsamic & Olive Oil, Italian Dressing*

俄羅斯薯仔沙律
燒南瓜芝士沙律
雜果沙律
溫室青瓜
法式雜菜沙律
車厘茄
粟米粒
*配千島汁、法汁、
黑醋橄欖油、意大利汁*

Soup 湯

Seafood Chowder

周打海鮮湯

Breads 包類

Assorted Homemade Breads and Rolls
Served with Butter and Margarine

精選歐陸包點
配牛油及植物牛油

2021 Christmas Dinner Buffet Menu A 2021 聖誕自助晚宴菜譜 A

Carvings 燒烤肉車

Roasted Christmas Turkey

Served with Cranberry Sauce, Chicken Gravy, English Mustard

Roasted Prime Beef Rib Eye

烤聖誕火雞

配金巴利汁、燒雞汁、英式芥末

烤肉眼牛扒

Hot Dishes 熱盤

Grilled Lamb Chop with Herb and Garlic

Tiger Prawns with Herb Butter

Honey Glazed Chicken Wings

Gratinated Fillet of Sole with Hollandaise

Baked Broccoli with Cheese

Seafood Fried Rice with Crab

Fried Thai Shrimp Cake

Texas Smoky Barbecue Pork Ribs

Indian Chicken Curry with Steamed Rice

Braised E-fu Noodles

Mashed Potato with Cream

Jardinière of Vegetables and Brussel Sprouts

香草蒜蓉羊扒

希臘香草牛油大蝦

蜜糖燒雞翼

法式牛油醬焗龍脷柳

意式芝士焗西蘭花

海鮮蟹子炒飯

泰式炸蝦餅

德州燒排骨配煙味燒烤醬汁

印度咖喱雞配白飯

乾燒伊麵

忌廉薯蓉

牛油時蔬及椰菜

Desserts 甜品

New York Cheese Cake

Lemon Tart

Fresh Fruit Cream Cake

Tiramisu

Strawberry Mousse Cake

Assorted Fruit Jellies

Crème Brulee

Chocolate Log Cake

Christmas Panettone

Bread and Butter Pudding

Fresh Fruit Platter

紐約芝士蛋糕

檸檬撻

鮮果忌廉蛋糕

意大利芝士餅

士多啤梨慕絲蛋糕

雜果啫喱

法式焦糖燉蛋

朱古力聖誕樹頭蛋糕

聖誕菓子麵包

牛油麵包布甸

新鮮生果

Beverages 飲品

Coffee or Tea

咖啡或茶

HK\$468 per person 每位

Subject to 10% service charge 另須加一服務費

Applicable to a booking of 40 persons 適用於預訂最少 40 人

2021 Christmas Dinner Buffet Menu B 2021 聖誕自助晚宴菜譜 B

Seafood 海鮮類

Brown Crab
Norwegian Smoked Salmon
New Zealand Mussels
Tiger Prawns with Cocktail Sauce
*Condiments: Lemon Wedges, Soya Sauce
Crispy Bacon, Croutons, Red Onion*

麵包蟹
挪威煙三文魚
紐西蘭青口
大蝦配辣茄汁
*配料: 檸檬角、醬油、
脆煙肉、麵包粒、紅洋蔥*

Cold Dishes 凍盤

Prosciutto Ham
Charcuterie Platter (Chicken Sausage, Salami, Gammon Ham)
Roasted Vegetables Antipasto

意大利風乾火腿
雜錦凍肉拼盤
意式燒蔬菜拼盤

Sashimi & Sushi 刺身及壽司

Sashimi: Salmon, Tuna and Octopus
Assorted Sushi (Salmon /Shrimp /Ika)
Maki Rolls (Egg, Crab, Cucumber, California)
Served with Wasabi, Soya Sauce, Pickled Ginger

刺身: 三文魚、吞拿魚及八爪魚
雜錦壽司 (三文魚, 蝦, 墨魚)
雜錦壽司卷 (蛋, 蟹柳, 青瓜, 加洲)
配日本青芥末、醬油、壽司酸薑

Salads 沙律

German Potato Salad
Chicken Salad with Japanese Sesame Dressing
Tropical Fruit Salad
Greenhouse Cucumbers
Maui Pasta Salad
Mesclun Mixed Greens
Cherry Tomatoes
Sweet Corn
*Served with Thousand Island Dressing, French Dressing,
Balsamic & Olive Oil, Italian Dressing*

德國薯仔沙律
日式麻醬雞沙律
熱帶水果沙律
溫室青瓜
夏威夷意粉沙律
法式雜菜沙律
車厘茄
粟米粒
*配千島汁、法汁、
黑醋橄欖油、意大利汁*

Breads 包類

Assorted Homemade Breads and Rolls
Served with Butter and Margarine

精選歐陸包點
配牛油及植物牛油

Soup 湯

Lobster Bisque with Seafood

海鮮龍蝦湯

2021 Christmas Dinner Buffet Menu B 2021 聖誕自助晚宴菜譜 B

Carvings 燒烤肉車

Roasted Prime Beef with Red Wine Sauce
Roasted Christmas Turkey
Served with Cranberry Sauce, Chicken Gravy, English Mustard

燒牛扒配紅酒汁
烤聖誕火雞
配金巴利汁、燒雞汁、英式芥末

Hot Dishes 熱盤

Roasted Rack of Lamb
Baked Scallops in Shells
Tiger Prawns with Oregano
Confit of Duck Leg Cassoulet
Texas Smoky Barbecue Pork Ribs
Mediterranean Baked Sole Fillet
Baked Pasta with Seafood
Indian Chicken Curry with Steamed Rice
Fried Rice with Grilled Eel
Potatoes Croquette
Jardinière of Vegetables and Brussel Sprouts

法式燒羊架
黃金焗帶子
希臘香草大蝦
法式油封鴨腿
德州燒排骨配煙味燒烤醬汁
地中海焗龍利柳
海鮮焗意大利粉
印度咖喱雞配白飯
日式鰻魚炒飯
忌廉薯卷
牛油時蔬及椰菜

Desserts 甜品

Blueberry Cheese Cake
Green Tea Chocolate Cake
Lemon Tart
Tiramisu
Strawberry Mousse Cake
Assorted Fruit Jellies
Crème Brulee
Chocolate Log Cake
Christmas Panettone
Bread and Butter Pudding
Assorted Christmas Cookies
Fresh Fruit Platter

藍莓芝士蛋糕
綠茶朱古力蛋糕
檸檬撻
意大利芝士餅
士多啤梨慕絲蛋糕
雜果啫喱
法式焦糖燉蛋
朱古力聖誕樹頭蛋糕
聖誕菓子麵包
牛油麵包布甸
聖誕曲奇餅
新鮮生果

Beverages 飲品

Coffee or Tea

咖啡或茶

HK\$568 per person 每位

Subject to 10% service charge 另須加一服務費
Applicable to a booking of 40 persons 適用於預訂最少 40 人

2021 Christmas BBQ Dinner Buffet Menu 2021 聖誕燒烤自助晚宴菜譜

Seafood 海鮮類

Brown Crab
Norwegian Smoked Salmon
Fresh Shrimps with Cocktail Sauce
*Condiments: Lemon Wedges, Spicy Tomato Sauce,
Shallot Vinegar, Red Onion, Capers*

麵包蟹
挪威煙三文魚
鮮蝦配辣茄汁
*配料: 檸檬角、辣茄汁、
乾葱紅酒醋、洋蔥粒、水瓜豆*

Cold Dishes 凍盤

Smoked Duck
Charcuterie Platter (Chicken Sausage, Salami, Parma Ham)
Tian of Provencal Vegetables

煙鴨胸
雜錦凍肉拼盤
法式燒雜菜

Sashimi & Sushi 刺身及壽司

Sashimi: Salmon, Tuna and Octopus
Maki Rolls (Egg, Crab, Cucumber, California)
Served with Wasabi, Soya Sauce, Pickled Ginger

刺身: 三文魚、吞拿魚及八爪魚
雜錦壽司卷 (蛋, 蟹柳, 青瓜, 加洲)
配日本青芥末、醬油、壽司酸薑

Salads 沙律

Russian Potato Salad
Roasted Pumpkin Salad with Cheese
Tuna Nicoise Salad
Maui Pasta Salad
Mesclun Mixed Greens
Cherry Tomatoes and Red Kidney Beans
Greenhouse Cucumbers
Bell Pepper
Sweet Corn
*Served with Thousand Island Dressing, French Dressing,
Aged Balsamic Vinegar, Extra Virgin Olive Oil*

俄羅斯薯仔沙律
燒南瓜芝士沙律
吞拿魚尼哥斯沙律
夏威夷意粉沙律
法式雜菜沙律
車厘茄及紅腰豆
溫室青瓜
甜椒
粟米粒
*配千島汁、法式汁、
陳年黑醋、初榨橄欖油*

Soup 湯

Wild Mushroom Velouté

野菌忌廉湯

Breads 包類

Assorted Homemade Breads and Rolls
Served with Butter and Margarine

精選歐陸包點
配牛油及植物牛油

2021 Christmas BBQ Dinner Buffet Menu 2021 聖誕燒烤自助晚宴菜譜

Carvings 燒烤肉車

Roasted Christmas Turkey
Honey Glazed Gammon Ham

Served with Cranberry Sauce, Sage and Onion Gravy, Mustard

烤聖誕火雞
蜜糖燒火腿

配金巴利汁、西子洋蔥汁、芥末

BBQ Items 燒烤類

Grilled Lamb Chop with Herb and Garlic
Angus Beef Rib Eye Steak
Assorted Sausages
Buffalo Chicken Wings
Spanish-style Tiger Prawns
Baked Scallops in Shells
Texas Smoky Barbecue Pork Ribs
Baby Mackerel with Sea Salt
Corn on The Cob
Baked Sweet Potato
Roasted Pineapple

香草蒜蓉羊扒
美國安格斯牛肉眼扒
各式香腸
水牛雞翼
西班牙香草蒜蓉大蝦
黃金焗帶子
德州燒排骨配煙味燒烤醬汁
鹽燒鯖魚柳
牛油粟米
焗蕃薯
燒菠蘿

Hot Dishes 熱盤

Indian Curry Chicken with Steamed Rice
Roasted Potato

印度咖喱雞配白飯
燒新薯

Desserts 甜品

Blueberry Cheese Cake
Fresh Fruit Cream Cake
Strawberry Mousse Cake
Tiramisu
Chocolate Log Cake
Sweet Red Bean Soup with Coconut Milk
Assorted Fruit Jelly
Ice Cream
Fresh Fruit Platter

藍莓芝士蛋糕
鮮果忌廉蛋糕
士多啤梨慕絲蛋糕
意大利芝士餅
朱古力聖誕樹頭蛋糕
椰汁紅豆沙
雜果啫喱
各式雪糕
新鮮生果

Beverages 飲品

Coffee or Tea

咖啡或茶

HK\$568 per person 每位

Subject to 10% service charge 另須加一服務費

Applicable to a booking of minimum 40 persons 適用於預訂最少 40 人