



GREEN

**CHRISTMAS
SEMI-BUFFET DINNER**

聖誕半自助晚餐

24-26 DECEMBER 2024

2024 年 12 月 24 至 26 日

成人每位 **\$798** per adult

小童每位 **\$498** per child (ages 3-11 歲)

1 Seafood Platter + Buffet Station + 1 Main Course + 1 Drink + 1 Coffee or Tea

1 海鮮拼盤 + 自助美食 + 1 主菜 + 1 飲品 + 1 咖啡 或 茶

SEAFOOD PLATTER 海鮮拼盤

Boston Lobster, Canadian Snow Crab Leg

Fresh French Oyster, Sake-marinated Abalone

波士頓龍蝦、加拿大雪蟹腳、法國活石蠔、清酒煮鮑魚 [A]

Add-ons 滋味升級

Caviar Acipenser Baerii Siberian Sturgeon 10G (Additional \$200)

西伯利亞鱈魚魚子醬 10 克 (另加 \$200)

BUFFET STATION 自助美食

SEAFOOD 海鮮

South China Sea Prawn, Cooked Clam, Blue Mussel, Canadian Sea Whelk

南中國海蝦、熟蜆、藍青口、加拿大海螺 [A]

SOUP 湯

Lobster Bisque with Armagnac and Chervil

龍蝦濃湯 [A] [D]

Double-boiled Chicken Soup with Snow Fungus and Fresh Coconut

雪耳椰子雞燉湯 [P]

SALAD & APPERTISER 沙律及頭盤

Caesar Salad 凱撒沙律 [D] [N]

Crab Meat Salad with Diced Avocado

牛油果蟹肉沙律 [D]

Mixed Green Salad 蔬菜沙律 [N] [V]

Pesto Tomato and Buffalo Mozzarella

Cheese Salad 水牛芝士沙律 [D] [V]

Chicken Satay 雞肉沙爹串 [N]

Vegetable Spring Rolls 素菜春卷 [N] [V]

Parma Ham with Melon 巴馬火腿拼蜜瓜 [P]

Assorted Cold Cut and Cheese Platter

冷盤火腿伴芝士拼盤 [B] [D] [N] [P]

Scottish Smoked Salmon 蘇格蘭煙三文魚

Tuna Tartare with Wasabi Soy Dressing

和風芥末醬油吞拿魚他他 [N]

Duck Liver Terrine 鴨肝醬批 [A] [D] [N]

[A] – Contains Alcohol 含酒精 [B] – Contains Beef 含牛肉 [D] – Contains Dairy Products 含奶製品

[N] – Contains Nuts 含乾果 [P] – Contains Pork 含豬肉 [V] – Vegetarian 素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

DESSERT 甜品

GODIVA Soft Serve 軟雪糕 [D]
Chestnut Mousse Cake 栗子慕絲蛋糕 [A] [D]
Christmas Macaron 聖誕馬卡龍 [D]
Christmas Log Cake 聖誕樹頭蛋糕 [D]
Black Forest Gâteau 黑森林蛋糕 [A] [D]
Tiramisu 意大利芝士餅 [A] [D]
Ginger Peach Panna Cotta 薑桃意式奶凍 [D]
Mango Panna Cotta 芒果意式奶凍 [D]
Green Tea Panna Cotta 綠茶意式奶凍 [D]
Cinnamon Orange Crème Brûlée 法式玉桂香橙焦糖燉蛋 [D]
Häagen-Dazs Ice Cream 雪糕 [D] [N]
Christmas Pudding 聖誕布甸 [A] [D] [N]
Stollen Cake 德式聖誕蛋糕 [A] [D] [N]
Panettone 意大利聖誕麵包 [A] [D] [N]
Mince Pie 聖誕百果餡餅 [N]
Bread Pudding 麵包布甸 [A] [D]
Durian Pandan Roll 榴槤班蘭蛋糕 [D]
Durian Cheese Cake 榴槤芝士蛋糕 [D]
Durian Cheese Tart 榴槤芝士撻 [D]

MAIN COURSE 主菜

Australian M5 Wagyu Beef Tenderloin Steak (Additional \$80)

Truffle Mashed Potatoes, Sautéed Mushrooms, Spinach, Pink Peppercorn Sauce
澳洲 M5 和牛肉柳扒 配粉紅胡椒汁 (另加 \$80) [A] [B] [D] [N]

Grilled Grass-fed Beef Sirloin Steak

Truffle Mashed Potatoes, Sautéed Mushroom, Spinach, Pink Peppercorn Sauce
燒草飼西冷 配粉紅胡椒汁 [A] [B] [D] [N]

Grilled Grass-fed Lamb Rack

Truffle Mashed Potatoes, Sautéed Mushroom, Spinach, Rosemary Gravy Sauce
燒草飼羊架 配露絲瑪莉燒汁 [A] [D] [N]

Roasted Brittany Baby Turkey with Smoked Virginia Honey Ham

Sage Chestnut Stuffing, Giblet Gravy and Clove Bread Sauce
燒法國嫩火雞伴維珍尼亞煙蜜糖火腿 配丁香麵包汁 [A] [D] [N] [P]

Seared Local Wild Seabass Fillet with Parmesan, Gnocchi and Vegetable

香煎鱸魚柳 配巴馬臣、意式薯仔丸子及蔬菜 [A] [D] [N]

Impossible™ Meal Ball Pasta with Tomato and Pesto Sauce

Impossible™ 植物肉肉丸意大利粉 配番茄及香草醬 [A] [D] [N] [V]

Add-ons 滋味升級

Pan-fried Foie Gras (1 pc) (Additional \$68)

香煎鴨肝 (1 件) (另加 \$68)

DRINKS 飲品

G.H. MUMM Cordon Rouge Brut N.V., Christmas Mulled Wine, Red Wine,
White Wine, Beer, Juice, Soft Drink

瑪姆紅帶香檳、聖誕熱紅酒、紅酒、白酒、啤酒、果汁、汽水

Upgrade for just \$298 per person to enjoy our free flow !

另加 \$298 可升級享用無限添飲！

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