



GREEN

**NEW YEAR EVE  
"SIBERIAN CLASSIC CAVIAR"  
SEMI-BUFFET DINNER**

**31 DECEMBER 2024**

**跨年煙花「西伯利亞鱈魚子」半自助晚餐**

**2024 年 12 月 31 日**

成人每位 **\$1,088** per adult

小童每位 **\$588** per child (ages 3-11 歲)

1 Seafood Platter with Caviar (10g) + Buffet Station + 1 Main Course  
+ 1 Drink + 1 Coffee or Tea

1 海鮮拼盤 配魚子醬(10克) + 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]

**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

**SOUP 湯**

Boston Seafood Chowder with Bacon Bits

煙肉周打海鮮湯 [A] [D] [P]

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

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 雞肉沙嗲串 [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]

[B] – Contains Beef 含牛肉

[N] – Contains Nuts 含乾果

[D] – Contains Dairy Products

[P] – Contains Pork 含豬肉

含奶製品

[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]  
New Year Macaron 新年馬卡龍 [D] [N]  
Bread Butter Pudding 麵包布甸 [A] [D]  
Black Forest Gâteau 黑森林蛋糕 [A] [D]  
Tiramisu 意大利芝士餅 [A] [D]  
Durian Cheese Cake 榴槤芝士蛋糕 [D]  
Häagen-Dazs Ice Cream 雪糕 [D] [N]  
Peach Konjac Jelly 白桃蒟蒻 [V]  
Mango Panna Cotta 芒果意式奶凍 [D]  
Green Tea Panna Cotta 綠茶意式奶凍 [D]  
Durian Cheese Tart 榴槤芝士撻 [D] [N]  
Durian Pandan Roll 榴槤斑蘭蛋糕 [D]  
Vanilla Crème Brûlée 法式雲呢拿焦糖燉蛋 [D]

## MAIN COURSE 主菜

### Australian M5 Wagyu Beef Tenderloin with Diced Goose Liver Madeira (Additional \$80)

Truffle Mashed Potatoes, Sautéed Mushrooms, Spinach, Pink Peppercorn Sauce  
澳洲 M5 和牛柳伴馬得拉酒鵝肝粒 配粉紅胡椒汁 (另加 \$80) [A] [B] [D] [N]

### Grilled Sea Bass Fillet with Chorizo Risotto

燒香草鱸魚柳 配辣肉腸意大利飯 [A] [D] [N] [P]

### Grilled Grass-fed Lamb Rack with Rosemary Gravy Sauce

Truffle Mashed Potatoes, Sautéed Mushroom, Spinach

燒草飼羊架 配露絲瑪莉燒汁 [A] [D] [N]

### Roasted Grass-fed Rib Eye Steak with Garlic and Red Wine Sauce

蒜香焗草飼牛肉眼扒 配紅酒汁 [A] [B] [D] [N]

### Grilled US Kurobuta Pork Chop with Black Truffle Sauce

燒美國極黑豚 配黑松露汁 [A] [D] [N] [P]

### Vegetables Lasagne with Tomato and Pesto Sauce

素蛋黃綜合蔬菜千層麵 配番茄及香草醬 [A] [D] [N] [V]

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### Add-ons 滋味升級

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

香煎鴨肝 (1 件) (另加 \$68)

## DRINKS 飲品

Charles de Cazanove Brut N.V., Christmas Mulled Wine, Red Wine,  
White Wine, Beer, Juice, Soft Drink

凱薩王香檳、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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