



GREEN

NEW YEAR EVE SEMI-BUFFET DINNER

31 DECEMBER 2024

除夕半自助晚餐

2024 年 12 月 31 日

成人每位 **\$888** per adult

小童每位 **\$488** 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 (10 g) (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 Prawns, Cooked Clams, Blue Mussels, Canadian Sea Whelks

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 & APPETIZER 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 意式番茄伴水牛芝士沙律 [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]

[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]	Häagen-Dazs Ice Cream 雪糕 [D] [N]
Chestnut Mousse Cake 栗子慕絲蛋糕 [A] [D]	Peach Konjac Jelly 白桃蒟蒻 [V]
New Year Macaron 新年馬卡龍 [D] [N]	Mango Panna Cotta 芒果意式奶凍 [D]
Bread Butter Pudding 麵包布甸 [A] [D]	Green Tea Panna Cotta 綠茶意式奶凍 [D]
Black Forest Gâteau 黑森林蛋糕 [A] [D]	Durian Cheese Tart 榴槤芝士撻 [D] [N]
Tiramisu 意大利芝士餅 [A] [D]	Durian Pandan Roll 榴槤斑蘭蛋糕 [D]
Durian Cheese Cake 榴槤芝士蛋糕 [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 U.S. 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]

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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