



GREEN

CHRISTMAS SEMI-BUFFET DINNER

聖誕半自助晚餐

24-26 DECEMBER 2025

2025 年 12 月 24 至 26 日

成人每位 **\$888** per adult

小童每位 **\$538** per child (ages 3-11 歲)

1 Seafood Appetizer + Buffet Station + 1 Main Course + 1 Drink + 1 Coffee or Tea
1 海鮮頭盤 + 自助美食 + 1 主菜 + 1 飲品 + 1 咖啡 或 茶

SEAFOOD APPETIZER 海鮮頭盤

Boston Lobster, Canadian Snow Crab Leg, Sake-marinated Abalone
波士頓龍蝦、加拿大雪蟹腳、清酒煮鮑魚 [A]

Beach Glass Pacific Oyster (4 pcs)
海琉璃太平洋生蠔 (4 隻)

Unlimited Beach Glass Pacific Oyster (Additional \$88)*#
無限享用海琉璃太平洋生蠔 (另加 \$88)*#

Includes Six Signature Oyster Shooters: 包括以下六款特色生蠔雞尾酒：

Bloody Mary, Blue Margarita, Cosmopolitan, Coriander Pineapple, Mandarin Banana, Gin Cucumber
血腥瑪麗、藍色瑪格麗特、大都會、芫茜菠蘿、橘子香蕉、琴酒青瓜

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

Sea Prawn, Cooked Clam, Blue Mussel, Canadian Sea Whelk
海蝦、熟蜆、藍青口、加拿大海螺 [A]

SOUP 湯

Blue Crab Bisque with Armagnac and Chervil
藍蟹肉濃湯 [A] [D]

Double-boiled Chicken Soup with Snow Fungus and Fresh Coconut
雪耳椰子雞燉湯 [P]

[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

*To be enjoyed by the whole table 需全桌一同享用

*Origin of oysters is subject to availability and may change without prior notice
生蠔產地視乎供應情況而定，如有更改，恕不另行通知

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

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]

Spinach and Egg Quiche 法式菠菜雞蛋鹹批

Chicken Satay 雞肉沙爹串 [N]

Vegetable Spring Rolls 素菜春卷 [N] [V]

Potato Salad 薯仔沙律

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]

Smoked Salmon 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]

Fruit Salad 水果沙律

PREMIUM DESSERT 精緻甜品

A Selection of Over 10 Desserts 超過十款精緻甜品 [D] [N]

GODIVA Soft Serve 軟雪糕 [D]

Häagen-Dazs™ Mini Cups Ice Cream 迷你杯雪糕 [D]

MAIN COURSE 主菜

Grilled Lobster Medallion with Scramble Egg and Salmon Roe

Asian Vegetables and Tomato Butter Sauce 配亞洲雜菜及蕃茄牛油汁

烤龍蝦伴牛油滑蛋及三文魚子 [A] [D]

Grilled Kobe Beef Steak (Additional \$88)

Truffle Mashed Potatoes, Sautéed Mushrooms, Spinach, Pink Peppercorn Sauce

烤神戶牛扒配粉紅胡椒汁 (另加 \$88) [A] [B] [D] [N]

Argentinian Grass-Fed Beef Tomahawk (1.2kg, for 4 persons)

Served with Herbs Gravy, French Fries, Broccoli 配香草燒汁、薯條、西蘭花

阿根廷草飼牛斧頭扒 (1.2 公斤、四位用) [A] [B]

Grilled Grass-fed Lamb Rack

Truffle Mashed Potatoes, Sautéed Mushroom, Spinach, Rosemary Gravy Sauce

烤草飼羊架 配迷迭香草汁 [A] [D] [N]

Roasted Brittany Baby Turkey with Smoked Virginia Honey Ham

Sage Chestnut Stuffing, Giblet Gravy and Clove Bread Sauce

烤法國嫩火雞伴煙燻維珍尼亞蜜糖火腿 配丁香麵包汁 [A] [D] [N] [P]

Pan-fried Chilean Seabass Fillet with Root Vegetable and Crusted Potatoes

香煎智利鱸魚柳 配式薯仔及蔬菜 [A] [D] [N]

Fusilli Lunghi Bucatini Pasta with Pesto Sauce

意大利捲捲意粉配香草醬 [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

Charles de Cazanove Brut N.V., Christmas Mulled Wine, Red Wine,

White Wine, Beer, Juice, Soft Drink

凱撒王香檳、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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