



GREEN

**CHRISTMAS  
SEMI-BUFFET BRUNCH  
24-27 DECEMBER 2022**

每位成人 **\$588** per person

每位小童 **\$388** per child (age 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea  
自助海鮮、頭盤及甜品 + 湯 + 1 主菜 + 1 飲品 + 咖啡 或 茶

All-you-can-eat Cake Gallery (Additional \$100 per person\*)  
無限量享用招牌蛋糕櫃 (每位另加\$100\*)

**BUFFET STATION 自助美饌**

**SEAFOOD PLATTER 海鮮拼盤**

Cooked Shrimps, Mussels, Crayfishes, French Sea Whelks

熟蝦、青口、小龍蝦、法國海螺

**SALAD & APPETISER**

沙律及頭盤

Assorted Cold Cut and Cheese Platter

冷切凍肉芝士拼盤 [B] [D] [N] [P]

Smoked Salmon 煙三文魚

Duck Liver Terrine 鴨肝醬批 [A] [D] [N]

Parma Ham with Melon 巴馬火腿拼蜜瓜 [P]

Sausage and Baked Beans 雞肉腸拼焗豆 [P]

Seafood & Citrus Salad 海鮮柑橘沙律

Traditional Potato Salad 傳統薯仔沙律 [D]

Caesar Salad 凱撒沙律 [D] [N]

Mixed Green Salad 雜菜沙律 [V]

Tomato and Mozzarella Salad

番茄水牛芝士沙律 [D] [V]

Mixed Grilled Vegetables 雜錦燒蔬菜 [V]

Soba Noodle with Tuna Tartare

蕎麥冷麵配吞拿魚他他 [N]

Chicken Nuggets 脆炸雞塊 [N]

**DESSERT**

甜品

GODIVA Soft Serve 軟雪糕 [D]

Strawberry Olive Cake 士多啤梨橄欖油卷 [D]

Durian Pandan Roll 榴槤班蘭卷 [D]

Durian Cheese Cake 榴槤芝士蛋糕 [D]

Panettone 意大利傳統聖誕麵包 [A] [D] [N]

Strawberry Panna Cotta 士多啤梨奶凍 [D]

Chocolate Cream Puff 朱古力忌廉泡芙 [D]

Christmas Pudding 聖誕布甸 [A] [D] [N]

Bread Pudding 麵包布甸 [A] [D]

Stollen Cake 德式聖誕蛋糕 [A] [D] [N]

Green Tea Chocolate Cake

綠茶朱古力蛋糕 [D]

Oolong Tea Agar 烏龍茶大菜糕

Chocolate Yule Log Cake

朱古力樹頭蛋糕 [D]

Lemon Tart 香甜檸檬撻 [D]

Fruit Salad 雜果沙律

Mango Panna Cotta 芒果奶凍 [D]

[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 素食

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

\*Other guests of the same table must also consume the add-on offer 同檯賓客需一同加購以享優惠

## SOUP 湯

### Boston Seafood Chowder

波士頓海鮮周打湯 [A][D]

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Add-ons 滋味升級

### Premium Seasonal Oyster (6pcs) (Additional \$200)

廚師推介高級時令生蠔 (六隻) (另加\$200)

## MAIN COURSE 主菜

### Mixed Grill Seafood with Lemon Butter Sauce

Crab Legs, Shrimps, Salmon Fillet, Scallop, Squids

炭燒海鮮拼盆配檸檬牛油汁 [A][D]

### Pan-seared Grass Fed Sirloin Steak with Mushroom Port Wine Sauce

香煎草飼西冷牛排配野菌砵酒汁 [A][B][D]

### Roasted Turkey and Smoked Virginia Honey Ham

Sage Chestnut Stuffing, Giblet Gravy and Clove Bread Sauce

聖誕法國小火雞火腿配丁香麵包汁 [A][D][N][P]

### IMPOSSIBLE™ Burger 2.0

Served with Sweet Potato Fries or Green Salad

IMPOSSIBLE™ 漢堡 2.0 伴番薯條或沙律 [V]

### Australian M5 Wagyu Rib Eye Steak (Additional \$80)

Seasonal Vegetables, Gravy

澳洲 M5 和牛肉眼扒 (需另加\$80) [B][D]

時令蔬菜、燒汁

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Add-ons 滋味升級

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

香煎鵝肝 (1 件) (另加\$68)

## DRINKS 飲品

Sparkling Wine, Red Wine, White Wine, Beer, Juice, Soft Drink

氣泡酒、紅酒、白酒、啤酒、果汁、汽水

**Enjoy free-flow selected beverage at additional \$298 per person only**

每位另加\$298 可無限享用指定飲品

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