



GREEN

**NEW YEAR
SEMI-BUFFET DINNER
1 JANUARY 2023**

每位成人 **\$788** per person

每位小童 **\$488** per child (age 3-11 歲)

Oyster, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea
自助生蠔、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 自助享用

OYSTER & SEAFOOD PLATTER 生蠔海鮮拼盤

Freshly Shucked French Oyster

即開新鮮法國生蠔

Deep-fried Oyster 黃金炸蠔

Oyster Rockefeller 忌廉菠菜焗蠔

Cooked Shrimps 熟蝦

Mussels 青口

Crayfishes 小龍蝦

French Sea Whelks 法國海螺

SALAD & APPETISER

沙律及頭盤

DESSERT

甜品

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]

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

*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

Lobster Bisque, Armagnac and Chervil

法式龍蝦湯 [A] [D]

MAIN COURSE 主菜

Butter Poached Lobster Tail with Truffle Risotto and Conpoy Chardonnay Sauce

牛油龍蝦尾配松露意大利飯、干貝白酒汁 [A] [D]

Oven-roasted Grass-fed Sirloin Steak with Pan-fried Foie Gras and Red Wine Sauce

烤焗草飼西冷扒配香煎鵝肝、紅酒汁 [A] [B] [D]

Oven-baked IMPOSSIBLE™ 2.0 Meat Ball with Melted Cheese

Mozzarella Cheese, Spinach, Tomato Sauce, Chilli Powder

焗 IMPOSSIBLE™ 2.0 肉丸配熱熔芝士 [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

DRINKS 飲品

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

瑪姆紅帶香檳、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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