



GREEN

CHRISTMAS SEMI-BUFFET BRUNCH

聖誕半自助早午餐
23-26 DECEMBER 2023
2023 年 12 月 23 日至 26 日

成人每位 **\$588** per adult
小童每位 **\$388** per child (ages 3-11 歲)

Buffet Station + 1 Soup + 1 Main Course + 1 Drink + 1 Coffee or Tea
自助美食 + 1 湯 + 1 主菜 + 1 飲品 + 1 咖啡 或 茶

BUFFET STATION 自助美食

SEAFOOD 海鮮

South China Sea Prawn, Cooked Clam, Blue Mussel, French Sea Whelk, Lobster Claw
南中國海蝦、熟蜆、藍青口、法國海螺、龍蝦鉗

SOUP 湯

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

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
意式番茄伴水牛芝士沙律 [D] [V]
Shrimp Toast 蝦多士 [D] [N]

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]
Vegetable Spring Roll 素菜春卷 [N] [V]

DESSERT 甜品

GODIVA Soft Serve Ice Cream
GODIVA 朱古力軟雪糕 [D]
Chestnut Mousse Cake 栗子慕絲蛋糕 [A] [D]
Christmas Macaron 聖誕馬卡龍 [D]
Christmas Log Cake 聖誕樹頭蛋糕 [D]
Black Forest Gâteau 黑森林蛋糕 [A] [D]
Tiramisu 提拉米蘇 [A] [D]
Ginger Peach Panna Cotta 薑桃意式奶凍 [D]
Mango Panna Cotta 芒果意式奶凍 [D]

Häagen-Dazs Ice Cream
Häagen-Dazs 雪糕 [D] [N]
Christmas Pudding 聖誕布甸 [A] [D] [N]
Stollen Cake 德式聖誕蛋糕 [A] [D] [N]
Panettone 意大利聖誕麵包 [A] [D] [N]
Mince Pie 聖誕百果餡餅 [N]
Bread Pudding 麵包布甸 [A] [D]
Strawberry Cream Roll 士多啤梨忌廉卷 [D]
Durian Cheese Cake 榴槤芝士蛋糕 [D]

[B] – Contains Beef 含牛肉
[N] – Contains Nuts 含乾果

[D] – Contains Dairy Products 含奶製品
[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

Green Tea Panna Cotta 綠茶薏式奶凍 [D]
Cinnamon Orange Crème Brûlée
法式玉桂香橙焦糖燉蛋 [D]

Durian Cheese Tart 榴槤芝士撻 [D]
Dutch-Indonesian Layer Cake
荷蘭印尼千層蛋糕 [D]

MAIN COURSE 主菜

Australian M5 Wagyu Rib Eye Steak (Additional \$80)
Mashed Potatoes, Sautéed Mushrooms, Spinach, Red Wine Sauce
澳洲 M5 和牛肉眼扒 配紅酒汁 (需另加\$80) [A] [B] [D] [N]

Grilled Salmon with Escargot and White Anchovy Chardonnay Sauce
燒三文魚柳 配田螺銀魚白酒汁 [A] [D] [N]

Roasted Grass-fed Beef Tenderloin and Goose Liver with Port Wine Sauce
明爐烤焗草飼牛柳及鵝肝 配砵酒汁 [A] [B] [D] [N]

Grilled Grass-fed Lamb Rack
Mashed Potato, Sautéed Mushroom, Spinach, Red Wine Sauce
燒草飼羊架 配紅酒汁 [A] [D] [N]

Roasted Brittany Baby Turkey with Smoked Virginia Honey Ham
Sage Chestnut Stuffing, Giblet Gravy and Clove Bread Sauce
燒法國嫩火雞伴煙火腿 配丁香麵包汁 [A] [D] [N]

Pesto with Linguine
蘿勒青醬義大利麵 [A] [N] [V]

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

Upgrade for just \$128 per person to enjoy our free flow !
另加\$128 可升級享用無限添飲！

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