



GREEN

**CHRISTMAS
SEMI-BUFFET DINNER
23-25 DECEMBER 2023**

聖誕半自助晚餐

2023 年 12 月 23 至 25 日

成人每位 **\$788** per adult

小童每位 **\$488** per child (ages 3-11 歲)

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

SEAFOOD PLATTER 海鮮拼盤

Canadian Snow Crab Legs, Fresh French Oyster,
Sake-marinated Abalone, Sashimi
加拿大雪蟹腳、法國活石蠔、清酒煮鮑魚、刺身 [A]

Add-ons 滋味升級

Caviar Acipenser Baerii Siberian Sturgeon 10G (Additional \$200)
西伯利亞鱈魚魚子醬 10 克 (需另加\$200)

BUFFET STATION 自助美食

SEAFOOD 海鮮

South China Sea Prawn, Cooked Clam, Blue Mussel, French Sea Whelk, Boston Lobster
南中國海蝦、熟蜆、藍青口、法國海螺、波士頓龍蝦

SOUP 湯

Lobster Bisque with Armagnac and Chervil
龍蝦濃湯[A] [D]

SALAD & APPETISER 沙律及頭盤

Caesar Salad 凱撒沙律 [D] [N]
Crab 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 Rolls 素菜春卷 [N] [V]

[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

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]

Green Tea Panna Cotta 綠茶意式奶凍 [D]

Cinnamon Orange Crème Brûlée

法式玉桂香橙焦糖燉蛋 [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]

Durian Pandan Roll 榴槤班蘭蛋糕 [D]

Durian Cheese Cake 榴槤芝士蛋糕 [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)

Gratin Potatoes, Sautéed Mushrooms, Spinach, Pink Peppercorn Sauce

澳洲 M5 和牛肉眼扒 配粉紅胡椒汁 (需另加\$80) [A] [B] [D] [N]

Grilled Grass-fed Beef Tenderloin

Gratin Potatoes, Sautéed Mushroom, Spinach, Pink Peppercorn Sauce

燒草飼牛柳 配粉紅胡椒汁 [A] [B] [D] [N]

Grilled Grass-fed Lamb Rack

Gratin Potatoes, Sautéed Mushroom, Spinach, Rosemary Gravy Sauce

燒草飼羊架 配迷迭香燒汁 [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]

Seared Sea Bass with Parmesan Potato and Grilled Vegetable

香煎鱸魚柳 配巴馬臣薯及烤蔬菜 [A] [D] [N]

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)

香煎鵝肝 (1 件) (另加 \$68)

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

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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