



GREEN

**NEW YEAR  
SEMI-BUFFET BRUNCH  
1 JANUARY 2024**

**新年半自助早午餐**

**2024 年 1 月 1 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**

Bouillabaisse

法式馬賽魚湯

**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]

**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]

New Year Macaron 新年馬卡龍 [D] [N]

Bread Butter Pudding 麵包布甸 [A] [D]

Black Forest Gâteau 黑森林蛋糕 [A] [D]

Tiramisu 提拉米蘇 [A] [D]

Häagen-Dazs Ice Cream

Häagen-Dazs 雪糕 [D] [N]

Japanese Peach Panna Cotta 日本桃意式奶凍 [D]

Mango Panna Cotta 芒果意式奶凍 [D]

Green Tea Panna Cotta 綠茶意式奶凍 [D]

Durian Cheese Tart 榴槤芝士撻 [D] [N]

Strawberry Cream Roll 士多啤梨忌廉卷 [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

Durian Cheese Cake 榴槤芝士蛋糕 [D]

Vanilla Crème Brûlée

法式雲呢拿焦糖燉蛋 [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 Grass-fed Lamb Rack

Mashed Potatoes, Sautéed Mushroom, Spinach, Red Wine Sauce

燒草飼羊架 配紅酒汁 [A] [D] [N]

### Simmered Salmon and New Zealand Sole Roulade

Caviar, Saffron Sauce

燴三文魚及紐西蘭龍俐柳卷 配魚子醬藏紅花汁 [A] [D] [N]

### Grilled Lobster Tail with Crab Fettuccine

炭燒龍蝦尾配蟹肉闊麵 [A] [D] [N]

### Grass-fed Beef Tenderloin with Bone Marrow Crust

Wild Mushrooms, Red Wine Sauce

香煎草飼牛柳扒佐牛骨髓 配紅酒汁 [A] [B] [D] [N]

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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

***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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