



GREEN

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

新年半自助晚餐

2024 年 1 月 1 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 + 1 Coffee or Tea

1 海鮮拼盤 + 自助美食 + 1 湯 + 1 主菜 + 1 飲品 + 1 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 自助享用

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

Seafood Chowder with Bacon Bits

煙肉周打海鮮湯 [A] [D] [P]

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]

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]

Durian Cheese Cake 榴槤芝士蛋糕 [D]

Vanilla Crème Brûlée

法式雲呢拿焦糖燉蛋 [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]

Durian Pandan Roll 榴槤斑蘭蛋糕 [D]

Dutch-Indonesian Layer Cake

荷蘭印尼千層蛋糕 [D]

MAIN COURSE 主菜

Josper Roasted Korean 1+A Beef Tenderloin with Diced Goose Liver Madeira
(Additional \$80)

Gratin Potatoes, Sautéed Mushrooms, Spinach, Pink Peppercorn Sauce
炭燒韓國 1+A 牛柳伴馬得拉酒鵝肝粒 配粉紅胡椒汁 (需另加\$80) [A] [B] [D] [N]

Grilled King Prawns with Chorizo Risotto

燒香草大蝦 配辣肉腸意大利飯 [A] [D] [N] [P]

Grilled Grass-fed Lamb Rack with Rosemary Gravy Sauce

Gratin Potatoes, Sautéed Mushroom, Spinach

燒草飼羊架 配迷迭香草汁 [A] [D] [N]

Roasted Grass-fed Rib Eye Steak with Red Wine Sauce

蒜香燒草飼牛肉眼扒 配紅酒汁 [A] [B] [D] [N]

Grilled Spanish Iberico Pork Loin with Black Truffle Sauce

燒西班牙依比利亞黑毛豬扒 配黑松露汁 [A] [D] [N] [P]

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！

[B] – Contains Beef 含牛肉

[N] – Contains Nuts 含乾果

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