



GREEN

**NEW YEAR EVE  
"SIBERIAN CLASSIC CAVIAR"  
SEMI-BUFFET DINNER  
31 DECEMBER 2023**

**跨年煙花「西伯利亞鱈魚子」半自助晚餐**

2023年12月31日

成人每位 **\$1,088** per adult

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

1 Seafood Platter with Caviar (10g) + Buffet Station + 1 Soup + 1 Main Course  
+ 1 Drink + Coffee or Tea

1 海鮮拼盤配魚子醬(10克) + 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 Leg, 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]

**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**

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]

[A] – Contains Alcohol  
[N] – Contains Nuts

[B] – Contains Beef  
[P] – Contains Pork

[D] – Contains Dairy Products  
[V] – Vegetarian

Price is in HKD and subject to 10% service charge

## 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**

蒜香焗草飼牛肉眼扒 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]

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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

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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