



CHRISTMAS BUFFET DINNER MENU 14-23 December

Appetizer 頭盆

Assorted Cheese Platter 芝士拼盆
(Dried Apricot 杏脯乾, Nuts 堅果, Grape 葡萄, Cracker 餅乾)
Parma Ham with Honey Melon 巴馬火腿配蜜瓜
Smoked Salmon or Dill Smoked Salmon 煙三文魚或香草三文魚
Salami Milano 意大利凍肉腸
Smoked Turkey Roll with Avocado & Mango Dip 煙火雞牛油梨醬卷配芒果凍汁

Salad Counter 沙律 (Rotation)

Nicoise salad with Tuna 尼哥斯吞拿魚沙律
Black Truffles Smoked Turkey Potato Salad 火雞黑松露薯仔沙律
Pear Salad with Pomegranate Blue Cheese & Candied Peaches 藍芝士蜜桃配啤梨沙律
Foie Gras Mousse with Caviar & Figs 鴨肝醬配無花果及魚子
Potato Salad with Prawns 大蝦薯仔沙律
Christmas Lobster Salad with Guacamole 聖誕龍蝦沙律配牛油果醬
Yumi Stuffed Cucumber with Crab Meat 蟹肉釀青瓜
Pomelo & Grapefruits Crab Meat Salad 柚子及西柚蟹肉沙律
Mediterranean Seafood Shrimps Salad 地中海大蝦仁沙律

Hydroponics Salad 水耕菜

Butter Lettuce, Kale, Red Coral, Romaine, Rocket, Cherry Tomatoes
牛油生菜, 羽衣甘藍, 紅菜, 羅馬生菜, 火箭菜, 車厘茄

Dressing and Condiments 醬汁

Caesar 凱撒汁 French 法汁 Thousand Island 千島汁 Italian Vinegar 意大利油醋汁
Balsamic Vinegar 黑醋 Olive Oil 橄欖油 Red Wine Vinegar 紅酒醋
Thai Sauce 泰式汁 Cocktail Sauce 咯嗲汁 Honey Mustard Dressing 蜜糖芥末汁
Croutons 炸麵包粒 Onion 洋葱碎 Parmesan Cheese 芝士粉

Seafood Counter 海鮮

Snow Crab Legs 雪場腳蟹

Brown Crab 麵包蟹

Fresh Prawn 凍蝦

Canadian Black Mussels 加拿大青口

Clam 大蜆 Jade Whelk 翡翠螺

Spicy Tomato Sauce 辣茄汁 Lemon Wedge 檸檬角

Sushi and Sashimi Counter 魚生壽司吧

Shimaaji, Ama Ebi 深海池魚, 赤蝦

Hamachi, Octopus and Hokkigai Clam, 油甘魚, 八爪魚及北寄貝

Herring or Hokkaido Scallops 希靈魚, 北海道帶子

Selection of Sushi Rolls and Nigiri Sushi 各式壽司卷及手握壽司

壽司(壽司蝦, 甜蝦, 赤貝, 馬刀貝, 腐皮, 針魚, 墨魚)

Soba and Appetizers 冷麵及頭盆

Soba and Somen with Spring Onion and Kazami Nori 蕎麥麵及素麵配蔥花及切絲海苔

Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本豉油, Wasabi 芥辣

Soup 湯

Daily Chinese Soup 中式老火湯

Daily Western Soup 是日西式湯

Western Dishes 西式熱盆

Spicy New Orleans Shrimp 新奧爾良辣味蝦

Baked Salmon with Yuzu Mustard Sauce 柚子芥末醬焗三文魚

Pork Knuckle with Sauerkraut and Potato 燴豬膝配酸椰菜烩薯

Siamese Roast Duck with Southern Fermented Milk 暹羅南乳燒鴨

Mentaiko and Crab Meat Pasta 明太子蟹肉意粉

Chinese Dishes 中式熱盆

Sauteed Beef Short Ribs with Black Pepper Sauce 黑椒牛仔骨

Steamed Grouper with Soy Sauce 清蒸沙巴龍躉

Stir-fried Crab with Ginger and Spring Onion 薑蔥炒蟹

Salted Egg Yolk Fried Shrimp 鹹蛋黃炒蝦

Braised Broccoli with Crab Meat and Enoki Mushroom 金菇蟹肉扒西蘭花

Braised Fish Maw Pork Knuckle with Chickpea in Abalone Sauce 花膠鷹咀豆燴鮑汁豬手

Indian Chef Special 精選咖喱菜式

Mutton Masala 馬沙拿羊肉/Tandoori Chicken with Mint Raita 印度烤雞配薄荷乳酪
Shashi Paneer (Cheese) 芝士咖喱
Naan, Garlic, Pappadam 印度烤餅薄脆
Served with Indian Pickles, Mango Chutney and Raita
配印度醃菜, 芒果甜酸醬及乳酪

Tempura Station 天婦羅

Prawn 海老 Silver Sillago 沙錐魚 Noodlefish 白飯魚 Soft Shell Crab 軟殼蟹
Okinawa Sweet Potato 沖繩紫蕃薯
Pumpkin 日本南瓜 Okra 秋葵 Eggplant 茄子 Shiitake Mushroom 日本冬菇
Tempura Sauce 天婦羅汁 Grated Turnip 蘿蔔茸 Grated Ginger 薑茸

Japanese BBQ Cooking Station 日式燒烤

Japanese BBQ Wagyu Beef 日式煎和牛 Chicken Wings 雞翼
Hamachi 油甘魚鉸
Roast Pork Belly Skewer 燒豬腩串 Shishamo 多春魚
Chicken Soft Bone 雞軟骨串
Okra 秋葵 Pineapple 菠蘿 Sweet Corn 粟米 onion Ring
海鹽、七味粉、燒肉汁

Dim Sum Station

Crab Meat Xiao Long Bao 蟹粉小籠包
Shrimp Dumpling 蝦餃
Pork Dumpling 燒賣

Live Station Counter

Double Boiled Dried Blaze Mushroom with Lotus Seed and Lean Meat Soup
姬松蓮子燉瘦肉湯
Peking Duck 北京片皮鴨
(Spring Onion 蔥段, Seafood Sauce 乳豬醬, Pancake 麼麼)
Steamed Boston Lobster
清蒸波士頓龍蝦
Cheese Sauce 芝士汁 La Bouillabaisse Sauce 馬賽海鮮汁

Carving 烤肉

Roast Beef Rib Eye 燒美國肉眼牛扒
Roast Lamb Rack with Herb 香草燒羊架
Roast Turkey with Cranberry Sauce 燒火雞配甘巴利汁
Braised Brussels Sprout with Pancetta and Onion 煙肉洋蔥燴椰菜仔
Cinnamon Honey Glazed Sweet Potatoes 肉桂蜜糖燒蕃薯
Black Pepper Sauce 黑椒汁/Gravy 燒汁

Thai Noodle Station

Kuai Tiao Rueda (Boat Noodles Soup) 船麵湯

Chicken Soup 雞湯

Rice Vermicelli 米粉/ Oil Noodles 油麵

Fresh Beef Slices 肥牛/ shredded Chicken 雞絲 Deep-fried Pork Skin 泰式炸豬皮

Shrimp 鮮蝦/ Fish Ball 魚蛋/ Fish Cake 炸魚片/ Pork Ball 貢丸/ Eggs 雞蛋

Chili Pepper 指天椒/ Coriander 芫茜/ Fried Shallot 炸乾蔥/ Spring Onion 青蔥

Fried Garlic 炸蒜頭/ Fish Sauce 魚露

Green Brassica 小唐菜 / Morning Glory 通菜/ Baby Cabbage 娃娃菜

Chinese BBQ Station 燒味

BBQ Pork 叉燒

Soy Chicken 豉油雞

Desserts 甜品

Christmas Caramel Hazelnut Chocolate Cake 聖誕焦糖榛子朱古力蛋糕

Christmas Log Cake 聖誕樹頭蛋糕

Christmas Cherries Forest Cake 聖誕車厘子森林蛋糕

Chestnut Mont Blanc Cake 栗子蒙布朗蛋糕

Red Velvet Cake, Vanilla Frosting 紅絲絨蛋糕

Salted Egg Cheesecake 鹹蛋芝士蛋糕

Uji Matcha Tokachi Red Bean Mousse Cake 宇治抹茶十勝紅豆慕絲蛋糕

Blueberry Cheesecake 藍莓芝士蛋糕

Opera 歌劇院蛋糕

French Lemon Tart with Meringue 檸檬蛋白撻

Walnut Chocolate Brownie 核桃朱古力布朗尼

Vanilla Cream Brulee 雲呢拿法式焦糖燉蛋

Japan Tokachi Red Beans with Warabi Mochi 日本十勝紅豆配抹茶蕨餅

Mango Coconut Pomelo Sago Delight 楊枝甘露

Raindrop Cake 水信玄餅

Live Station

Hong Kong Style Egg Puff 港式雞蛋仔

Hot Dessert

Soya Bean Curd Pudding 豆腐花

Portuguese Egg Tart 葡撻

Fresh Fruits

Pineapple 菠蘿 Water Melon 西瓜

Hami Melon 哈密瓜

Häagen-Dazs Ice - Cream Counter

Chocolate/ Strawberry/ Vanilla
Ice Cream Bar

Christmas Kid's Buffet Table

Assorted Candies 雜錦糖果
Rainbow Cheesecake 彩虹蛋糕
Gingerbread Man 薑餅人
Christmas Cookie 聖誕曲奇餅
Christmas Handmade Chocolate 聖誕手工朱古力
Korean Yuzu Honey Cake 韓國柚子蜂蜜蛋糕
Raspberry Madeleine Cake 紅桑子瑪德琳蛋糕
Assorted Macarons 馬卡龍
Chocolate Donuts 朱古力甜甜圈

Please note that all buffet items are subject to change due to availability and seasonality

以上菜式輪流供應，食物或會因應季節變化及食材供應而改變並不作事前通知。

If you have any concerns regarding food allergies or dietary restrictions, please alert our staff prior to serving yourself.

如果您對食物過敏或飲食限制有任何顧慮，請在用餐前告知我們的工作人員。

Oct 2025