

## BOXING DAY SEMI-BUFFET DINNER 聖誕拆禮物日半自助晚餐

### COLD SEAFOOD PLATTER (PER PERSON) 冰鎮海鮮拼盤(每位一客)

Snow Crab Leg, Prawn, Sea Whelk, Green Mussel, Clam  
鱈場蟹腳、大蝦、翡翠螺、青口、白蜆

### APPETISERS AND SALAD BAR 自助頭盤及沙律吧

Parma Ham with Melon 風乾火腿配蜜瓜

Smoked Dill Salmon with Honey Mustard Dressing 煙刁草三文魚配蜂蜜芥末汁

Duck Liver Terrine on Toast 鴨肝凍批配多士

Avocado and Scallop Salad on Toast 牛油果帶子沙律配多士

Mozzarella Cheese and Tomato with Fresh Basil 番茄水牛芝士配羅勒

Thai Style Seafood Salad 泰式海鮮沙律

Potato Mustard Salad 芥末薯仔沙律

Assorted Garden Green Leaves 雜沙律菜

Dressings: Vinaigrette Dressing, Thousand Island Dressing, Caesar Dressing,  
Balsamic Vinegar, Honey Mustard Dressing  
醬汁：油醋汁、千島汁、凱撒汁、意大利黑醋汁、蜂蜜芥末汁

### SOUP 餐湯

Wild Mushroom Truffle Cream Soup 野菌松露忌廉湯

Assorted Bread Roll with Butter and Jam 各式餐飽配牛油和果醬

### HOT DISHES 熱盤

Signature Pizza 精選薄餅

Deep-fried Thai Shrimp Cake 吉列炸蝦餅

**MAIN COURSE 主菜**

Sous-vide Turkey Roll with Pancetta Brussel Sprout,  
Caramelised Chestnut and GIBLETS SAUCE  
慢煮火雞卷配煙肉小椰菜、焦糖栗子和雞雜汁

or 或

Grilled King Prawns and Wild Mushroom Risotto  
扒大蝦野菌意大利飯

or 或

Teriyaki Cod Fish with Risotto Cake and Mayo  
日式照燒鱈魚配意大利飯餅及日式沙律醬

or 或

Roasted Provençal Rack of Lamb with Rosemary Jus  
燒法式寶雲酥羊架配迷迭香燒汁

or 或

Grilled Australian M4 Wagyu Beef Striploin with Beef Jus  
香烤澳洲M4和牛西冷扒配燒肉汁

**DESSERT BUFFET 自助甜品**

Chocolate Log Cake朱古力樹頭蛋糕

Cream Marble Cheesecake大理石芝士蛋糕

Mango Mousse Cake芒果慕絲蛋糕

Black Forest Cake黑森林蛋糕

Butter Stollen牛油蛋糕

Green Tea Mousse Cake綠茶慕絲蛋糕

Festive Mince Pie節日餡餅

Christmas Pudding聖誕布丁

Seasonal Fruit時令水果

Selection of Ice Cream精選雪糕

**Freshly Brewed Coffee or Tea**

即磨咖啡或茗茶

每位成人港幣 **HK\$598**

**HK\$598 per adult**

每位小童港幣 **HK\$438**

**HK\$438 per child**

- Above prices are subject to 10% service charge based on the original price 以上價目另收取以原價計算之加一服務費
- The child price is applicable to children aged between 3 and 11 小童價錢適用於3歲至11歲
- Please inform your server of any food related allergies as your well-being and comfort are our greatest concern 為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡