

NEW YEAR'S EVE SEMI-BUFFET DINNER 除夕半自助晚餐

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

Half Shell Boston Lobster, Isoyaki Abalone, Snow Crab Leg, Prawn, Sea Whelk, Green Mussel, Clam
半殼波士頓龍蝦、磯煮鮑魚、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 各式餐包配牛油和果醬

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 Provencal 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 Truffle Cake 特濃朱古力蛋糕

Cream Marble Cheese Cake 大理石芝士蛋糕

Mango Mousse Cake 芒果慕絲蛋糕

Black Forest Cake 黑森林蛋糕

Bread and Butter Pudding 牛油麵包布甸

Green Tea Mousse Cake 綠茶慕絲蛋糕

Tiramisu 意大利芝士餅

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\$728**

HK\$728 per adult

每位小童港幣 **HK\$528**

HK\$528 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