



CHRISTMAS BUFFET LUNCH MENU 24-26 December 2025

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
Salami Milano 意大利凍肉腸
Duck Confit Terrine 鴨肉批
Smoked Salmon with Traditional Condiments 煙三文魚
Smoked turkey roll with avocado & mango dip 煙火雞牛油梨醬卷配芒果凍汁

Salad Counter 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
Christmas Honey Sweet Potato Salad with Kale, Feta Cheese & Granola
聖誕甜蕃薯沙律，配希臘芝士 及羽衣甘藍
Lobster Salad with Guacamole 龍蝦沙律配牛油果醬

Hydroponics Salad 水耕菜

Green Butter Lettuce, Kale, Red Coral, Romaine, Rocket, Cherry Tomatoes
綠牛油生菜，羽衣甘藍，紅珊瑚生菜，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

Hamachi, Octopus and Herring

油甘魚, 八爪魚及 北寄貝, 希靈魚

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 Appetizer 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

Katsuo ninniku miso tsuk 蒜頭味噌

Konbu Edamame 昆布枝豆

Mentaiko Salad 明太子沙律

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

Beef Burger Steak with Caramelized Onion Sauce 香煎焦糖洋蔥迷你牛肉漢堡扒

Pan-fried Moroccan Fish Fillet with Tomato and Olives 香煎摩洛哥魚柳

Spring Chicken Piri-Piri 非州香辣燒春雞

Mexican Green Beans with Egg and Cheese 墨西哥雞蛋芝士炒邊豆

Sweet Corn Peperoni Golden Pineapple Pizza 粟米辣肉腸金菠蘿薄餅

Chinese Dishes 中式熱盆

Braised Beef Brisket with Turnips in Supreme Stock 蘿蔔清湯牛腩

Steamed Chicken with Ginger Spring Onion Soy Sauce 蔥油霸王雞

Deep-fried Seabass with Nuts in Fruit Sauce 果仁雜果魚柳

Braised Season Vegetable with Conpoy and Enoki Mushroom 瑤柱金菇扒時菜

Braised E-Noodles with Crab Meat and Egg White 蟹肉蛋白炆伊麵

Indian Chef Special 精選咖喱菜式

Lamb Masala 印度咖哩羊肉/Tandoori Chicken with Mint Raita 印度烤雞配薄荷乳酪
Vegetable Makhnwala 奶油咖喱雜菜
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

Carving 烤肉

Roast Beef Sirloin 燒美國西冷牛扒
Roast Turkey with Cranberry Sauce 燒火雞配甘巴利汁
Honey Glazed Bone Ham 蜜汁燒火腿
Braised Brussels Sprout with Pancetta and Onion 煙肉洋葱燴椰菜仔
Honey and Cinnamon Roasted Sweet Potatoes 蜜糖肉桂燒蕃薯
Black Pepper Sauce 黑椒汁/Gravy 燒汁

Congee Station 粥

Seafood Congee 海鮮粥	Vegetables Congee 健康素菜粥
Spring Onion 蔥花	Coriander 芫茜
Fish Sauce 魚露	Ground Pepper 胡椒粉
Fried Peanut 炸花生	Egg 雞蛋

Thai Noodle Station

Kuai Tiao Ruea (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
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/Deep-fried Pork Skin 泰式炸豬皮
Green Brassica 小唐菜 / Chinese Lettuce 唐生菜 /Morning Glory 通菜/Baby Cabbage 娃娃菜

Chinese BBQ Station 燒味

BBQ Pork 叉燒
Roast Duck 燒鴨

Dim Sum Station 點心

Shrimp Dumpling 蝦餃
/Shrimp Dumpling 蝦肉燒賣
Panda Red Bean Pate Bun 熊貓豆沙包
Vegetarian Shark's Fin Dumplings in Superior Soup 素翅灌湯餃

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
Christmas Mince Pie 聖誕百果餡餅
Red Velvet Cake with Vanilla Frosting 紅絲絨蛋糕
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
Christmas Stollen 德國聖誕麵包
Christmas Pecan Tartlet 聖誕合桃撻
Walnut Chocolate Brownie 核桃朱古力布朗尼
Christmas Cranberry Panna Cotta 聖誕小紅莓奶凍
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
Cassis Mascarpone Cream 黑加侖子意大利芝士忌廉
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
Christmas Pudding with Vanilla 聖誕布甸配雲呢拿汁

Fresh Fruits

Pineapple 菠蘿 Water Melon 西瓜
Hami Melon 哈密瓜

Häagen-Dazs Ice - Cream Counter

Chocolate/ Strawberry/ Vanilla

Christmas Kid's Buffet Table

Gingerbread Man 薑餅人

Christmas Cookie 聖誕曲奇餅

Assorted Candies 雜錦糖果

Christmas Traditional Panattone 聖誕意大利乾果麵包

Rainbow Cheesecake 彩虹蛋糕

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