MARINA Kitchen

CHRISTMAS DINNER BUFFET
24-26 December 2026

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 Rock Terrine 鴨肉批

Smoked Salmon with Traditional Condiments 煙三文魚

Salad Counter 沙律

Roasted Sweet Potato with Dried Cranberries, Parmesan and Maple Syrup

燒甜番薯沙律配小紅莓乾，巴馬臣芝士及楓樹醬糖

Christmas Mozzarella Cheese Salad 意式番茄水牛城芝士沙律

Christmas Prawns Potato Salad 節日大蝦薯仔沙律

Foie Gras Mousse with Caviar 鴨肝醬配魚子

Seafood with Fresh Fruit Salad 海鮮雜果沙律

Camembert cheese with Herbs and Pomegranate Skewer 金文筆芝士串

Mille-feuille of Crab Meat and Cucumber 鮮蟹肉配溫室青瓜千層

Beef Fillet with Black Truffle Dip 燒牛肉配黑松露醬

Lobster Salad with Mint Mango Salsa 新鮮龍蝦配薄荷芒果沙沙醬

Hydroponics Salad 水耕菜

Butter Lettuce, Kale, Red Coral, Romaine, Rocket, Cherry Tomatoes

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

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 蕎麥麵及素麵配葱花及切絲海苔
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
Crab Meat and Cream Corn Chowder 粟米蟹肉周打忌廉湯

Western Dishes 西式熱盆

Baked Salmon with Yuzu Mustard Sauce 柚子芥末醬焗三文魚
Prawns with Garlic and Oregano 地中海式蒜茸香草扒大蝦
ORZO with Black truffle, Parma ham, wild mushroom 黑松露巴馬火腿野菌米型意粉
Bavaria Beer Lamb Leg 德國啤酒燴羊腿

Baked Escargots with Herb butter Served and Mashed Potatoes
法式香草牛油焗田螺配薯蓉

Chinese Dishes 中式熱盆

Steamed Chicken with Spring Onion Soy Sauce 霸王文昌雞

Steamed Grouper with Soy Sauce 清蒸沙巴龍躉

Braised Fish Maw with Duck Feet and Broccoli in Oyster Sauce 蠔皇扣花膠鴨掌西蘭花

Jadeite Stir-fried Coral Orchid Clam 翡翠炒珊瑚蘭花蚌

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 Makhanwala 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, 芒菓甜酸醬及乳酪

DIM SUM STATION

Crab Meat Xiao Long Bao
(Steamed Crab Meat Dumpling) 蟹粉小籠包

Shrimp Dumpling 蝦餃

Carving 烤肉

Roast Prime Rib 燒美國有骨肉眼牛扒

Roast Turkey with Cranberry Sauce 燒火雞配甘巴利汁

Iberico Pork Rack 西班牙伊比利亞黑毛豬鞍

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

Live Station Counter

Double Boiled Dried Blaze Mushroom with Lotus Seed and Lean Meat Soup
姬松蓮子燉瘦肉湯

Abalone with Prawn Spawn Noodles
鮑魚撈蝦籽麵

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

Tempura Station 天婦羅

Prawn 海老 Silver Sillago 沙錐魚 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

Enoki Mushroom 金菇

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 日式煎和牛 Chicken Wings 雞翼

Hamachi 油甘魚鉸

Roast Pork Belly Skewer 燒豬腩串　Caplin 多春魚

Chicken Soft Bone 雞軟骨串

Okra 秋葵 Pineapple 菠蘿 Sweet Corn 粟米

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 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

Roast pigeon 燒乳鴿

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

Orange Praline Chocolate Mousse Cake 橙榛子朱古力慕絲蛋糕

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

Christmas Vanilla almond tart 聖誕雲呢拿杏仁撻

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

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 Whole Fruits

Häagen-Dazs Ice - Cream Counter

Chocolate/ Strawberry/ Vanilla
Ice Cream Bar

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

Christmas Handmade Chocolate 聖誕手工朱古力

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

The above menu items are served on a rotation basis and are subject to change due to seasonality and availability without prior notice.
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 host 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

Dec 2026