MARINA Kitchen

CHRISTMAS LUNCH BUFFET
24-26 December 2026

Appetizer 頭盆

Assorted Platter 芝士拼盆

(Dried Apricot 杏脯乾. Nuts 堅果, Grape 葡萄, Crocker 餅乾)

Parma Ham with Honey Melon 風乾火腿配蜜瓜

Smoked Salmon 煙三文魚

Salami Milano 意大利沙樂美腸

Assorted Cold Cut and Turkey with Cranberry Sauce 凍肉腸拼燒火雞配甘巴利汁

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

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

Seafood counter 海鮮

Snow Crab Legs 雪花長腳蟹

Brown Crab 麵包蟹

Canadian Black Mussels 加拿大青口

Clam 大蜆 Jade Whelk 翡翠螺

Fresh Prawn with Spicy Tomato Sauce 鮮蝦配辣茄汁

Dressing and condiments 醬汁

Caesars 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 紅酒醋汁

Thai Sauce 泰式汁 Cocktail Sauce 雞尾汁 Honey Mustard dressing 蜜糖芥末汁

Croutons 多士粒 Onions 洋葱 Parmesan Cheese 芝士粉,

Garlic Chips 香蒜脆, Lemon Wedge 檸檬角

Sushi and Sashimi Counter 魚生壽司吧

Sashimi with Hamachi, Octopus and Hokkigai Clam, 油甘魚及八爪魚, 北寄貝

Herring or Ama Ebi 希靈魚, 赤蝦

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

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

Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本鼓油, Wasabi 芥辣

Soup

Daily Chinese Soup 中式老火湯

Christmas Creamy Chestnut Soup 聖誕栗子忌廉湯

Western Dishes 西式熱盆

Mixed Vegetable and Herb Tortilla 雜菜香草麥西哥薄餅

Confit Duck Leg 法式油封鴨腿

Bavaria Beer Lamb Leg 德國啤酒燴羊腿

Baked Fried Rice with Iberico Pork Chop and Tomato Sauce 焗意式蕃茄汁黑毛豬扒飯

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

Chinese Dishes 中式熱盆

Pork Knuckles and Ginger Stew 豬腳薑

Braised Beef Short Ribs In Seolleongtang Broth 雪濃湯燴牛肋肉

Braised E-fu Noodles with Enoki Mushrooms and Crab Meat 金菇蟹肉炆伊麵

Braised Sliced Sea Conch with Mushroom 北菇扒螺片

Steamed Grouper in Soy Sauce 清蒸大海班

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

Carving

Roast Prime Rib 燒美國肉眼牛扒

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

Honey Glazed Bone Ham 蜜糖燒原隻火腿

Braised Brussels Sprout with Pancetta and Onion 煙肉洋葱燴椰菜仔

New Potato with Thyme and Garlic Cloves 貪草蒜頭燒新薯仔

Thai Noodle Station

Kuai Tiao Ruea (Boat Noodles Soup) 船麵湯

Chicken Soup 雞湯

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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

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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

Dim Sum Station 點心

Steamed Seafood and Pork Dumpling with Snow Swallow in Super Soup 雪燕灌湯餃

Shrimp Dumpling 蝦餃

Pork Dumpling 燒賣

Chinese BBQ Station 燒味

BBQ Pork 叉燒

Roast Duck 燒鴨

Mini Hainanese Chicken Rice 迷你海南雞飯

Daily Porridge 是日精選粥品 ((Rotation))

Beef Congee with Sweet Corn 粟米牛肉粥	Chicken Congee with Mushroom 滑菇雞肉粥
Pork Congee with Quinoa 藜麥豬肉粥	Pork Congee with Preserved Egg 皮蛋瘦肉粥
Seafood Congee 海鮮粥	Chicken Congee 雞粥
Sliced Fish Congee 魚片粥	Oyster Congee 蠔仔粥
Spring Onion 葱花	Coriander 芫茜
Fried Peanut 炸花生	Crispy Chips 薄脆
Preserved Cabbage 冬菜	Pork Floss 肉鬆

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

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

Fresh Fruits

Pineapple 菠蘿 Watermelon 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 Panettone 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

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