



Chinese New Year Dinner Buffet

16-19 Feb 2026

年廿九至初三

Lo Hei-Raw Fish and Jelly Fish Salad 海蜇魚生撈起

APPETIZER 頭盆

Smoked Salmon and Condiments 煙三文魚

Salami Milano 沙樂美腸

Prosciutto Ham 意大利風乾火腿

Foie Gras Mousse with Mango Jelly 鴨肝醬配芒果啫喱

Marinated Pork Ear with Jelly Fish in Sesame Oil 麻油海蜇豬耳

Shrimp and Cannellini Bean Salad Italian Style 意式白豆鮮蝦沙律

Black Truffles Smoked Turkey Potatoes Salad 黑松露煙火雞薯仔沙律

Fresh Seafood Salad Greek Style 希臘海鮮沙律

Lobster Salad with Caviar 龍蝦沙律配黑魚子醬

SALAD COUNTER 沙律

Mesclun Mixed Salad 法式沙律 / Lollo Rossa 紅葉生菜 / Butter Lettuce 牛油生菜

Frisee 蟹瓜菜

Cucumber 青瓜 Cherry Tomato 車厘蕃茄 Broccoli 西蘭花

Sweet corn 粟米 Carrot 甘笋

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

Croutons 炸麵包粒 Onion 洋葱碎 Parmesan Cheese 芝士粉, Garlic Chips 香蒜脆

SEAFOOD COUNTER 海鮮

Snow Crab Legs 雪花長腳蟹 Brown Crab 麵包蟹

Fresh Prawn 鮮蝦

Jade Whelk 翡翠螺 / Green Mussel 青口/Clam 大蜆

Spicy Tomato Sauce 辣茄汁 Lemon Wedge 檸檬角

JAPANESE SOBA AND APPETIZER 日式前菜

Oyster with Korean Chili Paste 韓國辣椒醬伴蠔

Katsuo Ninniku Miso Tsuk 蒜頭味噌

Konbu Edamame 昆布枝豆

Mentaiko Salad 明太子沙律

Soba and Kishimen with Spring Onion and Kazami Nori

蕎麥麵及名古屋河粉配蔥花及切絲海苔

Bonito Sauce 鰹魚汁, Japanese Soy Sauce 日本豉油, Wasabi 芥辣

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 希靈魚 Hokkaido Scallops 北海道帶子

Crab Stick Salad 蟹柳沙律卷 California 加州卷

Selection of Sushi Rolls and Nigiri Sushi 各式壽司卷及手握壽司

Roast Ika Tentacles with Tare, Inari

鮮蝦, 汁燒魷魚鬚, 田舍壽司

HOT DISHES 熱盆

Steamed Grouper with Ginger and Spring Onion 年年有餘 (清蒸海班)

Braised Sliced Conch and Sea Moss with Lettuce in Oyster Sauce 蠔皇髮菜螺片

Golden Garlic Pork Ribs 金沙蒜香骨

Braised Pork Trotter with Fish Maw Preserved in Abalone Sauce 橫財就手 (鮑汁炆花膠, 豬手)

Stir-fried Shrimp with Sweet Sour Sauce 哈哈大笑 (茄汁大蝦)

Deep Fried Steamed Bun with Teriyaki 黃金磚頭 (饅頭)

Deep Fried Glutinous Rice Cake, Turrip Cake 脆炸年糕、蘿蔔糕

Roast chicken with Fermented Bean Curd 南乳燒雞

Seafood with Champagne Cream Sauce 香檳忌廉汁燴海鮮

Braised Beef Cheeks in Korean Style 韓式燴牛面頰

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

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

Palak Paneer (Cheese) 菠菜芝士咖喱

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 STATION 即切烤肉

Roast Iron Steak 燒牛板腱

Mongolian Roasted Whole Lamb 蒙古烤全羊

Belgium Olive Duroc Responsible Pork 比利時豬扒

Seasonal Vegetables with Herbs and Butter 香草牛油炒時菜

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

Black Pepper Sauce 黑椒汁/Gravy 燒汁

HONG KONG STYLE CONGEE STATION 港式粥品

Hong Kong Style Congee 港式生滾粥

Fried Dough Stick 油炸鬼 Pork Dumpling 泰國豬肉丸 Dace Fish Balls with Black Moss 髮菜鯪魚球 Oyster 蠔肉 Tile Fish 方魚	Crab 蟹件 Slice Fish 鮮魚片 Shrimp 鮮蝦 Scallop 帆立貝 Frog Leg 田雞腿
Coriander 芫茜	Preserved Vegetables 潮式菜甫
Spring Onion 蔥花	Deep Fried Dough 蛋散
Ginger 薑絲	Ground Pepper 胡椒粉
Fried Peanut 炸花生 Salted Egg 咸蛋 Century Egg 皮蛋	Soy Sauce 豉油

SHISO FRIED 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

SAUCE AND CONDIMENTS 醬汁

Tempura Sauce 天婦羅汁 Grated Turnip 蘿蔔茸 Grated Ginger 薑茸

LIVE STATION COUNTER

Double Boiled Chinese Soup 中式燉湯
Jumps Over the Wall 佛跳牆
Peking Duck 北京片皮鴨
(Spring Onion 蔥, Seafood Sauce 乳豬醬, Pancake 麼麼)
Steamed Boston Lobster
清蒸波士頓龍蝦
Cheese Sauce 芝士汁/Thai style Yellow Sauce 泰式黃咖哩

BARBECUE STATION 特色燒味

Chinese Barbecue Pork 叉燒
Soya Chicken 玫瑰油雞

NOODLE STATION

Yunnan Rice Vermicelli 雲南米線

Chicken Soup 雞湯

Rice Vermicelli 米線/ Oil Noodles 油麵/ Glass Noodles 粉絲

Pork Belly 豬腩片/ shredded Chicken 雞絲/Shrimp Wonton 雲吞

White Fish Ball 白魚蛋/Fish Cake 炸魚片/Beef Ball 牛丸/Bean Curd Sheet 腐皮

Bean curd Puff 豆卜/Mushroom 秀珍菇

Chili Pepper 指天椒/Coriander 芫茜/Fried Shallot 炸乾蔥/Spring Onion 青蔥

Fried Garlic 炸蒜頭

Szechuan Chili Sauce 四川辣椒醬/Chili Oil 辣椒油/Red Vinegar 浙醋/Fish sauce 魚露

Fried Garlic 炸蒜頭/Preserved Vegetables 冬菜/

Bean Sprout 芽菜 Green Brassica 小唐菜 / Chinese Lettuce 唐生菜 Baby Cabbage 娃娃菜

DESSERT

White Peach Mousse Cake 白桃慕絲蛋糕

Mandarin Orange Apricot Mousse Cake 橘子杏桃慕斯蛋糕

Oolong Tea Chocolate Mousse Cake 烏龍茶朱古力慕斯蛋糕

Jasmine Yuzu Profiterole 茉莉花柚子忌廉泡芙

Black Sesame Red Bean Mousse Cake 黑芝麻紅豆慕斯蛋糕

Osmanthus Jelly with Wolfberries 養生杞子桂花糕

Chinese Red Bean Coconut Pudding 中式椰汁紅豆糕

Black Sesame Roll 中式黑芝麻卷

Salted Egg Cheesecake 鹹蛋芝士蛋糕

Strawberry Honey Cream Cake 士多啤梨蜜糖忌廉蛋糕

Passion Fruit Mango Mousse Cake 熱情果芒果慕絲蛋糕

Strawberry Cheesecake 士多啤梨芝士餅

Opera 歌劇院蛋糕

French Lemon Tart with Meringue 檸檬蛋白撻

Mango Vanilla Mille Feuille 芒果雲呢拿拿破崙

Walnut Chocolate Brownie 核桃朱古力布朗尼

Japanese Sesame Panna Cotta 日本黑芝麻奶凍

Tiramisu 意大利芝士蛋糕

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

Raindrop Cake 水信玄餅

LIVE STATION

Hong Kong Style Egg Puff 港式雞蛋仔

HOT DESSERT

Almond Tea with Egg White 蛋白杏仁茶

Deep Fried Sesame Ball 芝麻蓮蓉煎堆

Soya Bean Curd Pudding 豆腐花

Portuguese Egg Tart 葡撻

FRESH FRUITS

Pineapple 菠蘿 Water Melon 西瓜 Honey Dew Melon 蜜瓜
Hami Melon 哈密瓜

HÄAGEN-DAZS ICE - CREAM COUNTER

Chocolate/ Strawberry/ Vanilla
Ice Cream Bar

KID'S TABLE

Yuzu Honey Cake 柚子蜂蜜蛋糕
Banana Cake 香蕉蛋糕
Madeleines 日式蓮蛋糕
Assorted Macarons 雜錦馬卡龍
Strawberry Cream Puff 士多啤梨泡芙
Chinese assorted cookie 中式雜錦曲奇
Chocolate Donuts 朱古力冬用
Assorted Chocolate 雜錦朱古力
Assorted Candy 雜錦糖果

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。

Feb 2026