

12月自助晚餐精選美饌(12月1日至30日;24及25日除外)

自助晚餐精選節日美饌 12月1日至30日:

燒火雞配燴栗子, 金巴利汁(供應至12月26日)

燒金門去骨火腿

燒澳洲西冷(12月1至14日供應)

燒澳洲肉眼(12月15至30日供應)

北京片皮鴨

香草燒羊鞍扒 或 是日精選

冰鎮海鮮:波士頓龍蝦、龍蝦鉗、松葉蟹腳、麵包蟹、熟鮮鮑魚、熟蝦、翡翠螺、東風螺

極上刺身:

帶子、吞拿魚腩(12月1至14日供應)

金目鯛、海膽、吞拿魚腩(12月15至30日供應)

帝皇蟹肉伴蕃茄、芝麻沙律汁

火炙香辣黑芝麻赤身配胡麻沙律汁

火炙吞拿魚腩伴三文魚籽壽司

香煎鴨肝多士配黑醋汁

羊肚菌, 花膠螺頭燉鮑魚盅

干邑牛油扒海蝦

照燒香葱鮮穴子

焗龍蝦配蟹肉芝士蛋黃沙律醬

碧綠蠔皇鮑魚花膠扣鴨掌

黑松露伊比利火腿(12月15至30日供應)

白露笋蟹肉忌廉湯(12月15至30日供應)

精緻節日甜點

Festive Dinner Buffet Highlights (Dec 1 – 30, except 24 & 25)

Festive Dinner Buffet Highlights (Dec 1-30):

Roasted Turkey with Chestnut Stuffing, Gravy and Cranberry Orange Sauce (until 26 Dec)

Roasted Maple-glazed Gammon Ham

Slow-Roasted Australian Beef Sirloin (from 1 to 14 Dec)

Slow-Roasted Australian Rib-eye (from 15 – 30 Dec)

Roasted Peking Duck with Pancakes & Hoisin Sauce

Grilled Herbs Lamb Chops or Daily Special Carving

Seafood on ice: Boston Lobster, Lobster Claw, Snow Crab Legs, Brown Crab, Cooked Fresh Abalone, Cooked Prawn, Conch Whelk, Cooked Fresh Babylon Snail

Sashimi:

Scallop, Tuna Toro (from 1 to 14 Dec)

Golden Eye Snapper, Sea Urchin, Tuna Toro (from 15 – 30 Dec)

King Crab Leg Meat, Tomato and Eggplant

Flamed Black Sesame Tuna Fillet with Sesame Dressing

Flamed Toro Sushi, Sea Urchin Sushi

Pan-fried Duck Foie Gras on Toast with Balsamic

Fish Maw, Abalone with Morel Mushrooms and Dried Conch Soup

Pan-Fried Sea Prawn with Cognac Brandy Sauce

Grilled Fresh Eel with Spring Onion and Teriyaki Sauce

Baked Lobster with Mayonnaise Crab Meat, Cheese Sauce

Braised Fish Maw, Duck Feet and Abalone in Oyster Sauce

Iberico Ham with Black Truffle (from 15 – 30 Dec)

White Asparagus and Crab Meat Soup (from 15 – 30 Dec)

Festive Desserts