

Novotel Citygate Hong Kong – Essence Festive Dinner Buffet

Starter

- Smoked Salmon with Spanish Salad Christmas Tree 煙三文魚莧菜聖誕樹
 - Cutlet Prawn Cherry blossoms Roll 大蝦櫻花卷
- Rainbow Seafood million spent White wine Jelly 彩虹百花海鮮啫喱
 - Fresh Crab meat and Mango Napoleon 蟹肉香芒千層批
 - Kim Kee Salad with Turkey 韓式泡菜火雞沙律
- 18 rich Salmon and baby Scallop Pressed Sushi 18吋三文魚親子柱見箱壓壽司

Main Course

1. Craving

- Roasted Turkey
 - Lamb Rack
 - Beef Sirloin

2. Hot Dishes

➤ **Dinner (High Light)**

- Baked Stuffed Crabs Shell with Vegetable and Cheese 芝士焗釀蟹蓋
 - Stir-Fried Scallop with Jade Vegetable 翠玉瓜炒帶子
 - Steamed Seabass in Supreme Soya Sauce 清蒸鱸魚
- Poached Baby Cabbage with Mushroom in Fish Broth 魚湯海鮮什菌娃娃菜"
 - Baked Cauliflower with Cheese Sauce 芝士焗椰菜花
 - Indian Lamb Curry 印式羊肉咖哩
 - Basmati rice 印式飯
- Poached Sliced Beef & Vegetable with Hot Spicy Sauce 水煮牛肉
 - Stir-Fried Prawn with Green Pepper Sauce 青胡椒炒蝦仁

➤ **Soup**

- Lobster Soup 龍蝦湯
- Ginseng Chicken Soup 人蔘螺頭燉雞
- Oxtail Soup, With Vegetables 牛尾濃湯

➤ **Rice/Noodles**

- Fried Rice with Seafood in Xo Sauce XO 醬海鮮炒飯 (Lunch)

- Fried Glutinous Rice with Preserved Meat 臘味糯米飯 (Dinner)

Desserts

- Napoleon in Red Currant Flavor 紅加侖子拿破崙
 - Carmel Red Currant Pie 紅加侖子批
- Crème Brulee with Red Currant 紅加侖子焦糖布甸
- Red Currant Butter Cream Cup Cake 紅加侖子聖誕樹
 - Rainbow Doughnut Mountain 彩虹冬甩高山
 - Log Cake 樹頭餅
 - Christmas Ginger Bread 聖誕小卷餅
 - Christmas Pudding 聖誕布甸
 - Panettone 義大利水果麵包
 - Puff Tower 泡芙塔