

**12月自助午餐及早午餐精選美饌(12月1日至30日; 24, 25, 29,30及31日除外)**

自助午餐精選(星期一至五):

燒火雞配燴栗子、金巴利汁(供應至12月26日)

冰鎮海鮮:龍蝦鉗、紐西蘭半殼青口、熟蝦、沙白

燒金門去骨火腿

慢烤澳洲草飼西冷

火炙和牛伴蟹籽壽司

帶子刺身(供應至12月14日)

北京片皮鴨(供應至12月14日)

干邑牛油香蒜扒海蝦(供應至12月14日)

香草燒羊鞍扒(12月15日起供應)

帝皇蟹肉伴蕃茄, 芝麻沙律汁(12月15日起供應)

焗龍蝦配松露牛油果芝士沙律醬(12月15日起供應)

和牛肩胛肉咖喱海鮮叻沙(12月15日起供應)

碧綠蠔皇鮑魚花膠扣鴨掌(12月15日起供應)

精緻節日甜點

**Festive Lunch & Brunch Buffet Highlights (1 – 30 Dec, except 24, 25, 29, 30 & 31)**

**Festive Lunch Buffet Highlights (Mon – Fri):**

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

Seafood on Ice: Lobster Claw, Half Shell New Zealand Mussels, Cooked Prawn, Cooked Clam

Roasted Maple Glazed Gammon Ham

Slow-Roasted Australian Grass-fed Beef Striploin

Flamed Wagyu Beef Sushi

Scallop Sashimi (until 14 Dec)

Roasted Peking Duck with Pancakes & Hoisin Sauce (until 14 Dec)

Grilled Sea Prawn with White Wine Butter Sauce (until 14 Dec)

Roasted Lamb Rack (from 15 Dec)

King Crab Leg Meat, Tomato and Eggplant (from 15 Dec)

Baked Lobster with Crab Meat, Cheese Sauce (from Dec 15)

Wagyu Oyster Blade and Seafood Curry Laksa (from Dec 15)

Braised Fish Maw, Duck Feet and Abalone in Oyster Sauce (from Dec 15)

Festive Desserts