12月1至10日、1月1日 | 自助晚餐節慶精選 / 1-10 Dec & 1 Jan | Dinner Buffet Highlights:

● 冰鎮海鮮（波士頓龍蝦／龍蝦鉗／松葉蟹腳／麵包蟹／熟蝦／翡翠螺／沙白／小螺子） ● 精選刺身（帶子、中吞拿魚腩） ● 燒金門火腿 ● 燒澳洲西冷 ● 香煎鴨肝多士配黑醋汁 ● 焗龍蝦配蟹肉芝士蛋黃沙律醬 ● 蟹肉伴蕃茄, 芝麻沙律汁 ● 香蔥木魚花秋葵醬油辣鮑魚 ● 香蔥醬油赤貝 ● 吞拿魚腩蓉海膽手卷壽司 ● 木瓜龍蝦沙律 ● 北京片皮鴨 ● 香草芥末燒羊肩 ● 甜粟米蠔肉忌廉湯 ● 紅棗淮山烏雞燉鮑魚湯 ● 香草黑胡椒烤海黑虎蝦 ● 照燒香葱鮮穴子 ● 碧綠蠔皇扣鴨掌 ● 辣欖菜炒螺子 ● 花膠蟹皇海鮮脆米泡飯 ● 精緻節日甜點	● Supreme Seafood on Ice (Cooked Boston Lobster/ Lobster Claw/ Snow Crab Leg/ Brown Crab/ Cooked Prawn/ Conch Whelk / Cooked Freshwater Clam/ Razor Clam) ● Sashimi (Scallop, Toro) ● Roasted Gammon Ham ● Roasted Aust Sirloin ● Pan-fried Foie gras Toast with Balsamic Glaze ● Baked Lobster with Crab Meat, Cheese Mayonnaise ● Crab Meat and Tomato Salad with Sesame Sauce ● Spicy Soy Marinated Abalone with and Okra, Bonito Flakes and Scallions ● Ark Shell with Spring Onion Soy Sauce ● Toro, Sea Urchin Sushi ● Papaya, Lobster Meat Salad with Sesame Sauce ● Peking Duck ● Roasted Herbs Mustard Lamb Shoulder ● Sweet Corn Oyster Cream soup ● Double Boiled Silkie Chicken Soup with Abalone and Red Dates ● Grilled Black Sea Tiger Prawn with White Wine Herbs Garlic Butter ● Grilled Fresh Eel with Spring Onion, Teriyaki Sauce ● Braised Duck Feet with Oyster Sauce ● Stir-fried Razor Clam with Spicy olives paste ● Braised Fish Maw, Crab Roe and Seafood with Crispy Rice in Soup ● Festive Desserts

12月11至23日、12月26至30日 | 自助晚餐節慶精選 / 11-23, 26-30 Dec | Dinner Buffet Highlights:

- 冰鎮海鮮（波士頓龍蝦／龍蝦鉗／松葉蟹腳／麵包蟹／熟蝦／翡翠螺／沙白／小蠻子）
- 精選刺身（金目鯛、海膽、中吞拿魚腩）
- 砂鍋金針花膠胡椒雞白湯伴香蔥花菇鵝腸（每位顧客提供一份）
- 燒火雞配燴栗子、金巴利汁（供應至12月26日）
- 燒金門火腿
- 香煎鴨肝多士配黑醋汁
- 焗龍蝦配松露牛油果芝士蛋黃醬
- 燒烤澳州肉眼
- 香草燒羊扒
- 火炙和牛青瓜漬
- 帝皇蟹肉伴蕃茄, 芝麻沙律汁
- 香蔥醬油鮑魚金瓜
- 火炙吞拿魚腩伴三文魚籽壽司
- 燕窩帶子蕃茄莎莎
- 海鮮甜椒芹菜沙律
- 黑松露伊比利火腿
- 北京片皮鴨
- 白露笋蜆肉肉忌廉湯
- 干邑牛油扒海蝦
- 紅棗淮山烏雞燉鮑魚湯
- 貝柱雜菜天婦羅
- 照燒香葱鮮穴子
- 碧綠蠔皇扣鴨掌
- 豉汁炒蠻子
- 精緻節日甜點

- Supreme Seafood on Ice (Cooked Boston Lobster/ Lobster Claw/ Snow Crab Leg/ Brown Crab/ Cooked Prawn / Conch Whelk/ Cooked Freshwater Clam / Razor Clam)
- Sashimi (Splendid Alfonsino, Sea Urchin, Toro)
- Braised Fish Maw, Dried Mushroom and Goose Intestine with Thick Chicken Broth in Casserole (Provide one serving for each customer)
- Roasted Turkey with Chestnut Stuffing, Gravy and Cranberry Sauce (until 26 Dec)
- Roasted Gammon ham
- Pan-fried Foie gras Toast with Balsamic Glaze
- Baked Lobster with Truffle Mayonnaise, Avocado, Cheese Cream Sauce
- Roasted Aust Beef Rib-Eye
- Grilled Herbs Lamb Chop
- Flame Wagyu Beef with Pickled Cucumber
- King Crab Meat and Tomato Salad with Sesame Sauce
- Soy Abalone and Pumpkin
- Flame Toro Sushi, Salmon Roe Sushi
- Brid’s Nest and Grilled Scallop Tomato Salsa
- Seafood with Sweet Pepper and Celery Salad
- IBERICO with Black Truffle
- Peking Duck
- White Asparagus and Clam Meat Cream Soup
- Pan-Fried Sea Prawn with Butter and Cognac Brandy Sauce
- Stew Abalone with Red Dates and Silkie Chicken Soup
- Baby Scallop Vegetable Tempura
- Grilled Fresh Eel with Spring Onion, Teriyaki Sauce
- Braised Duck Feet with Oyster Sauce
- Stir-fried Razor Clam Meat with Black Bean and chili Soy Sauce
- Festive Desserts

聖誕自助晚餐精選（**12月24日及25日）/ Christmas Dinner Buffet Specials (24 & 25 Dec):**

- 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／沙白／小蠔子）
- 精選刺身（海膽、中吞拿魚腩、赤蝦）
- 燒火雞配燴栗子、金巴利汁
- 焗龍蝦配蟹肉芝士蛋黃醬
- 慢燒和牛肉眼
- 香草燒羊扒
- 燒帶骨煙豬脾
- 香煎鴨肝配芒果莎莎多士
- 味噌蝦丸
- 古法鮫康魚肝
- 火炙吞拿魚腩伴三文魚籽壽司
- 龍蝦蕃茄杯
- 牛油果墨魚仔
- 黑松露伊比利火腿
- 北京片皮鴨
- 海鮮干邑龍蝦湯
- 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
- 貝柱雜菜天婦羅
- 金絲蟹皇蟹肉伊麵
- 金湯燕窩鮑魚花膠燴鴨掌
- 精緻節日甜點:
    - Nutella榛子朱古力布里歐麵包
    - 聖誕糖漬水果潘娜朵妮
    - 節日朱古力果仁糖聖誕樹頭蛋糕
    - 紅絲絨忌廉芝士蛋糕
    - 朱古力歌劇院蛋糕
    - 節日馬卡龍塔
    - 楓糖柑橘芝士蛋糕
    - 栗子蒙布朗配黑加侖子果醬
    - 聖誕老人紅桑子雲呢拿泡芙
    - 聖誕忌廉芝士史多倫蛋糕
    - 迷你英式聖誕果乾批
    - 香料牛油麵包布甸配太妃焦糖醬
    - 雪莉酒英式雜果忌廉甜品

- Supreme Seafood on Ice (Cooked Boston Lobster/ Lobster Claw/ Snow Crab Leg/ Brown Crab/ Cooked Fresh Abalone/ Cooked Prawn/ Conch Whelk/ Cooked Freshwater Clam/ Razor Clam)
- Sashimi (Sea Urchin, Toro, Aka-ebi)
- Roasted Turkey with Chestnut Stuffing, Gravy and Cranberry Sauce
- Baked Lobster with Mayonnaise Crab Meat, Cheese Cream Sauce
- Slow- Roasted Beef Rib-Eye
- Grilled Herbs Lamb Chop
- Roasted Smoked Gammon Ham (Bone in)
- Pan-fried Foie gras Toast with Mango Salsa
- Miso Shrimp Meat Ball with Cracker
- Tradition Monk Fish Liver
- Flame Toro Sushi, Salmon Roe Sushi
- Lobster Meat and Tomato Salad Cup
- Avocado and Cuttlefish Salad
- IBERICO with Black Truffle
- Peking Duck
- Lobster Bisque with Seafood
- Stew Fish Maw, Abalone with Morel and Dried Conch Soup
- Pan-Fried Sea Prawn with Butter and Cognac Brandy Sauce
- Grilled Fresh Eel with Spring Onion, Teriyaki Sauce
- Baby Scallop Vegetable Tempura
- Braised E-fu Noodle with Crab Roe and Crab Meat
- Braised Fish Maw, Bird’s Nest Duck Feet and Abalone with Pumpkin Chicken Sauce
- Jolly Spread of Festive Desserts:
    - Nutella Brioche
    - Christmas Candied Fruit Panettone
    - Festive Chocolate & Praline Log Cake
    - Red Velvet Cheese Frosting
    - Chocolate Opera Cake
    - Festive Macaroon Tower
    - Maple Cheesecake with Mandarin
    - Chestnut Mont Blanc, Cassis Confit

○ 車厘子慕絲配車厘子果蓉 ○ 招牌意大利杏仁甜酒提拉米蘇 ● 即席烹調區：棉花糖站、薑餅窩夫樂園配精選配料及Häagen-Dazs雪糕專區	○ Santa's Raspberry Vanilla Choux ○ Christmas Cream Cheese Stollen ○ Mini Mince Pies ○ Spiced Bread and Butter Pudding, Toffee Caramel sauce ○ Sherry Trifle ○ Cherry Mousse, Cherry Compote ○ Signature Amaretto Tiramisu ● Live Station: Cotton Candy station, Gingerbread Waffle Wonderland with assorted condiments, Selection of Häagen-Dazs ice cream

除夕自助晚餐精選美饌（12月31日）/ New Year's Eve Dinner Buffet Highlights (31 Dec)

- 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／沙白／小螺子）
- 精選刺身（海膽、中吞拿魚腩、赤蝦）
- 焗龍蝦配蟹肉芝士蛋黃醬
- 慢燒和牛肉眼
- 香草燒羊扒
- 香煎鴨肝配芒果莎莎多士
- 味噌蝦丸
- 古法鮫康魚肝
- 火炙吞拿魚腩伴三文魚籽壽司
- 龍蝦蕃茄杯
- 牛油果墨魚仔
- 黑松露伊比利火腿
- 北京片皮鴨
- 海鮮干邑龍蝦湯
- 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
- 貝柱雜菜天婦羅
- 金絲蟹皇蟹肉伊麵
- 金湯燕窩鮑魚花膠燴鴨掌
- 精緻節日甜點:
    - 開心果布里歐麵包
    - 糖漬水果潘娜朵妮
    - 柚子白朱古力蛋糕
    - 焦糖慕絲配法式薄脆
    - 72%黑朱古力慕斯配香草忌廉脆粒
    - 焗芝士蛋糕配熱情果芒果
    - 青檸批
    - 合桃果批
    - 忌廉芝士史多倫蛋糕
    - 除夕馬卡龍塔
    - 香料牛油麵包布甸配太妃焦糖醬
    - 香檳啫喱配金草
    - Dulcey朱古力意式奶凍配芒果
    - 招牌意大利杏仁甜酒提拉米蘇

- Supreme Seafood on Ice (Cooked Boston Lobster/ Lobster Claw/ Snow Crab Leg/ Brown Crab/ Cooked Fresh Abalone/ Cooked Prawn/ Conch Whelk/Cooked Freshwater Clam/ Razor Clam)
- Sashimi (Sea Urchin, Toro, Aka-ebi)
- Baked Lobster with Mayonnaise Crab Meat, Cheese Cream Sauce
- Slow- Roasted Beef Rib-Eye
- Grilled Herbs Lamb Chop
- Pan-fried Foie gras Toast with Mango Salsa
- Miso Shrimp Meat Ball with Cracker
- Tradition Monk Fish Liver
- Flame Toro Sushi, Salmon Roe Sushi
- Lobster Meat and Tomato Salad Cup
- Avocado and Cuttlefish Salad
- IBERICO with Black Truffle
- Peking Duck
- Lobster Bisque with Seafood
- Stew Fish Maw, Abalone with Morel and Dried Conch Soup
- Pan-Fried Sea Prawn with Butter and Cognac Brandy Sauce
- Grilled Fresh Eel with Spring Onion, Teriyaki Sauce
- Baby Scallop Vegetable Tempura
- Braised E-fu Noodle with Crab Roe and Crab Meat
- Braised Fish Maw, Bird's Nest Duck Feet and Abalone with Pumpkin Chicken Sauce
- Spread of Celebratory Dessert
    - Pistachio Brioche
    - Candied Fruit Panettone
    - Yuzu White Chocolate Cake
    - "NYE" Caramel Mousse, Popcorn Crunch
    - 72% Chocolate Mousse, Vanilla Cream, Crumble
    - Baked Cheesecake, Passionfruit Mango
    - Key Lime Pie
    - Pecan Pie
    - Cream Cheese Stollen
    - New Year Eve Macaroon Tower
    - Spiced Bread And Butter Pudding, Toffee Caramel sauce

● 即製甜點專區:紅絲絨窩夫配精選配料 ● Häagen-Dazs 雪糕專區	○ Champagne Jelly, Golden Strawberry ○ Dulcey Panna Cotta, Pear Salsa ○ Signature Amaretto Tiramisu ● Live Station: Red Velvet Waffle with assorted condiments ● Selection of Häagen-Dazs ice cream