自助午餐精選 | 星期一至五 (12月24 & 25日 及 1月1日2027除外) / Festive Lunch Buffet Highlights | Mon – Fri (Except for Dec 24 & 25 and 1 Jan 2027):

● 冰鎮海鮮(龍蝦鉗／小蠔子／紐西蘭半殼青口／ 熟蝦／熟蜆／藍青口／翡翠螺) ● 松葉蟹腳(12月14至27日供應) ● 精選刺身: ● 油甘魚、帶子 ● 吞拿魚腩(12月14至27日供應) ● 燒火雞配燴栗子、金巴利汁(供應至12月26日) ● 慢烤澳洲牛西冷 ● 香煎鴨肝多士配黑醋汁 ● 磯燒北海道帆立貝,青瓜酢物 ● 香蔥木魚花秋葵醬油辣鮑魚 ● 燕窩鮮果沙律杯 ● 扒海蝦配白酒牛油汁 ● 南洋咖哩叻沙麵 ● 花膠胡椒豬肚,雞沙鍋湯素翅撈飯 ● 高湯蠔皇鮑魚(12月14至27日供應) ● 碧綠雲腿高湯花菇扣鴨掌(12月14至27日供應) ● 精緻節日甜點	● Seafood on Ice (Lobster Claw / Razor Clam / NZ Half Shell Mussels / Cooked Prawn / Cooked Clam / Blue Mussels / Conch Whelk) ● Snow Crab Leg (14 – 27 Dec) ● Sashimi ● Hamachi, Scallop ● Supreme sashimi: Toro (14 – 27 Dec) ● Roasted Turkey with Chestnut Stuffing, Gravy and Cranberry Sauce (until 26 Dec) ● Slow-Roasted Australian Grass-fed Beef Striploin ● Pan-fried Foie gras Toast with Balsamic Glaze ● Hokkigai Isoyaki with Pickled Cucumber ● Braised Soy Spicy Abalone Eggplant and Okra ● Bird's Nest, Fresh Fruit Salad ● Grilled Sea Prawn with White Wine Butter Sauce ● Curry Laksa Noodles ● White Pepper Fish Maw and Pork Tripe, Chicken Soup with Rice ● Braised Abalone in Chicken Broth and Oyster Sauce (14 – 27 Dec) ● Braised Duck Feet and Mushroom in Chicken Broth with Yunnan Ham (14 – 27 Dec) ● Festive Desserts

自助早午餐精選 | 星期六及日、12月24日，及1月1日2027 / Festive Brunch Buffet Highlights | Sat & Sun, 24 Dec, 1 Jan 2027):

● 冰鎮海鮮（龍蝦鉗／小蠔子／紐西蘭半殼青口／熟蝦／ 熟蜆／藍青口／翡翠螺） ● 松葉蟹腳 ● 精選刺身（金目鯛、鱆紅魚、帶子） ● 燒火雞配燴栗子、金巴利汁（供應至12月26日） ● 慢烤澳洲牛西冷 ● 燒羊鞍 ● 蟹籽海膽蛋黃醬燒龍蝦 ● 香煎鴨肝多士配黑醋汁 ● 海膽蟹棒青瓜漬 ● 火焰粉紅岩鹽吞拿魚腩蓉、三文魚籽軍艦 ● 鮑魚海鮮酥盒 ● 頂湯燉花膠蟹肉素翅灌湯餃 ● 芝士芥末野菌忌廉焗虎蝦 ● 照燒鮮穴子串 ● 精緻節日甜點	● Seafood on Ice (Lobster Claw/ Razor Clam/ NZ Half Shell Mussels/ Cooked Prawn/ Cooked Clam/ Blue Mussels/ Conch Whelk) ● Snow Crab Leg ● Sashimi (Splendid Alfonsino, Kanpachi, Scallop) ● Roasted Turkey with Chestnut Stuffing, Gravy and Cranberry Sauce (until 26 Dec) ● Slow-Roasted Australian Grass-fed Beef Striploin ● Roasted Lamb Rack ● Grilled Lobster with Crab Roe, Sea Urchin Mayonnaise ● Pan-fried Foie gras Toast with Balsamic Glaze ● Pickled Cucumber with Sea Urchin and Crab Stick ● Seared Minced Tuna Billy and Salmon Roe Gunkan-sushi with Pink Rock Salt ● Abalone, Seafood Vol-au-vent ● Braised Crab Meat Vegan Shark Fin Dumpling and Chicken Clear Soup ● Baked Tiger Prawn with Mustard Cheese Wild-Mushroom Cream Sauce ● Grilled Fresh Eel Fillet Skewer with Teriyaki Sauce ● Festive Desserts

聖誕自助早午餐精選（12月25日）/ Christmas Brunch Buffet Specials (25 Dec):

- 冰鎮海鮮（冰鎮波士頓龍蝦／龍蝦鉗／松葉蟹腳／熟海蝦／翡翠螺／沙白／紐西蘭半殼青口／熟蜆／藍青口）
- 精選刺身 (海膽／吞拿魚腩／鱆紅魚／帶子)
- 燒火雞配燴栗子、金巴利汁
- 慢烤美國牛肉眼
- 燒羊鞍
- 香煎鴨肝配芒果莎莎多士
- 火炙吞拿魚腩伴海膽壽司
- 龍蝦蕃茄杯
- 黑松露伊比利火腿
- 燕窩, 桃膠鮮水果杏露
- 金絲海皇魚肚燴燕窩
- 高湯羊肚菌炖花膠蟹肉素翅灌湯餃
- 汁燒鮮鰻串, 香辣蝦串
- 砂鍋濃湯蹄筋,花菇鴨掌扣鮮鮑魚
- 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木頭蛋糕
    - 紅絲絨蛋糕配忌廉芝士糖霜
    - 朱古力歐培拉蛋糕
    - 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
    - 迷你英式果乾批
    - 香料牛油麵包布甸配太妃焦糖醬
    - 雪莉酒雜果忌廉甜品
    - 車厘子慕絲配車厘子果蓉
    - 招牌意大利杏仁甜酒提拉米蘇
    - 即製甜點專區：棉花糖站、薑餅窩夫配精選配料及 Häagen-Dazs 雪糕專區

- Seafood on Ice (Boston Lobster on Ice/ Lobster Claw/ Snow Crab Leg/ Cooked Sea Prawn/ Conch Whelk/ Cooked Freshwater Clam/ NZ Half Shell Mussels/ Cooked Clam/ Blue Mussels)
- Sashimi (Sea Urchin, Toro, Kanpachi, Scallop)
- Roasted Turkey with Chestnut Stuffing, Gravy and Cranberry Sauce
- Slow-Roasted US Grass-fed Beef Ribs-eye
- Roasted Lamb Rack
- Pan-fried Duck Foie Gras with Mango Salsa Toast
- Flame Toro Sushi, Sea Urchin Sushi
- Lobster Meat and Tomato Salad Cup
- IBERICO with Black Truffle
- Brid's Nest and Peach Gum Assorted Fresh Fruit in Ginger Almond Juice
- Braised Brid's Nest Soup with Fish Maw and Seafood
- Braised Crab Meat Vegan Shark Fin Dumpling and Fish Maw with Chicken Clear Soup
- Teriyaki Grilled Fresh Eel Skewer and Spicy Prawn Skewer
- Braised Pork Tendons, Mushroom Duck Feet And Fresh Abalone with Thick Chicken Broth in Clay Pot
- 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
    - 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