Promenade Restaurant Dinner Buffet Highlights 西餐廳自助晚餐精選

"Crab-tastic" Harvest of Winter Dinner Buffet (Nov – Dec & 1 Jan)

「歲暮蟹香」冬韻臻選自助晚餐 (11 月至 12 月份及 1 月 1 日)

Premium selections (Nov) 11 月份尊尚推介

11 月 1 至 15 日 1 - 15 Nov

Each dining adult at our dinner buffet will be treated to one complimentary Steamed Hairy Crab (approx. 3.5 tael)

每位惠顧自助晚餐之成人，均可尊享免費清蒸大閘蟹乙隻（約 3.5 兩）

Cooking Show – Mixed Berry Flambé Ice Cream Mountain 現場表演 – 雜莓火焰雪山蛋糕

11 月 16 至 30 日 16 - 30 Nov

Pan-Seared Prawn and Scallop with Spaghetti Aglio, Olio e Peperoncino 香煎海蝦帶子蒜辣橄欖油扁意粉

Cooking Show – Cheese Tart Flambé 現場表演 – 火焰焦糖芝士撻

****

Freshly Shucked Oysters 即開生蠔

Brown Crab # 麵包蟹 #

White Wine Jelly with Snow Crab Meat 松葉蟹肉白酒啫喱

Hokkaido Snow Crab Meat Oshi Sushi 北海道松葉蟹肉箱柙壽司卷

Pan-fried Thai Style Snow Crab and Oyster Omelette 泰式鱈場蟹肉鮮蠔烙

Cup of Soup with Puff Pastry Crab and Lobster 酥皮蟹肉龍蝦湯杯

Deep-fried Snow Crab Legs with Ginger and Spring Onion 薑蔥松葉蟹腳

Stewed Brown Crab with Thai Basil 泰式羅勒葉炒麵包蟹

Steamed Crab Meat Rice with Shrimp Paste 蝦頭油蟹肉炊飯

Deep-fried Crab Meat and Shrimp Meat Ball with Golden Salty Sauce 黃金蟹肉丸

Tempura Station (Soft-shell Crab, Crab Stick, Red Shrimp, Chikuwa Stuffed with Crab Meat Cream, Crab Meat Vegetable Cake, etc.) 即炸天婦羅 (軟殼蟹, 蟹柳, 紅蝦, 竹輪蟹肉忌廉卷, 蟹肉野菜餅等)

Roasted Meat Platter 烤肉拼盤

Assorted Chestnut & Purple Sweet Potato Dessert 栗子及紫薯主題甜品

Free flow of Stella Artois Beer 無限暢飲比利時時代啤酒

Pan-fried Duck Liver 香煎鴨肝

Roasted Rack of Lamb with Herbs 香草燒羊架

Roasted Prime Rib Beef served with Gravy 燒原條有骨肉眼

Double-boiled Soup 時令燉湯

Daily Congee 是日精選粥品

Peking Duck # 北京烤鴨 #

如閣下對任何食物過敏，請告知我們的服務員 Please advise our staff of any food allergies

*10%サービス料を加算させて頂きます | 以上價目另加一服務費 | All prices are subject to 10% service charge

Steamed Fresh Fish 清蒸海上鮮

Sashimi Corner - Salmon Roe #, Argentine Red Shrimp, Salmon, Hokkaido Scallop, Tuna, Octopus, Ark shell

刺身: 三文魚籽 #，阿根廷紅蝦 ，三文魚， 北海道帶子，吞拿魚，八爪魚，赤貝

Special Japanese Appetizer 特色日式前菜

Special Sushi Roll 特色壽司卷物

Cooked Boston Lobsters 波士頓龍蝦

Snow Crab Legs 雪花蟹腳

Chilled Prawns 凍熟蝦

Blue Mussels 藍青口

Jade Whelk 翡翠螺

Assorted Antipasti and Cheese Board 雜錦前菜及芝士拼盤

Salad 沙律

Thai Delights 泰式美食

Indian Curry 印度咖哩

Cake of the Month 本月精選蛋糕

Assorted Flavors of Mövenpick® Ice Cream (8-10 kinds) Mövenpick® 雪糕 (8 至 10 款口味)

Classic Tiramisu 經典提拉米蘇

Freshly Baked Soufflé 即焗梳乎厘

Mango Napoleon 芒果拿破崙

Durian and Red Bean Jalousie 榴槤紅豆脆酥

Sweetened Cream of Sago with Mango and Pomelo 楊枝甘露

Daily Chinese Dessert Soup 是日精選中式糖水

Assorted Seasonal Fruit 季節水果

Waffle Station with assorted condiments 即煮鬆餅配自選配料

Pancake Station with assorted condiments (MonThong Durian, Mango, Mixed Berries)
即煮班戟配自選配料 (金枕頭榴槤, 芒果, 雜莓)

Candy Corner 糖果區

Chocolate Fountain served with Marshmallow and Strawberry
朱古力噴泉伴棉花糖及士多啤梨

Free flow of Soft Drink (8 kinds) , Coffee & Tea , Coffee & Tea 任飲汽水(8 款口味)、咖啡及紅茶

Buffet dishes will be served on a rotational basis and subject to change without prior notice

自助餐食物輪流供應, 如有更改，恕不另行通知

如閣下對任何食物過敏，請告知我們的服務員 Please advise our staff of any food allergies

*10%サービス料を加算させて頂きます | 以上價目另加一服務費 | All prices are subject to 10% service charge

 # Only available from Friday to Saturday 只限於星期五至六供應