



GREEN

**CHRISTMAS  
SEMI-BUFFET DINNER**

**24-26 DECEMBER 2024**

**聖誕半自助晚餐**

**2024 年 12 月 24 至 26 日**

成人每位 **\$798** per adult

小童每位 **\$498** per child (ages 3-11 歲)

1 Seafood Platter + Buffet Station + 1 Main Course + 1 Drink + 1 Coffee or Tea  
1 海鮮拼盤 + 自助美食 + 1 主菜 + 1 飲品 + 1 咖啡 或 茶

**SEAFOOD PLATTER 海鮮拼盤**

Boston Lobster, Canadian Snow Crab Leg  
Fresh French Oyster, Sake-marinated Abalone  
波士頓龍蝦、加拿大雪蟹腳、法國活生蠔、清酒煮鮑魚 [A]

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Add-ons 滋味升級

Caviar Acipenser Baerii Siberian Sturgeon (10 g) (Additional \$200)  
西伯利亞鱈魚魚子醬 (10 克) (另加 \$200)

**BUFFET STATION 自助美食**

**SEAFOOD 海鮮**

South China Sea Prawn, Cooked Clam, Blue Mussel, Canadian Sea Whelk  
南中國海蝦、熟蜆、藍青口、加拿大海螺

**SOUP 湯**

Lobster Bisque with Armagnac and Chervil  
龍蝦濃湯 [A] [D]

Double-boiled Chicken Soup with Snow Fungus and Fresh Coconut  
雪耳椰子雞燉湯 [P]

**SALAD & APPETIZER 沙律及頭盤**

Caesar Salad 凱撒沙律 [D] [N]

Crab Meat Salad with Diced Avocado  
牛油果蟹肉沙律

Mixed Green Salad 蔬菜沙律 [N] [V]  
Pesto Tomato and Buffalo Mozzarella

Cheese Salad 意式番茄伴水牛芝士沙律 [D] [V]

Chicken Satay 雞肉沙嗲串 [N]

Vegetable Spring Roll 素菜春卷 [N] [V]

Parma Ham with Melon 巴馬火腿拼蜜瓜 [P]

Assorted Cold Cut and Cheese Platter  
冷盤火腿伴芝士拼盤 [B] [D] [N] [P]

Scottish Smoked Salmon 蘇格蘭煙三文魚  
Tuna Tartare with Wasabi Soy Dressing

和風芥末醬油吞拿魚他他 [N]

Duck Liver Terrine 鴨肝醬批 [A] [D] [N]

[B] - Contains Beef 含牛肉

[N] - Contains Nuts 含乾果

[D] - Contains Dairy Products

[P] - Contains Pork 含豬肉

含奶製品

[V] - Vegetarian 素菜

Price is in HKD and subject to 10% service charge 價目以港幣計算及需另收加一服務費

## DESSERT 甜品

- GODIVA Soft Serve 軟雪糕 [D]  
Chestnut Mousse Cake 栗子慕絲蛋糕 [A] [D]  
Christmas Macaron 聖誕馬卡龍 [D]  
Christmas Log Cake 聖誕樹頭蛋糕 [D]  
Black Forest Gâteau 黑森林蛋糕 [A] [D]  
Tiramisu 意大利芝士餅 [A] [D]  
Ginger Peach Panna Cotta 薑桃意式奶凍 [D]  
Mango Panna Cotta 芒果意式奶凍 [D]  
Green Tea Panna Cotta 綠茶意式奶凍 [D]  
Cinnamon Orange Crème Brûlée  
法式玉桂香橙焦糖燉蛋 [D]  
Häagen-Dazs Ice Cream 雪糕 [D] [N]  
Christmas Pudding 聖誕布甸 [A] [D] [N]  
Stollen Cake 德式聖誕蛋糕 [A] [D] [N]  
Panettone 意大利聖誕麵包 [A] [D] [N]  
Mince Pie 聖誕百果餡餅 [N]  
Bread Pudding 麵包布甸 [A] [D]  
Durian Pandan Roll 榴槤斑蘭蛋糕 [D]  
Durian Cheese Cake 榴槤芝士蛋糕 [D]  
Durian Cheese Tart 榴槤芝士撻 [D]

## MAIN COURSE 主菜

### Australian M5 Wagyu Beef Tenderloin Steak (Additional \$80)

Truffle Mashed Potatoes, Sautéed Mushrooms, Spinach, Pink Peppercorn Sauce  
澳洲 M5 和牛肉柳扒 配粉紅胡椒汁 (另加 \$80) [A] [B] [D] [N]

### Grilled Grass-fed Beef Sirloin Steak

Truffle Mashed Potatoes, Sautéed Mushroom, Spinach, Pink Peppercorn Sauce  
燒草飼西冷 配粉紅胡椒汁 [A] [B] [D] [N]

### Grilled Grass-fed Lamb Rack

Truffle Mashed Potatoes, Sautéed Mushroom, Spinach, Rosemary Gravy Sauce  
燒草飼羊架 配露絲瑪莉燒汁 [A] [D] [N]

### Roasted Brittany Baby Turkey with Smoked Virginia Honey Ham

Sage Chestnut Stuffing, Giblet Gravy and Clove Bread Sauce

燒法國嫩火雞伴維珍尼亞煙蜜糖火腿 配丁香麵包汁 [A] [D] [N]

### Seared Local Wild Seabass Fillet with Parmesan Potato, Gnocchi and Vegetable

香煎鱸魚柳 配巴馬臣薯、意式薯仔丸子及蔬菜 [A] [D] [N]

### Impossible™ Meal Ball Pasta with Tomato and Pesto Sauce

Impossible™ 植物肉肉丸意大利粉 配番茄及香草醬 [A] [D] [N] [V]

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### Add-ons 滋味升級

#### Pan-fried Foie Gras (1pc) (Additional \$68)

香煎鴨肝 (1 件) (另加 \$68)

## DRINKS 飲品

G.H. MUMM Cordon Rouge Brut N.V., Christmas Mulled Wine, Red Wine,  
White Wine, Beer, Juice, Soft Drink

瑪姆紅帶香檳、聖誕熱紅酒、紅酒、白酒、啤酒、果汁、汽水

*Upgrade for just \$298 per person to enjoy our free flow !*

另加 \$298 可升級享用無限添飲！

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