

CHRISTMAS EVE SEMI-BUFFET BRUNCH

平安夜半自助早午餐

每位**\$458**per person 小童每位 \$2\$8 per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea

自助海鮮、頭盤及甜品+湯+1主菜+1飲品+咖啡或茶

Enjoy free-flowing drinks at an additional \$148 per person 另加每位\$148 升級至餐飲無限添飲套餐

SOUP 湯

Oxtail soup with Sherry Liqueur 法式牛尾濃湯

MAIN COURSE 丰菜

- Arroz de Marisco Portuguese Seafood Rice 葡萄牙海鮮燴飯
- [B] [D] Grilled Beef Fillet with Gratin Potato and Green pepper Corn Sauce 燒牛柳扒伴青胡椒汁
- [D] [P] Roasted Brittany Baby Turkey and Rosemary Ham with Sage Chestnut Stuffing, Giblets Gravy and Clove Bread Sauce 聖誕火雞伴迷迭香火腿配丁香麵包汁

DRINKS 飲品

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day

氣泡酒、白餐酒、紅餐酒、 可□可樂、零系可□可樂、雪碧、是日精選果汁

会豬肉



CHRISTMAS EVE SEMI-BUFFET DINNER

平安夜半自助晚餐

每位**\$708**per person 小童每位**\$418** per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + Coffee or Tea + Free Flow Beverages

自助海鮮、頭盤及甜品+湯+1 主菜+咖啡或茶+餐飲無限添飲

Enjoy free-flowing G.H. Mumm Cordon Rouge Brut N.V. at an additional \$298 per person 另加每位\$298 升級至瑪姆紅帶香檳無限添飲套餐

SOUP 湯

Lobster Bisque with Armagnac and Chervil 龍蝦忌廉湯

MAIN COURSE 丰菜

Char-grilled Assorted Fish Fillet 炭燒雜錦魚柳

- ſB1 Roasted Beef Tenderloin Perigord with Honey Glazed Sweet Potato in Truffle Sauce 香燒牛柳伴蜜汁甜薯配松露菌汁
- [D][P] Roasted Brittany Baby Turkey and Rosemary Ham with Sage Chestnut Stuffing, Giblets Gravy and Clove Bread Sauce 聖誕火雞伴迷迭香火腿配丁香麵包汁

FREE-FLOWING BEVERAGES 無限添飲飲料

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day

氣泡酒、白餐酒、紅餐酒、 可□可樂、零系可□可樂、雪碧、是日精選果汁

含豬肉



CHRISTMAS DAY SEMI-BUFFET BRUNCH

聖誕節半自助早午餐

每位**\$518** per person 小童每位**\$338** per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea

自助海鮮、頭盤及甜品+湯+1主菜+1飲品+咖啡或茶

Enjoy free-flowing drinks at an additional \$148 per person 另加每位\$148 升級至餐飲無限添飲套餐

SOUP 湯

Mediterranean Seafood Soup 地中海海鮮湯

MAIN COURSE 主菜

Baked Seafood Stew with Sweet Potato Crust 甜薯茸焗海鮮

- [B] Char-grilled Beef Fillet and Diced Foie Gras in Port Wine Sauce 炭扒牛柳及鵝肝粒配砵酒汁
- [D] [P] Roasted Brittany Baby Turkey and Rosemary Ham with Sage Chestnut Stuffing, Giblets Gravy and Clove Bread Sauce 聖誕火雞伴迷迭香火腿配丁香麵包汁

BRINKS 飲品

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day



CHRISTMAS DAY SEMI-BUFFET DINNER

聖誕節半自助晚餐

每位**\$708**per person 小童每位**\$418** per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + Coffee or Tea + Free Flow Beverages

自助海鮮、頭盤及甜品+湯+1 主菜+咖啡或茶+餐飲無限添飲

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SOUP 湯

Hungarian Goulash Soup with Sour Cream 匈牙利牛肉湯

MAIN COURSE 丰菜

- Slow Cooked Salmon Confit with Potatoes, Capers, Pine seed and Shallot Butter Sauce 慢煮香草牛油三文魚柳
- Pan-Fried Beef Tenderloin and Baked Potato Mille-feuille [B] [D] in Mushroom Demi-glace 香煎牛柳扒伴蘑菇批配法式蘑菇汁
- [D][P] Christmas Brittany Baby Turkey and Rosemary Ham with Apple Stuffing, Glazed Chestnuts and Clove Bread Sauce 聖誕火雞伴迷迭香火腿配丁香麵包汁

FREE-FLOWING BEVERAGES 無限添飲飲料

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day

氣泡酒、白餐酒、紅餐酒、 可□可樂、零系可□可樂、雪碧、是日精選果汁

含豬肉



CHRISTMAS BOXING DAY SEMI-BUFFET DINNER

聖誕節翌日半自助晚餐

每位**\$708**per person 小童每位**\$418** per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + Coffee or Tea + Free Flow Beverages

自助海鮮、頭盤及甜品+湯+1 主菜+咖啡或茶+餐飲無限添飲

Enjoy free-flowing G.H. Mumm Cordon Rouge Brut N.V. at an additional \$298 per person 另加每位\$298 升級至瑪姆紅帶香檳無限添飲套餐

SOUP 湯

Seafood Chowder 海鮮周打忌廉湯

MAIN COURSE 丰菜

- Poached Sole and Salmon Roulade with Basil Cream Sauce 龍脷三文魚卷配香菜忌廉汁
- [B] [D] Char-grilled Steak and Lobster Medallions with Béarnaise sauce 炭燒牛柳拼龍蝦肉配法式牛油醬
- [D] [P] Roasted Brittany Baby Turkey and Rosemary Ham with Sage Chestnut Stuffing, Giblets Gravy and Clove Bread Sauce 聖誕火雞伴迷迭香火腿配丁香麵包汁

FREE-FLOWING BEVERAGES 無限添飲飲料

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day

氣泡酒、白餐酒、紅餐酒、 可□可樂、零系可□可樂、雪碧、是日精選果汁

会豬肉



CHRISTMAS BOXING DAY SEMI-BUFFET BRUNCH

聖誕節翌日半自助早午餐

每位**\$518** per person 小童每位**\$338** per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea

自助海鮮、頭盤及甜品+湯+1主菜+1飲品+咖啡或茶

Enjoy free-flowing drinks at an additional \$148 per person 另加每位\$148 升級至餐飲無限添飲套餐

SOUP 湯

Chicken Soup with Red Dates and Ginseng 紅棗人參雞湯

MAIN COURSE 丰菜

Seafood Provençale 法式雜錦燴海鲜

- [B] Char-grilled Steak with Diced Foie Gras in Truffle Port Wine Sauce 炭燒牛柳伴鵝肝粒配松露砵酒汁
- [D] [P] Roasted Brittany Baby Turkey and Rosemary Ham with Sage Chestnut Stuffing, Giblets Gravy and Clove Bread Sauce 聖誕火雞伴迷迭香火腿配丁香麵包汁

BRINKS 飲品

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day



27 DECEMBER 2020 SEMI-BUFFET BRUNCH

半自助早午餐

每位**\$458**per person 小童每位**\$2\$8** per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea

自助海鮮、頭盤及甜品+湯+1主菜+1飲品+咖啡或茶

Enjoy free-flowing drinks at an additional \$148 per person 另加每位\$148 升級至餐飲無限添飲套餐

SOUP 湯

[D] Roasted Butternut Squash Apple Walnut Soup 牛油南瓜蘋果湯

MAIN COURSE 主菜

- Braised Spotted Garoupa Fillet with Pancetta in Shallot and Red Wine Sauce 紅酒煙肉燴星班柳
- [D] Grilled Moroccan Lamb Loin with Couscous in Cumin Yogurt Sauce 摩洛哥烤羊柳配孜然乳酪汁
- ľB1 Thick-Cut Ribeye Steak with Mushrooms and Truffle Shallot Sauce 厚切燒肉眼扒配松露菌紅葱汁

BRINKS 飲品

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day

氣泡酒、白餐酒、紅餐酒、 可□可樂、零系可□可樂、雪碧、是日精選果汁

含豬肉



NEW YEAR'S EVE SEMI-BUFFET BRUNCH

除夕半自助早午餐

每位**\$458**per person 小童每位 \$2\$8 per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea

自助海鮮、頭盤及甜品+湯+1主菜+1飲品+咖啡或茶

Enjoy free-flowing drinks at an additional \$148 per person 另加每位\$148 升級至餐飲無限添飲套餐

SOUP 湯

[D] Provencal Fish Soup with Garlic Crouton 法式鮮魚濃湯

MAIN COURSE 丰菜

Grilled Salmon Served with Saffron Potatoes in Lobster Sauce 烤三文魚柳伴紅花薯配龍蝦汁

- Pan-Fried Beef Tenderloin and Baked Potato Mille-feuille [B] [D] in Mushroom Demi-glace 香煎牛柳扒伴蘑菇批配法式蘑菇汁
 - [D] Braised Lamb Shank with Roasted Vegetables and Creamy Polenta 意大利紅酒燴羊膝

BRINKS 飲品

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day



NEW YEAR'S EVE SEMI-BUFFET DINNER

除夕夜半自助晚餐

每位**\$7**68 per person 小童每位**\$438** per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + Coffee or Tea + Free Flow Beverages

自助海鮮、頭盤及甜品+湯+1 主菜+咖啡或茶+餐飲無限添飲

Enjoy free-flowing G.H. Mumm Cordon Rouge Brut N.V. at an additional \$298 per person 另加每位\$298 升級至瑪姆紅帶香檳無限添飲套餐

SOUP 湯

Cioppino 意大利海鮮湯

MAIN COURSE 丰菜

Steamed Cod Fillet with Ratatouille and Blue Mussel Chardonnay Jus 法式銀鱈魚伴藍青口雜菜配白酒汁

- Char-grilled Tournedos Rossini 炭燒牛柳扒配鵝肝松露汁
- [D] Grilled Marinated Lamb Chop with Peppermint Butter Sauce 炭燒羊扒配薄荷牛油醬

FREE-FLOWING BEVERAGES 無限添飲飲料

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day



NEW YEAR SEMI-BUFFET BRUNCH

元旦半自助早午餐

每位**\$518** per person 小童每位**\$338** per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea

自助海鮮、頭盤及甜品+湯+1主菜+1飲品+咖啡或茶

Enjoy free-flowing drinks at an additional \$148 per person 另加每位\$148 升級至餐飲無限添飲套餐

SOUP 湯

[D] Seafood Chowder 海鮮周打忌廉湯

MAIN COURSE 主菜

Pan-seared Seabass with Saffron Paella in Shellfish Sauce 香煎鱸魚柳配紅花飯

- [D] Grilled Lobster Fettuccine in Crab Sauce 蟹肉汁龍蝦闊條麵
- [B] Grilled Steak with Bone Marrow, Wild Mushrooms and Red Wine Sabayon 香煎牛柳扒配意式紅酒汁

DRINKS 飲品

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day



02 JANUARY 2021 SEMI-BUFFET BRUNCH

半自助早午餐

每位**\$458**per person 小童每位**\$2\$8** per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea

自助海鮮、頭盤及甜品+湯+1主菜+1飲品+咖啡或茶

Enjoy free-flowing drinks at an additional \$148 per person 另加每位\$148 升級至餐飲無限添飲套餐

SOUP 湯

Green Pea Cream Soup Served with Scallop 青豆濃湯伴帶子

MAIN COURSE 主菜

- Buttered Poach Salmon with Barley in Saffron White Wine Sauce 西藏紅花汁伴牛油三文魚
- [B] [D] Grilled Ribeye Steak with Assorted Peppercorn Sauce 炭燒肉眼牛扒配三色胡椒汁
 - ICONIC Burger with Green Salad and French Fries ſB1 招牌漢堡包配沙律及薯條

BRINKS 飲品

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day



03 JANUARY 2021 SEMI-BUFFET BRUNCH

假日半自助早午餐

每位**\$458**per person 小童每位**\$298**per child (aged 3-11 歲)

Seafood, Appetiser and Dessert Buffet + Soup + 1 Main Course + 1 Drink + Coffee or Tea

自助海鮮、頭盤及甜品+湯+1 主菜+1飲品+咖啡或茶

Enjoy free-flowing drinks at an additional \$148 per person 另加每位\$148 升級至餐飲無限添飲套餐

SOUP 湯

[D] Mushroom Cream Soup served with Blue Cheese Toast 蘑菇忌廉湯配藍芝士多士

MAIN COURSE 主菜

Poached Organic Seabass with Pernod Broth 茴香海鮮湯燴有機鱸魚

- [B] Roasted Smoky Beef Shoot Rib with Sweet Potato and Vegetables 醬燒煙燻牛肋骨伴甜薯
- [B] ICONIC Burger with Green Salad and French Fries 招牌漢堡包配沙律及薯條

DRINKS 飲品

Sparkling Wine, White Wine, Red Wine, Coke, Coke Zero, Sprite, Juice of the Day