

## Christmas Package 2019 Buffet Dinner Menu (I)

### SOUP

Cheesy Ham and Potato Soup with Spring Onion  
Homemade Bread Selection with Butter

### APPETIZERS

#### Chilled Seafood on Ice

Fresh Rock Oysters, Snow Crab Legs, Black Mussels and Prawns  
(Served with Cocktail Sauce and Shallot Red Wine Vinaigrette)

Selection of Nigiri Sushi Platter

Seafood Sashimi Platter

(Served with Wasabi and Ginger Pickles)

Chilled Abalone Marinated with Sake and Seaweed

Italian Air-dried Meat and Cold Cut Platter with Pickles

Smoked and Dill Salmon with Condiments

Mezze Trio of Dips with Chips (Avocado, Tomato, Cheese, Cucumber and Mint Sour Cream)

### SALADS

Brown Rice and Pumpkin with Turkey Salad

Japanese Potato Salad with Wasabi Dressing and Crab Roe

Okra Salad with Feta cheese and Sundried Tomato

Thai Grilled Beef Noodle Salad

#### Green Garden Corner:

Grilled Pineapple, Roasted Pumpkin,

Red Cabbage, Roasted Bell Pepper, Carrot,

Marinated Artichoke, Cherry Tomato, Radish, Romaine Lettuce,

Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce

#### Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,

Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

## Christmas Package 2019 Buffet Dinner Menu (I) – cont'd

### HOT ENTREES

Cuisine Cuisine Barbecued Platter (Chinese Style)  
Roasted Chicken Galantine with Ginger Onion Sauce  
Seared Beef Short Rib with Balsamic Reduction  
Baked Crumbs Halibut Fillet with Cherry Tomato Salsa  
Yangzhou Fried Rice (Chinese Style)  
Fried Egg Noodle with Bean Sprouts in Soya Sauce (Chinese Style)  
Roasted Pumpkin and Sweet Potato with Sea Salt  
Sautéed Brussels Sprouts with Bacon  
Caramelized Chestnuts with Orange

### CARVING

Christmas Turkey with Chestnut Stuffing, Gravy and Cranberry Sauce

### DESSERTS

Hazelnut Praline Yule Log Cake  
Mango Cream Cheese Cake  
Christmas Mince Pie  
Christmas Red Velvet Cupcake  
Assorted Christmas Cookie  
Stollen Bread  
Pumpkin Pie  
Green Tea Chocolate Tart  
Assorted Eclairs  
Seasonal Fresh Tropical Fruit Platter

### BEVERAGE

Coffee or Tea

### At HK\$900 per person plus 10% service charge

Inclusive of free flow of soft drinks, freshly squeezed orange juice and beers throughout the meal period.

### OR

### At HK\$1,000 per person plus 10% service charge

Inclusive of free flow of soft drinks, freshly squeezed orange juice, beers and house red & white wines throughout the meal period.

## Christmas Package 2019 Buffet Dinner Menu (II)

### SOUP

Creamy Escargot Soup  
Homemade Bread Selection with Butter

### APPETIZERS

Chilled Seafood on Ice  
Fresh Rock Oysters, Snow Crab Legs, Black Mussels and Prawns  
(Served with Cocktail Sauce and Shallot Red Wine Vinaigrette)  
Smoked Salmon and Tangini with Condiments  
Chilled Abalone Marinated with Sake and Seaweed  
Poultry Liver Mousse with Mushroom  
Italian Parma Ham with Honeydew Melon Platter  
Selection of Nigiri Sushi Platter  
Seafood Sashimi Platter  
(Served with Wasabi and Ginger Pickles)  
Soba Noodle Station

### SALADS

Yum Moo Yor  
(Thai Spicy Pork Sausage Salad)  
Pasta and Mushroom Salad with Spring Onion, Miso Mayo  
Fattoush  
Thai Style Beef Salad with Onion and Tomatoes  
Orange and Fennel Salad with Salami  
**Green Garden Corner:**  
Grilled Pineapple, Roasted Pumpkin,  
Red Cabbage, Roasted Bell Pepper, Carrot,  
Marinated Artichoke, Cherry Tomato, Radish, Romaine Lettuce,  
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce  
**Selection of Condiments and Dressing:**  
Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,  
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

## Christmas Package 2019 Buffet Dinner Menu (II) – cont'd

### HOT ENTREES

Baked Whole Giant Garoupa with Piri-Piri Sauce  
Sautéed Shrimps with Celery and Cashew Nuts in XO Sauce (Chinese Style)  
Roasted Chicken with Black Truffle and Braised Vegetable  
Stew Beef in Guinness with Vegetables  
Roasted Duck and Aubergine in Red Curry  
Braised E-Fu Noodles with Conpoy, Chive and Bean Sprouts (Chinese Style)  
Roasted Pumpkin and Sweet Potato with Sea Salt  
Sautéed Brussels Sprouts with Bacon  
Caramelized Chestnuts with Orange  
Cuisine Cuisine Barbecued Platter (Chinese Style)

### CARVING

Roasted U.S. Rib Eye with Madeira Jus  
Christmas Turkey with Chestnut Stuffing and Cranberry Sauce

### DESSERTS

Hazelnut Praline Yule Log Cake  
Assorted Eclairs  
English Christmas Fruit Cake  
Chocolate Mousse Feuillantine  
Classic Tiramisu  
Mango Cream Cheese Cake  
Christmas Red Velvet Cupcake  
Green Tea Chocolate Truffle  
Mango Pudding on Champagne Jelly  
Christmas Brandy Eggnog Tart  
Christmas Mince Pie  
Seasonal Fresh Tropical Fruit Dice

### BEVERAGE

Coffee or Tea

### At HK\$980 per person plus 10% service charge

Inclusive of free flow of soft drinks, freshly squeezed orange juice and beers throughout the meal period.

### OR

### At HK\$1,080 per person plus 10% service charge

Inclusive of free flow of soft drinks, freshly squeezed orange juice, beers and house red & white wines throughout the meal period.

## Christmas Package 2019 Buffet Dinner Menu (III)

### SOUP

Lobster Bisque with Seafood and Crème Fraiche  
Chinese Conpoy Soup with Shredded Chicken and Fish Mew (Chinese Style)  
Double-Boiled Conpoy and Chicken Soup with Chinese Cabbage (Chinese Style)  
Homemade Bread Selection with Butter

### APPETIZERS

Chilled Seafood on Ice  
Fresh Rock Oysters, Poached Lobster, Snow Crab Legs, Black Mussels and Prawns  
(Served with Cocktail Sauce and Shallot Red Wine Vinaigrette)  
Smoked and Gravlax Salmon with Condiments  
Foie Gras Terrine with Port Wine Jelly and Toasts  
Pasta Salad with Poached Shrimp, Semi Dried Tomato, Cucumber and Boiled Eggs  
Slow Cook Eggs with Salmon Roe  
Selection of Nigiri Sushi Platter  
Seafood Sashimi Platter  
(Served with Wasabi and Ginger Pickles)  
Chilled Abalone Marinated with Sake and Seaweed

### SALADS

Seafood Salad with Fresh Fruit, Strawberry, Balsamic Vinegar  
Chilled Squid with Home-made Sweet and Sour Sauce  
Roasted Beef Salad with Pommery Mustard Dressing  
Grilled Zucchini, Tomato White Bean Salad with Garlic and Basil  
**Green Garden Corner:**  
Grilled Pineapple, Roasted Pumpkin,  
Red Cabbage, Roasted Bell Pepper, Carrot,  
Marinated Artichoke, Cherry Tomato, Radish, Romaine Lettuce,  
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce  
**Selection of Condiments and Dressing:**  
Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,  
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

## **Christmas Package 2019 Buffet Dinner Menu (III) – cont'd**

### **HOT ENTREES**

Grilled Lamb Chops with Lemon and Cumin  
Teriyaki Salmon Papillote  
Wok-fried Garoupa with Broccoli, Cloud Ear Fungus and Bell Peppers (Chinese Style)  
Cuisine Cuisine Barbecued Platter (Chinese Style)  
Barbecued Pork Fried Rice with Shrimp and Spring Onion (Chinese Style)  
Baked Lobster Sauce Mac and Cheese  
Roasted Pumpkin and Sweet Potato with Sea Salt  
Sautéed Brussels Sprouts with Bacon  
Caramelized Chestnuts with Orange

### **CARVING**

Roasted U.S. Prime Rib with Rosemary Jus  
Christmas Turkey with Chestnut Stuffing and Cranberry Sauce

### **DESSERTS**

Hazelnut Praline Yule Log Cake  
Mango Pudding on Champagne Jelly  
English Christmas Fruit Cake  
Serradura Macau Cookie Pudding  
Christmas Mince Pie  
Panettone Christmas Pudding  
Christmas Cake Pop  
Fizzy Earl Grey Chocolate Tart  
French Canelé  
Christmas Red Velvet Cupcake  
Assorted French Macarons  
Movenpick Ice Cream Station  
Seasonal Fresh Tropical Fruit Platter

### **BEVERAGE**

Coffee or Tea

### **At HK\$1,080 per person plus 10% service charge**

Inclusive of free flow of soft drinks, freshly squeezed orange juice and beers throughout the meal period.

### **OR**

### **At HK\$1,180 per person plus 10% service charge**

Inclusive of free flow of soft drinks, freshly squeezed orange juice, beers and house red & white wines throughout the meal period.