

Christmas Package 2019 Buffet Lunch Menu (I)

SOUP

Cheesy Ham and Potato Soup
Homemade Bread Selection with Butter

APPETIZERS

Smoked Fish Platter with Condiments
Roasted Turkey Salad with Pommery Mustard Dressing
Shrimp Salad with Avocado and Tomato
Sliced Roasted Beef with Gherkins and Cocktail Onions
Selection of Nigiri Sushi Platter
(Served with Wasabi and Ginger Pickles)

SALADS

Smoked Chicken Salad with Cranberries
Salad Nicoise
Poultry Liver Mousse with Mushroom
Yum Nuea Yang
(Spicy Grilled Beef Salad with Cucumbers)
Okra Salad with Feta Cheese & Sundried Tomato

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 & Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

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

HOT ENTREES

Bake Whole Sea Bass Marinated with Garlic Herbs
Roasted Chicken with Black Truffle and Braised Vegetable
Sautéed Pork Cheek with Bell Pepper and Pineapple in Sweet and Sour Sauce
(Chinese Style)
Japanese Beef Curry with Pickles
Fried Rice with Seafood and Egg White (Chinese Style)
Caramelized Chestnut with Orange
Roasted Sweet Potatoes and Pumpkin with Thyme and Sea Salt
Sautéed Brussels Sprouts with Bacon and Onion

CARVING

Christmas Turkey with Chestnut Stuffing, Gravy and Cranberry Sauce

DESSERTS

Hazelnut Praline Yule Log Cake
Christmas Mince Pie
Mango Pudding
Bailey Panna Cotta
Baked Cherry Pudding
Christmas Red Velvet Cupcake
Selection of Diced Fruit

BEVERAGE

Coffee or Tea

At HK\$550 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\$630 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 Lunch Menu (II)

SOUP

Onion Soup with Cheese Toast
Homemade Bread Selection with Butter

APPETIZERS

Snow Crab Leg, Prawns and Black Mussels on Ice
Salmon Rillette and Smoked Salmon with Melba toast and Condiment
Roasted Beef with Cocktail Onions and Gherkins
Thai Green Mango with Shrimp's Cocktail Cup
Poultry Liver Mousse with Mushroom
Marinated Sliced Turkey with Cranberry
Selection of Nigiri Sushi Platter
Seafood Sashimi Platter
(Served with Wasabi and Ginger Pickles)

SALADS

Thai Beef Salad
Tuna and Potato Salad with Sweet Corn and Capsicum
Yum Som O
(Spicy Pomelo Salad with Chicken and Shrimp)
Roasted Sweet Potatoes Salad with Goat Cheese & Quinoa
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 & Dressing:
Garlic Crouton, Crispy Pancetta, French dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

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

HOT ENTREES

Halibut Papillote

Chicken a la king

Hungarian Beef Goulash

Cuisine Cuisine Barbecued Platter (Chinese Style)

Wok-fried Egg Noodle with Bean Sprouts and Chinese Chives (Chinese Style)

Caramelized Chestnut with Orange

Roasted Sweet Potatoes and Pumpkin with Thyme and Sea Salt

Sautéed Brussels Sprouts with Bacon and Onion

CARVING

Christmas Turkey with Chestnut Stuffing, Gravy and Cranberry Sauce

DESSERTS

Hazelnut Praline Yule Log Cake

Matcha Green Tea Chocolate Tart

Christmas Mince Pie

Mango Pudding on Champagne Jelly

Bailey Panna Cotta

Green Tea Chocolate Truffle

Christmas Red Velvet Cupcake

Selection of Diced Fruit

BEVERAGE

Coffee or Tea

At HK\$630 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\$710 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 Lunch Menu (III)

SOUP

Double-Boiled Fish Maw Soup with Conch and Chinese Yam (Chinese Style)
Butter Squash Velouté with White Truffle Oil
Homemade Bread Selection with Butter

APPETIZERS

Rock Oysters on Ice
Poached Tiger Prawn, Snow Crab Leg and Mussels on Ice
Beetroot Marinated Salmon, Smoked Salmon and Tangini with Condiments
Smoked Turkey and Cold Cuts with Cornichons
Country Pate with Green Pepper Corn
Selection of Nigiri Sushi Platter
Seafood Sashimi Platter
(Served with Wasabi and Ginger Pickles)
Chilled Japanese Soba Noodles

SALADS

Curry Potato Salad with Sumac and Bulgur
Yum Ma Kue Yarl Goong Sod
(Spicy Eggplant Salad with Shrimp, Minced Pork and Boiled Egg)
Grilled Squid with Tomato, Garlic, Basil, White Bean 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 & Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

Christmas Package 2019

Buffet Lunch Menu (III) – cont'd

HOT ENTREES

Baked Whole Sea Bass with Garlic Oil, Lemongrass and Sea Salt
Seared Beef Short Rib with Balsamic Reduction
Stir-fried Seafood with Jade Cucumber (Chinese Style)
Cuisine Cuisine Barbecued Platter (Chinese Style)
Singaporean Fried Rice Noodles (Chinese Style)
Beef Fried Rice with Lettuce and Spring Onion (Chinese Style)
Caramelized Chestnut with Orange
Roasted Sweet Potatoes and Pumpkin with Thyme and Sea Salt
Sautéed Brussels sprouts with Bacon and Onion

CARVING

Christmas Turkey with Chestnut Stuffing, Gravy 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
Selection of Diced Fruit

BEVERAGE

Coffee or Tea

At HK\$690 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\$770 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.