

## Christmas Package 2019 Semi - Buffet Lunch Menu (I)

### SOUP

Cream of Zucchini Soup with Crispy Bacon  
Homemade Bread Selection with Butter

### APPETIZERS

Poached Tiger Prawns and Snow Crab Leg on Ice  
Roasted Chicken, Israeli Couscous Salad with Dried Fruit and Cranberry  
Smoked Fish Platter with Condiments  
Italian Parma Ham with Honeydew Melon Platter  
Composed Salad  
Selection of Nigiri Sushi Platter  
(Served with Wasabi and Ginger Pickles)  
Yum Moo Yor  
(Spicy Pork Sausage 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

### MAIN COURSE

Crusted Salmon Fillet with Spices Risotto, Spinach and Pancetta  
OR  
Slow Cooked Baby Turkey stuffed with Chestnut and Sage,  
served with Cognac Gravy

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

**DESSERTS**

Hazelnut Praline Yule Log Cake  
Christmas Mince Pie  
Mango Pudding  
Serradura Macau Cookie Pudding  
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 Semi - Buffet Lunch Menu (II)

### SOUP

Cauliflower and Chestnut Soup  
Homemade Bread Selection with Butter

### APPETIZERS

Snow Crab Leg, Prawns and Black Mussels on Ice  
Italian Deli Platter (Cold Cut, Cheese & Condiment)  
Smoked Fish Platter with Condiments  
Marinated Sliced Turkey with Prunes  
Marinated Pork Cheek Salad with Fried Eggs, Chinese Celery and Cucumber  
Selection of Nigiri Sushi Platter  
Seafood Sashimi Platter  
(Served with Wasabi and Ginger Pickles)  
Yum Nuea Yang  
(Spicy Grilled Beef Salad with Cucumber)

### 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

### MAIN COURSE

Slow Roasted Baby Turkey stuffed with Chestnut and Sage  
served with Vegetable and Cognac Gravy  
Or  
Roasted Beef Striploin with Pumpkin and Potato Gratin and Cranberry  
served with Vegetable and Rosemary Jus

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

**DESSERTS**

Hazelnut Praline Yule Log Cake  
Matcha Green Tea Chocolate Tart  
Christmas Mince Pie  
Mango Pudding on Champagne Jelly  
Bailey Panna Cotta  
Assorted Christmas Cookie  
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.