

Casino Carnival New Year Eve Party 2025 Menu

Plated Soup

Double-boiled Chicken Soup with Morel Mushrooms and Abalone (S)
羊肚菌鮑魚燉雞湯

APPETIZERS & SALAD

Chilled Seafood on Ice (S)

Fresh Rock Oysters, Snow Crab Legs, Mussels, Shrimps, Clams
(Served with Cocktail Sauce and Lemon Wedges)
新鮮生蠔、松葉蟹腳、青口、蝦、鮮蛤
(配香辣醬、檸檬角)

Sliced Gravadlax and Smoked Salmon with Condiments (S)
香草煙燻三文魚伴配料

Selection of Cold Cuts and Cheese with Pickles (P)(D)
凍肉盤伴芝士、漬物

Smoked Chicken Waldorf Salad
煙燻雞肉華多夫沙律

New Potato, Pommery Mustard and Green Onion Salad (V)
新薯配法式芥末醬及青蔥沙律

Tuna Nicoise Salad (S)
法邊豆吞拿魚蛋沙律

Spicy Sausage, Bell Pepper, Pesto and Pasta Salad (P)
香辣腸甜椒香草醬意粉沙律

Handmade Nigiri Sushi (S)

Salmon, Octopus, Shrimp, Minced Toro Sushi, Bean-curd Skin, Egg,
Salmon and Cucumber Rolls, California Rolls (D)
三文魚壽司、八爪魚壽司、蝦壽司、吞拿魚茸壽司、腐皮壽司、蛋壽司、
三文魚青瓜卷、加州卷

Fresh Carving Sashimi (S)

Marinated Tuna, Salmon, Scallop, Tilapia
(Served with Soy Sauce, Wasabi and Ginger Pickles)
醃製吞拿魚、三文魚、帆立貝、鯛魚
(配醬油、青芥末、酸薑)

Green Garden Corner:

Tomato Mozzarella, Roasted Pumpkin, Roasted Chickpea, Pickled Onion,
Red Cabbages, Grilled Vegetables, Sweet Corn, Mesclun, Carrot,
Cherry Tomato, Kale, Romaine, Rocket Lettuce, Cucumber, Garlic Crouton,
Crispy Pancetta (P), Parmesan Cheese (D)
水牛芝士、南瓜、鷹嘴豆、醃洋蔥、紅椰菜、烤蔬菜、甜玉米、蔬菜葉、
紅蘿蔔、櫻桃番茄、羽衣甘藍、羅馬生菜、火箭生菜、青瓜、
香蒜麵包粒、脆煙肉、巴馬臣芝士

Selection of Dressings:

Caesar Dressing, Roasted Sesame Dressing, Thousand Island, Olive Oil, Balsamic Vinegar
凱薩醬 (S)、烤芝麻醬、千島醬、橄欖油、香醋

Carving Station

Slow-roasted U.S. Beef OP Ribs with Red Wine Jus (A)
慢烤美國原條肉眼牛肋骨配紅酒醬汁

HOT ENTREES

Pan Seared Seabass with Sun dried Tomatoes, Black Olives, Chive Butter Sauce (D)(S)
香煎鱸魚配風乾番茄、黑橄欖、細香蔥及番茄牛油醬汁

Braised Chicken with Mushrooms and Bacon, Madeira Cream Sauce (A)(P)(D)
燴雞配蘑菇、煙肉及馬德拉忌廉醬汁

Roast Baby Potatoes with Parmesan, Lemon and Thyme (V)(D)
烤新薯配巴馬臣芝士、檸檬及百里香

Egg Fried Rice with Seafood and Seasonal Vegetables (Chinese Style) (S)
海鮮時蔬蛋炒飯

Poached Seasonal Vegetables with Wolfberries and Superior Broth (Chinese Style) (P)
上湯杞子浸時蔬

Penne Pasta with Matsutake, Spinach, Pine Nuts and Pesto Cream (V)(D)
松茸菠菜松子香草忌廉長通粉

Soup Station

Agria Potato, Fontina Cheese and Black Truffle Cream Soup (V)(D)
阿格里亞薯仔、芳堤娜芝士及黑松露忌廉湯

Selection of Bread and French Butter
精選麵包配法國牛油

Italian Parma Ham and Parmesan Cheese Station (P)

Served with Honeydew Melon and Hami Melon
意大利巴馬火腿、巴馬臣芝士
配蜜瓜、哈密瓜

Chinese Barbecue Corner

Peking Duck Carving with Accompaniments

Honey Glazed Barbecued Pork (P), Dark Sugar Soy Chicken, Suckling Pig (P)

北京烤鴨伴配料

蜜糖叉燒、黑糖豉油雞、烤乳豬

French Foie Gras Station

Pan Seared Foie Gras with Balsamic Apple Jus (D)

香煎鵝肝配香醋蘋果醬汁

DESSERTS

Macaroon Casino Chips Tower (D)(N)

馬卡龍塔

Yuzu White Chocolate Dice (D)

柚子白朱古力

Caramel Mousse, Popcorn Crunch (D)(V)

爆谷脆脆焦糖慕絲

72% Chocolate Mousse, Vanilla Cream, Crumble (D)

72%朱古力慕絲、香草奶油、金寶

Tiramisu (A) (D)

意大利芝士餅

Portuguese Egg Tart (D)

迷你葡式蛋撻

Fresh Fruit Cream Cake (D)

鮮果忌廉蛋糕

Sweetened Bean-curd with Condiments (V)

豆腐花伴配料

Chocolate Fountain with Condiments

朱古力噴泉

Haagen-Dazs Ice-cream (D)(N)

Haagen-Dazs 雪糕

Popcorn Station (D)

爆谷站

Candy Corner

糖果吧

Selection of Fresh Fruits (V)

時令水果

(P) Pork 豚肉 / (D) Dairy 乳製品 / (S) Seafood 海鮮 / (A) Alcohol 酒精 /

(N) Nuts 果仁 / (V) Vegetarian 素菜 / (GF) Gluten Free 不含麩質