



Christmas Day Dinner Buffet 聖誕日自助晚餐  
25<sup>th</sup> December 2024 (Wednesday) 二零二四年十二月二十五日(星期三)  
Adult 成人\$538+10% (per person 每位)  
Child (4-11 years old) 小童(四至十一歲) \$378+10% (per person 每位)  
Serving Period 供應時間: 18:30 - 21:30

### Japanese Corner

Salmon, Tuna, Scallop, Akagai Sashimi,  
三文魚刺身, 吞拿魚刺身, 帶子刺身, 赤貝刺身

### Cold Dishes

Chilled Prawn, Sea Whelk, Mussel, Cold Cut Platter, Parma Ham with Melon, Marinated Chicken with Chinese Wine, Mushroom Vol-A-Vent, Chinese Soya Platter, Smoked Salmon, Pear & Ham Salad, Peach & Chicken Salad, Russian Salad, Mixed Green, Red Kidney Bean, Cherry Tomato, Cucumber, Sweet Corn, Bacon, Cheese Parmesan, Condiments and Dressings  
凍蝦, 翡翠螺, 青口, 凍肉拼盤, 巴馬火腿伴蜜瓜, 花鵝醉雞, 蘑菇酥盒, 滷水拼盆, 煙三文魚, 香梨火腿沙律, 蜜桃雞肉沙律, 俄羅斯沙律, 什菜, 紅腰豆, 車厘茄, 青瓜, 粟米, 培根, 巴馬臣芝士, 配料及醬汁

### Soup

Creamy Corn Soup 粟米忌廉湯  
Chayote, Sweet Dates & Pork Rib Soup 佛手瓜蜜棗豬骨湯

### Wagon

Christmas Turkey 燒聖誕火雞  
Roasted US Beef Sirloin 燒美國西冷

### Hot Dishes

Gammon Ham with Pineapple Sauce, Roasted Duck Breast with Orange Gravy Sauce, Roasted Chicken with Mushroom Sauce, Stir-fried Shrimps with Jade Cucumber, Pan Fried Salmon with Tomato Sauce, Braised Broccoli with Mushrooms, Fried Rice with Dried Scallop, Asparagus and Egg  
金門火腿配菠蘿汁, 鴨胸配香橙燒汁, 燒雞配蘑菇汁, 翠玉瓜炒蝦球, 香煎三文魚配蕃茄汁, 雙菇扒西蘭花, 露筍瑤柱蛋炒飯

### Chinese Noodles Corner

Choices: Beef Ball, Fish Ball, Cuttlefish Ball, Meat Ball, Bean Sprout, Sliced Beef, Sliced Fish Cake, Deep Fried Fish Skin, Enoki Mushroom, Dried Mushroom, Flowering Cabbage, Chinese Lettuce  
配料: 牛丸, 魚蛋, 墨魚丸, 貢丸, 銀芽, 肥牛肉, 炸魚片, 炸魚皮, 金菇, 冬菇, 菜心, 唐生菜  
Noodles: Mixian, Thick Noodles, Egg Noodles, Yellow Noodles, Rice Noodles  
麵類: 米線, 粗麵, 幼麵, 油麵, 河粉  
Sauce: Fish Sauce, Soya Sauce, Oyster Sauce, Sesame Oil, Zhejiang Vinegar, Bean Paste, Guilin Chili Oil  
醬汁: 魚露, 豉油, 蠔油, 麻油, 浙醋, 豆瓣醬, 桂林辣椒油  
Condiments: Green Onion, Chili, Parsley, Fried Garlic  
配料: 蔥花, 辣椒, 芫茜, 炸蒜

### Show Cooking

Crepe Suzette 橙酒班戟





### **Dessert**

Christmas Stollen, Christmas Log Cake, Apple Crumble, Tiramisu, Banana Cake, American Cheese Cake, Chocolate Brownie, Crème Brulee, White Wine Pear Jelly, Osmanthus Jelly, Fresh Fruit Platter

聖誕飽, 柴頭餅, 蘋果甘寶, 意大利芝士蛋糕, 香蕉蛋糕, 美式芝士蛋糕, 朱古力布朗尼蛋糕, 法式焦糖燉蛋,

白酒梨啫哩, 桂花糕, 鮮果盤

### **Beverage**

Orange Hot Chocolate or Coffee or Tea 熱香橙朱古力或咖啡或茶