

❄️ 2021 Christmas & 2022 New Year ❄️
BBQ Buffet Menu

Menu valid from 04 Dec 2021 to 10 Jan 2022

SEAFOOD COUNTER

Chilled Boston Lobster
Chilled Prawns
Jewel Whelk
Mussels

各款海鮮

凍波士頓龍蝦
凍大蝦
翡翠螺
青口

SASHIMI

Tuna
Salmon
Snapper
Amaebi
Pickled Ginger, Soy Sauce and Wasabi

雜錦刺身

吞拿魚
三文魚
鯛魚
甜蝦
甜薑、魚生豉油、青芥末

COLD DISHES & SALAD

Home Smoked Salmon with Onion and Capers
Assorted Cold Cut Platter
Parma Ham with Salami
Grilled Zucchini and Mixed Bell Pepper in Balsamic Olive Oil
Japanese Seaweed
Snail Salad
Organic Garden Salad
Caesar Salad
Fresh Fruit with Prawn Salad
Chicken Claw Salad in Thai-style
Tomato, Chick Peas and Walnut Salad

冷盤類及沙律

煙三文魚
精選凍肉拼盆
意腿配沙樂美腸
扒什菜碟
中華沙律
日式螺肉
田園有機生菜沙律
凱撒沙律
大蝦鮮果沙律
泰式鳳爪沙律
番茄鷹嘴豆合桃沙律

SOUP

Cream of Wild Mushroom Soup 香濃野菌忌廉湯
Braised Birds Nest with Bamboo Piths and Minced Chicken 竹筴雞蓉燴燕窩

湯類

HOT SELECTION

Roasted Suckling Pig in Portuguese
Steamed Fresh Saba Garoupa
Roasted scallope with Garlic
Stir-fried Garlic Prawn & Sliced Squid with Broccoli
Coconut and Curry Chicken
Fried Rice with Seafood and Garlic
Braised E-Fu Noodle with Mushrooms
Braised Conpoy with Seasonal Vegetable

BBQ Item

Angus Rib Eye Steak
Lamb Chop
Ox- tongues
Pork Neck Meat
Spicy Chicken Wings
King Prawn
Shitake Mushroom
Honey Sweet Corn

DESSERT

Dark Chocolate Log Cake
Blueberry Cheesecake
Tiramisu
American Cheese Cake
Fruit Jelly Candy
French Pastries
Cream Puff
Fruit Platter

熱葷

葡式紅燒乳豬
清蒸原條沙巴龍躉
蒜蓉燒帆立貝
西蘭花蝦球花姿片
椰汁咖喱雞
蒜香海皇炒飯
雙菇燜伊麵
瑤柱扒時蔬

燒烤食物

安格斯牛肉眼扒
香草羊扒
鹽燒牛舌
炭燒豬頸肉
香辣雞翼
海虎蝦
日本鮮冬菇
蜜糖燒粟米

甜品

黑朱古力聖誕樹頭蛋糕
藍莓芝士餅
意大利咖啡蛋糕
美式芝士蛋糕
啫喱糖
法式雜餅
忌廉泡芙
鮮果拼盤

HK\$618 per person (A minimum of 20 persons is required)
每位港幣\$618 元 (供最少 20 人享用)

Complimentary free flow of soft drinks, chilled orange juice & local beer for 3 hours
贈送 3 小時無限量供應汽水、橙汁及本地啤酒

Beverage Package 飲品套餐

HK\$120 plus 10% service charge per person

Can enjoy free flow of sparkling wine, red wine & white wine for 3 hours
每位另加港幣\$120 元可享有 3 小時無限量供應有氣葡萄酒、紅酒及白酒

All prices are subject to 10% service charge 所有價目設有加一服務費