

# 2025 CHRISTMAS SET LUNCH MENU I

Tomato and Mozzarella Salad

Pecan Nut, Fresh Basil with Aged Balsamic

蕃茄芝士羅勒沙律

配胡桃仁及陳年黑醋汁

Slow-roasted Pork Belly with Braised Red Cabbage

Glazed Baby Carrot, Pumpkin Mashed Potato, Sherry Wine Sauce

慢燒豬腩肉配燴紅椰菜

烤甘笋、南瓜薯蓉及雪梨酒汁

Or

Pan-fried Fillet of Barramundi

Pea and Pumpkin Risotto, Crispy Pancetta and Herb Salad

香煎盲曹魚柳

配南瓜青豆意大利飯伴香草沙律

Christmas Ornament

Praline Chocolate Gateau, Grape Fruit Jelly, Cocoa Nib Tuile

榛子朱古力蛋糕

配西柚啫喱伴可可脆片

Freshly Brewed Coffee or Tea

即磨咖啡或茶

HK\$580 per person

*Unlimited serving of soft drinks, chilled orange juice and local beer for 2 hours  
(Minimum 20 persons)*

*Prices are subject to a 10% service charge*

# 2025 CHRISTMAS SET LUNCH

## MENU II

Parma Ham, Grilled Asparagus, Tomato Confit, Buffalo Mozzarella and Basil Salad  
巴瑪火腿扒露笋及蕃茄芝士香草沙律

Roasted Christmas Turkey with Sage Butter, Chive Mashed Potato

Roasted Root Vegetables, Giblet Gravy

聖誕鼠尾草牛油燒火雞配瑞士蔥薯蓉

香烤雜菜及傳統火雞汁

Or

Grilled Fillet of Salmon, Herb Crust

Pumpkin Mashed Potato, Baby Zucchini, Pesto Cream

香草麵包糠焗三文魚配松子仁紫蘇忌廉

南瓜蕃薯蓉及意大利青瓜

Mont Blanc

Chestnut Walnut Gateau, Rum Chestnut Cream, Cassis Jam

栗子合桃蛋糕

配杯酒栗子忌廉伴黑加侖子果醬

Freshly Brewed Coffee or Tea

即磨咖啡或茶

HK\$610 per person

*Unlimited serving of soft drinks, chilled orange juice and local beer for 2 hours  
(Minimum 20 persons)*

*Prices are subject to a 10% service charge*

# 2025 CHRISTMAS SET LUNCH MENU III

Potted Crab and Salmon Rillettes

Beetroot, Horseradish and Lemon, Micro Cress Salad

三文魚及蟹肉餅

配紅菜頭、檸檬辣根及菜苗沙律

Pan-fried New Zealand Sirloin with Sweet Potato Gratin Dauphines

Confit Cherry Tomato, Roasted Pepper, Red Wine Jus

香煎紐西蘭西冷牛扒配忌廉焗甜薯

車厘茄、烤雜椒及紅酒汁

Or

Grilled Fillet of Snapper, Balsamic Cherry Tomato

Asparagus, Honey Roasted Chestnut, Beetroot Cream Sauce

煎紅鯛魚柳配露筍及黑醋車厘茄

蜜糖烤栗子伴紅菜頭忌廉汁

Whisky Pecan Pie

Toffee Pecan Sauce, Vanilla Ice-cream, Almond Tuile

威士忌胡桃果仁批

拖肥胡桃汁、雲呢拿雪糕伴杏仁脆片

Freshly Brewed Coffee or Tea

即磨咖啡或茶

HK\$650 per person

*Unlimited serving of soft drinks, chilled orange juice and local beer for 2 hours  
(Minimum 20 persons)*

*Prices are subject to a 10% service charge*

# 2025 CHRISTMAS BUFFET LUNCH

## MENU I

### COLD SELECTION

#### 冷盤

- |  |   |
|--|---|
| Seafood on Ice<br>Prawn, Sea Whelk, Mussel<br>冰鎮海鮮<br>海蝦、翡翠螺、青口                      | Smoked Turkey Waldorf Salad, Apple, Walnuts, Celery<br>華都夫煙火雞沙律                                       |
| Oven Roasted Capsicum and Garlic with Rosemary,<br>Extra Virgin Olive Oil<br>蒜蓉香草燒甜椒 | Tomato and Mozzarella Salad, Basil Pesto<br>蕃茄芝士沙律  |
|  | Caesar Salad Station<br>with Pancetta Lardons, Croutons and Parmesan Cheese<br>凱撒沙律<br>配炒煙肉、脆麵包、巴馬臣芝士 |

### SOUP

#### 湯

- Pumpkin Bisque with Pine Nut  
南瓜濃湯配松子仁
- Bakery Selection, Butter  
鮮焗麵包配牛油

### HOT SELECTION

#### 熱盤

- |   |  |
|---|--|
| Pan-fried Fillet of Sea Bass, Capers, Lemon Butter Sauce<br>香煎鱸魚配水瓜柳檸檬牛油汁       | Vegetable Biryani Rice<br>印式香飯                         |
| Roasted Sirloin of Beef, Creamy Mushroom Sauce<br>燒西冷牛肉配蘑菇忌廉燒汁                  | Wok-fried Shrimp with Walnut and Vegetables<br>碧綠合桃蝦仁  |
| Baked Impossible Meat Bolognese with<br>New Potato and Mixed Cheese<br>芝士焗素肉醬新薯 | Stir-fried Seasonal Vegetables with Mushrooms<br>鮮菇扒時蔬 |
| Chicken Korma Curry<br>印式咖喱雞  | Singaporean Fried Noodles<br>星洲炒米                      |

# 2025 CHRISTMAS BUFFET LUNCH MENU I

## CARVING STATION 精選切肉菜式

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Traditional Christmas Turkey  
with Apricot and Chestnut Stuffing, Giblet Gravy, Cranberry Sauce, Natural Gravy  
聖誕燒火雞  
配麵包杏甫栗子餡伴傳統火雞汁、小紅莓醬及燒汁

## DESSERT 甜品

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Chocolate Yule Log Cake  
聖誕樹頭蛋糕

Christmas Cookies  
聖誕曲奇

Chestnut Walnut Gateau  
栗子合桃蛋糕

Strawberry Panna Cotta  
士多啤梨奶凍

Gingerbread and Butter Pudding  
薑包牛油麵包布甸

Selection of Seasonal Fruit Platter  
鮮果盤

HK\$580 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer during lunch for 2 hours  
(Minimum 40 persons)

Prices are subject to a 10% service charge

# 2025 CHRISTMAS BUFFET LUNCH

## MENU II

### COLD SELECTION

#### 冷盤

Seafood on Ice  
Prawn, Sea Whelk, Mussel  
冰鎮海鮮  
海蝦、翡翠螺、青口

Green Asparagus Wrapped in Speck Ham  
青露筍意大利火腿卷

Beetroot, Orange and Feta Cheese Salad  
甜菜頭香橙菲達芝士沙律

Marinated Tuna Nicoise Salad  
醃吞拿魚邊豆蕃茄沙律

Assorted Japanese Nigiri and Maki Rolls with Soy Sauce,  
Wasabi and Pickles  
各式手握壽司及小卷

Feta Cheese, Cucumber, Cherry Tomato, Bell Pepper,  
Olive, Red Onion Salad  
菲達芝士、青瓜、車厘茄、燈籠椒、紅洋蔥沙律

Caesar Salad Station  
with Pancetta Lardons, Croutons and Parmesan Cheese  
凱撒沙律  
配炒煙肉、脆麵包、巴馬臣芝士

### SOUP

#### 湯

Roasted Red Pepper and Tomato Soup, Croutons  
燒甜椒及蕃茄湯、脆麵包

Bakery Selection, Butter  
鮮焗麵包配牛油

### HOT SELECTION

#### 熱盤

Seared Duck Breast, Caramelised Shallot,  
Dark Cherry Port Wine Sauce  
煎鴨胸配焦糖乾蔥、車厘子砵酒汁

Seared Fillet of Salmon, Honey and Orange Glaze  
蜜糖香橙焗三文魚柳

Fried Rice with Egg White and Vegetables  
蛋白雜菜炒飯

Sautéed Shrimp and Honey Pea in Sichuan Style  
四川蜜豆炒蝦仁

Braised Seasonal Vegetables in Conpoy Sauce  
瑤柱扒時蔬

Baked Impossible Meat Bolognese Lasagna  
焗意式素肉醬千層麵

Thai Style Green Chicken Curry  
泰式青咖喱雞

Steamed Jasmine Rice  
泰式香飯

# 2025 CHRISTMAS BUFFET LUNCH

## MENU II

### CARVING STATION

#### 精選切肉菜式

Traditional Christmas Turkey  
with Apricot and Chestnut Stuffing, Giblet Gravy, Cranberry Sauce, Natural Gravy  
聖誕燒火雞  
配麵包杏甫栗子餡伴傳統火雞汁、小紅莓醬及燒汁

### DESSERT

#### 甜品

Homemade Christmas Pudding with Vanilla Sauce  
聖誕布甸配雲呢拿汁

Christmas Stollen  
德國聖誕菓子餅

Chocolate Yule Log Cake  
聖誕樹頭蛋糕

Vanilla Raspberry Choux  
雲呢拿紅桑子泡芙

Praline Crème Brûlée  
榛子法式燉蛋

Classic Mont Blanc Tart  
栗子撻

Ice Cream Cup  
精選雪糕

Selection of Seasonal Fruit Platter  
鮮果盤

HK\$650 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer during lunch for 2 hours  
(Minimum 40 persons)

Prices are subject to a 10% service charge

# 2025 CHRISTMAS SET DINNER MENU I

Citrus Salmon and Rocket Salad

Avocado Puree, Mango and Avuga Caviar

橘子醃三文魚火箭菜沙律

配牛油果芒果及魚子醬

Pumpkin Soup, Porcini Mushroom and Toasted Hazelnut

南瓜忌廉及牛肝菌湯配烤榛子

Slow-roasted Christmas Turkey Roll with Sundried Tomato Chestnut Stuffing

Root Vegetable, Mashed Potato with Cranberry Sauce and Sage Gravy

香烤慢燒聖誕火雞卷蕃茄乾栗子火雞餡

燒菜、香滑薯蓉、蔓越莓醬及鼠尾草燒汁

Or

Seared Seabass with Lemon Garlic Butter, Pumpkin Mashed Potato

Roasted Beetroot, Pommery Cream Sauce

蒜香檸檬牛油香煎海鱸魚柳配南瓜薯蓉

燒紅菜頭及芥末籽忌廉汁

Christmas Bell

White Chocolate Bavaois, Raspberry Compote, Chocolate Sablé

白朱古力巴伐露、蜜餞紅桑子、朱古力曲奇

Freshly Brewed Coffee or Tea

即磨咖啡或茶

HK\$850 per person

*Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours  
(Minimum 20 persons)*

*Prices are subject to a 10% service charge*



# 2025 CHRISTMAS SET DINNER

## MENU II

Parma Ham, Grilled Asparagus  
Tomato Confit, Buffalo Mozzarella and Basil Salad  
巴瑪火腿扒露笋及蕃茄芝士香草沙律

Chestnut Cream Soup with Duck Foie Gras  
香烤栗子忌廉湯配鴨肝

Slow-cooked Beef Tenderloin, Celeriac Puree, Butter Roasted Potato  
Glazed Baby Carrot, Morel Mushroom and Black Truffle Jus  
慢煮牛柳配牛油燒薯伴芹菜頭蓉  
烤甘笋、羊肚菌及黑松露燒汁

Or

Fillet of Halibut with Bouillabaisse Broth  
Red Pepper Rouille, French Crispy Bread  
法式海龍皇湯配比目魚柳  
紅椒汁及法式脆包

Christmas Tree  
Pistachio Whipped Ganache, Raspberry Compote, Oreo Crumble, Mushroom Meringue  
開心果紅莓蛋糕  
配蜜餞紅莓及紅莓雪葩

Freshly Brewed Coffee or Tea  
即磨咖啡或茶

HK\$900 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours  
(Minimum 20 persons)

*Prices are subject to a 10% service charge*

# 2025 CHRISTMAS SET DINNER

## MENU III

Duck Foie Gras Terrine with Black Truffle, Port Wine  
and Fig Jelly with Toasted Brioche  
黑松露鴨肝醬配紅砵酒無花果果凍及奶油多士

Lobster Bisque with Dill Cream  
龍蝦濃湯配刁草忌廉

Roasted Saddle of Lamb with Apricot and Pine Nut Stuffing, Parma Ham  
Glazed Baby Carrot, Roasted Potato, Shallot Balsamic Jus  
香烤巴馬火腿羊鞍肉卷及杏脯松子仁餡  
牛油燒薯、小甘笋及乾蔥黑醋汁

Or

Baked Black Cod Fillet, Honey Garlic Butter Glaze  
Roasted Baby Squash, Young Spinach, Creamy Chive Sauce  
香蒜蜜糖牛油烤銀鱈魚  
烤意大利瓜及莧菜、瑞士蔥忌廉汁

Chestnut Mont Blanc  
Bourbon Vanilla Cream on Flaky, Blackcurrant Compote on a Sablé Served with Premium Vanilla Ice Cream  
栗子黑醋莓撻  
雲呢拿黑醋莓忌廉、雲呢拿雪糕

Freshly Brewed Coffee or Tea  
即磨咖啡或茶

HK\$950 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours  
(Minimum 20 persons)

*Prices are subject to a 10% service charge*

# 2025 CHRISTMAS BUFFET DINNER

## MENU I

### COLD SELECTION

#### 冷盤

Seafood on Ice  
Prawn, Sea Whelk, Mussel  
冰鎮海鮮  
海蝦、翡翠螺、青口

Selection of Imported Cold Cuts with Olives and Pickles  
精選凍肉配橄欖及醃菜

Buckwheat Soba Noodles on Ice with Condiments  
Egg Julienne, Crab Meat, Spring Onion, Seaweed and Konbu Stock  
蕎麥麵及配料  
蛋絲、蟹柳、青葱、紫菜、日式濃湯

Grilled Vegetable Salad, Balsamic Reduction, Tomato Confit  
烤菜沙律配黑醋汁及醃漬蕃茄

Potato Salad with Frankfurter Sausage and Chives  
薯仔法蘭克福腸沙律

Assorted Japanese Nigiri and Maki Rolls  
with Soy Sauce, Wasabi and Pickles  
各式手握壽司及小卷

Roasted Carrot, Avocado Salad with Feta Cheese,  
Arugula and Lentil Bean  
香烤甘筍沙律  
牛油果、菲達芝士、芝麻菜及蘭度豆

Thai Green Papaya Salad with Sakura Shrimp and  
Thai Chilli Dressing  
泰式青木瓜櫻花蝦沙律

Caesar Salad Station  
with Pancetta Lardons, Croutons and Parmesan Cheese  
凱撒沙律  
配炒煙肉、脆麵包、巴馬臣芝士

### SOUP

#### 湯

Cauliflower & Chestnut Soup with Toasted Garlic  
椰菜花栗子忌廉湯配香蒜

Bakery Selection, Butter  
鮮焗麵包配牛油

### HOT SELECTION

#### 熱盤

Pan-seared Beef Tenderloin, Brandy Black Pepper Sauce  
香煎牛柳配白蘭地黑椒汁

Seared Duck Breast, Caramelised Shallot, Blood Orange Jus  
煎鴨胸配焦糖乾蔥、血橙燒汁

Black Truffle Mac & Cheese with Baked Ham  
焗火腿黑松露芝士通粉

Wok-fried Fish Fillet with Zucchini in XO Sauce  
XO醬意大利青瓜炒魚柳

Butter Chicken Makhani Curry  
印式牛油雞

Kashmiri Pilau Rice  
克什米爾式飯

Fried Noodles with Seafood and Vegetables  
雜菜海鮮炒麵

Braised Assorted Vegetables and Mushrooms  
鮮菇扒時蔬

# 2025 CHRISTMAS BUFFET DINNER

## MENU I

### CARVING STATION

#### 精選切肉菜式

Traditional Christmas Turkey  
with Apricot and Chestnut Stuffing, Giblet Gravy, Cranberry Sauce, Natural Gravy  
聖誕燒火雞  
配麵包杏甫栗子餡伴傳統火雞汁、小紅莓醬及燒汁

### DESSERT

#### 甜品

Homemade Christmas Pudding with Vanilla Sauce  
聖誕布甸配雲呢拿汁

Christmas Stollen  
德國聖誕菓子餅

Chocolate Yule Log Cake  
聖誕樹頭蛋糕

Vanilla Raspberry Choux  
雲呢拿紅桑子泡芙

Praline Crème Brûlée  
榛子焦糖法式燉蛋

Crispy Chocolate Gateau  
脆脆朱古力蛋糕

Chestnut Walnut Gateau  
栗子合桃蛋糕

Traditional Mince Pie, Brandy Cream  
傳統免治批、拔蘭地忌廉

Sweet Snow Fungus Soup with Almond and Papaya  
木瓜南北杏雪耳糖水

Ice Cream Cup  
精選雪糕

Selection of Seasonal Fruit Platter  
鮮果盤

HK\$850 per person  
Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours  
(Minimum 40 persons)

Prices are subject to a 10% service charge

# 2025 CHRISTMAS BUFFET DINNER

## MENU II

### COLD SELECTION

#### 冷盤

Specialty Seafood on Ice  
Prawn, Whelk, Mussel and Crab Leg  
冰鎮海鮮  
蝦、海螺、青口、蟹腳

Assorted Japanese Sushi  
with Soy Sauce, Wasabi and Pickles  
各式日式壽司

Buckwheat Soba Noodles on Ice with Condiments  
Ham Julienne, Egg Julienne, Crab Meat, Spring Onion, Seaweed and  
Konbu Stock  
蕎麥麵及配料  
火腿絲、蛋絲、蟹柳、青葱、紫菜、日式濃湯

Selection of Imported Cold Cuts with Olives and Pickles  
精選凍肉配橄欖及醃菜

Smoked Salmon and Gravavlax with Sweet Mustard Sauce  
香草醃三文魚及煙三文魚配甜芥末汁

Roasted Pear Salad with Chorizo and Beetroot  
香烤梨子沙律配辣肉腸及紅菜頭

Vegetable Antipasti Selection  
精選特式前菜

Couscous Salad with Hazelnuts, Dried Fruits and Herbs  
乾果榛子小米沙律

Roasted Beef Salad in Thai Style  
泰式燒牛肉沙律

Mixed Seasonal Leaves  
雜菜沙律

Thousand Island, Caesar, Balsamic and French Dressings  
配千島汁、凱撒汁、意大利黑醋  
Cherry Tomato, Carrot, Bell Pepper, Cucumber, Green Onion  
蕃茄、甘荀、洋蔥、彩椒

### SOUP

#### 湯

Prawn and Fennel Bisque with Garlic Croutons  
大蝦小茴濃湯配蒜蓉麵包粒

Bakery Selection, Butter  
鮮焗麵包配牛油

### HOT SELECTION

#### 熱盤

Baked Salmon Fillet with Sundried Tomato & Black Olive  
Lemon White Wine Sauce  
風乾蕃茄黑水欖白酒焗三文魚柳

Veal Scaloppini with Wild Mushroom Sauce, Sauté Potato  
煎薄片牛仔配野菌汁、炒薯片

Lobster and Seafood Barley Risotto  
龍蝦海鮮薏米燴飯

Tandoori Chicken Tikka, Mint Raita  
印式天多尼咖喱雞、薄荷汁

Slow-roasted Lamb Shoulder with Brussel Sprout, Bacon  
and Chestnut  
慢燒羊肩配小椰菜、煙肉、栗子

Saffron Pilaf Rice  
印式紅花飯

Braised Assorted Vegetables with Yunnan Ham  
上湯雲南火腿絲扒時蔬

Potato Gratin Dauphinois  
焗薯仔忌廉

Prices are subject to a 10% service charge

# 2025 CHRISTMAS BUFFET DINNER

## MENU II

### CARVING STATION

#### 精選切肉菜式

#### Traditional Christmas Turkey

with Apricot and Chestnut Stuffing, Giblet Gravy, Cranberry Sauce, Natural Gravy

聖誕燒火雞

配麵包杏甫栗子餡伴傳統火雞汁、小紅莓醬及燒汁

#### Slow-Roasted Sirloin of Beef

Red Wine Sauce, Black Pepper Sauce, Horseradish Cream

燒西冷

配紅酒汁、黑椒汁及辣根汁

### DESSERT

#### 甜品

Bread and Butter Pudding with Vanilla Sauce

牛油麵包布甸配雲呢拿汁

Chocolate Yule Log Cake

聖誕樹頭蛋糕

Christmas Stollen

德國聖誕菓子餅

Vanilla Caramel Mille Feuille

焦糖香草千層酥

Strawberry Panna Cotta

意大利士多啤梨奶凍

Baked Raspberry Chocolate Tart

焗紅桑子朱古力撻

Double-boiled Red Date and Lotus Seed with

Snow Fungus

紅棗雪耳燉湘蓮

Traditional Mince Pie, Brandy Cream

傳統免治批、拔蘭地忌廉

Ice Cream Cup

精選雪糕

Selection of Seasonal Fruit Platter

鮮果盤

HK\$950 per person

Unlimited serving of soft drinks, chilled orange juice and local beer for 3 hours

(Minimum 40 persons)

Prices are subject to a 10% service charge