

Le Menu
Festive Dinner Buffet Menu I
(Valid till December 31, 2020)

Cold Selections – 冷盤

Assorted Sashimi (*Salmon, Herring & Octopus*)

雜錦刺身(三文魚, 希靈魚及八爪魚)

Assorted Sushi and Rice Rolls with Condiments

精選壽司

Seafood on Ice (*Cooked Prawn, Yabbie & Sea Whelk*)

各式凍海鮮(熟蝦, 龍蝦仔及翡翠螺)

Salmon Platter (*Smoked Salmon, Smoked Herb Salmon*)

煙三文魚拼盤(煙三文魚, 煙香草三文魚)

Cold Cuts Platter (*Turkey Roll & Smoked Duck Breast*)

凍肉拼盤(火雞卷及香燒煙鴨胸)

Meat Platter (*Smoked Ham, Salami & Pastrami*)

雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍黑椒牛肉)

Salads – 特式沙律

Green Salad with Dressing & Condiments

田園沙律伴各式醬汁

Cherry Tomato, Cucumber, Sweet Corn & Red Kidney Beans

車厘茄, 青瓜, 粟米粒及紅腰豆

German Potato Salad with Walnut

德國馬鈴薯沙律伴合桃

Fruit Salad with Shrimps

鮮果蝦沙律

Pasta Salad with Cherry Tomato

意大利粉車厘茄沙律

Seafood Salad in Thai Style

泰式海鮮沙律

Daily Carving – 精選烤肉

Grilled Pork Loin and Sausage with Gravy Sauce

燒豬柳及肉腸伴燒汁

Soup – 熱湯

Minestrone

意大利雜菜湯

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(Valid till December 31, 2020)

Hot Dishes – 熱盤

- Baked Seafood Mornay 芝士焗海鮮
Roasted Rack of Lamb with Herb Gravy 燒羊架伴香草燒汁
Indian Chicken Curry with Cucumber Yoghurt 印式咖哩雞伴青瓜乳酪
Pan-fried Salmon with Yellow Bell Pepper Sauce 香煎三文魚伴黃甜椒汁
Deep-fried Prawn Meat Balls with Tartar Sauce 炸鮮蝦丸伴他他沙律汁
Braised German Pork Knuckle with Butter & Honey Mustard Sauce 蜜糖芥菜牛油浸德國豬手
Grilled Veal Short Ribs with Black Pepper Sauce 扒牛仔骨伴黑椒汁
Roasted Duck Leg with Dark Cherry Sauce 燒鴨脾伴車厘子汁
Fried Rice in “Yeung Chow” Style 揚州炒飯
Braised E-Fu Noodles with Enoki 金菇干燒伊麵
Braised Seasonal Vegetarian with Mixed Mushroom 雜菌扒時蔬

Cooking Station – 即煮粥麵檔

- Noodles Station 麵檔
Congee Station 粥檔

Desserts Corner – 甜品

- Puff Mountain 泡芙塔
Kirsch Cherries Tartlet 酒浸車厘子撻
Basque Burnt Cheese Cake 巴斯克芝士蛋糕
Charlotte Cake 夏洛特蛋糕
Christmas Log Cake 聖誕樹頭蛋糕
Chocolate Fountain 朱古力噴泉
Seasonal Fresh Fruit 新鮮雜果
Hot Waffle 熱窩芙餅
Premium Ice Cream 名牌雪糕

Beverages – 飲品

- Coffee or Tea
咖啡或茶

HK \$550 Plus 10% Service Charge Per Person
****Minimum Charge Applies****

~ Menus are subject to change without prior notice ~

Le Menu
Festive Dinner Buffet Menu II
(Valid till December 31, 2020)

Cold Selections – 冷盤

- Assorted Sashimi (*Salmon, Swordfish & Octopus*)
雜錦刺身(三文魚, 劍魚及八爪魚)
- Assorted Sushi and Rice Rolls with Condiments
精選壽司
- Seafood on Ice (*Cooked Prawn, Yabbie & Sea Whelk*)
各式凍海鮮(熟蝦, 龍蝦仔及翡翠螺)
- Salmon Platter (*Smoked Salmon, Smoked Herb Salmon*)
煙三文魚拼盤(煙三文魚, 煙香草三文魚)
- Christmas Cold Cuts Platter (*Turkey Roll, Ballerón Cold Cuts & Smoked Duck Breast*)
聖誕凍肉拼盤(火雞卷, 牛腩開心果腸及香燒煙鴨胸)
- Meat Platter (*Smoked Ham, Salami & Pastrami*)
雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍黑椒牛肉)

Salads – 特式沙律

- Green Salad with Dressing & Condiments
田園沙律配各式醬汁
- Cherry Tomato, Red Cabbage, Red Kidney Beans and Thai Asparagus
車厘茄, 紅椰菜, 紅腰豆及泰國露筍
- Roasted Pumpkin Salad with Seafood
燒南瓜海鮮沙律
- Smoked Ham & Kernel Corn Salad
煙火腿粟米沙律
- Beef Salad in Thai Style
泰式牛肉沙律
- German Potato Salad
德國馬鈴薯沙律

Daily Carving – 精選烤肉

- Roasted N.Z. Sirloin and Whole Turkey with Gravy and Black Pepper Sauce
燒西冷牛扒及原隻火雞配燒汁及黑椒汁

Soup – 熱湯

- Cream of Tomato with Pesto and Ham
火腿香草蕃茄忌廉湯

Le Menu
Festive Dinner Buffet Menu II
(Valid till December 31, 2020)

Hot Dishes – 熱盤

- Seafood Mornay 芝士焗海鮮
Roasted Lamb Leg with Garlic Gravy 燒羊腿伴香蒜汁
Indian Chicken Curry 印度咖喱雞
Pan Fried Fillet of Garoupa with White Wine Sauce 煎石斑柳伴白酒汁
Deep-fried Seafood Rolls 酥炸海鮮卷
Roasted Duck Leg with Port Wine Jus 燒鴨腿配砵酒汁
Grilled Beef Steak with Black Pepper Sauce 煎牛扒伴黑椒汁
BBQ Pork Spare Ribs 燒排骨
Fried Rice with Chicken and Fresh Pineapple 鮮菠蘿雞粒炒飯
Braised E-Fu Noodles with Enoki 金菇干燒伊麵
Sautéed Seasonal Vegetables 清炒時菜

Cooking Station – 即煮粥麵檔

- Soup Noodles and Vegetables Station 中式湯麵檔
Congee Station 粥檔

Dessert Corner – 甜品

- Milk Pudding 牛奶布甸
Puff Mountain 泡芙塔
Basque Burnt Cheese Cake 巴斯克芝士蛋糕
Christmas Log Cake 聖誕樹頭蛋糕
Victoria Cake 維多利亞蛋糕
Mango Napoleon 芒果拿破崙
Chocolate Fountain 朱古力噴泉
Seasonal Fresh Fruit 新鮮雜果
Hot Waffle 熱窩芙餅
Premium Ice Cream 極品雪糕

Beverages – 飲品

- Coffee or Tea
咖啡或茶

HK \$600 plus 10% service charge per person
****Minimum Charge Applies****

Le Menu
Festive Dinner Buffet Menu III
(Valid till December 31, 2020)

Cold Selections – 冷盤

- Assorted Sashimi (*Salmon, Swordfish, Tuna & Octopus*)
雜錦刺身(三文魚, 劍魚, 吞拿魚及八爪魚)
- Assorted Sushi and Rice Rolls with Condiments
精選壽司
- Seafood on Ice (*Cooked Prawn, Sea Whelk & Snow Crab Leg*)
各式凍海鮮(熟蝦, 翡翠螺及雪花蟹腳)
- Salmon Platter (*Smoked Salmon & Dill Salmon*)
煙三文魚拼盤(煙三文魚及香草三文魚)
- Christmas Cold Cuts Platter (*Turkey Roll, Air-Dried Ham with Pickle & Smoked Duck Breast*)
聖誕凍肉拼盤(火雞卷, 風乾肉伴酸瓜及香燒煙鴨胸)
- Meat Platter (*Smoked Ham, Salami & Pastrami*)
雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍黑椒牛肉)

Salads – 特式沙律

- Green Salad with Dressing & Condiments
田園沙律配各式醬汁
- Cherry Tomato, Thai Asparagus, Sweet Corn & Red Kidney Beans
車厘茄, 泰國露筍, 粟米粒及紅腰豆
- Fruit Salad with Shrimp
鮮果蝦沙律
- Smoked Ham & Kernel Corn Salad
煙火腿粟米沙律
- Chicken Salad in Thai Salad
泰式雞沙律
- German Potato Salad with Walnut
德國馬鈴薯沙律伴合桃

Daily Carving – 精選烤肉

- Roasted Rib Eye Steak & Whole Turkey with Gravy and Black Pepper Sauce
燒肉眼牛扒及原隻火雞配燒汁及黑椒汁

Soup – 熱湯

- Lobster Bisque with Cognac
龍蝦干邑濃湯

Le Menu
Festive Dinner Buffet Menu III
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Hot Dishes – 熱盤

- Indian Chicken Curry 印度咖哩雞
Roasted Rack of Lamb with Thyme Sauce 燒羊架配百里香汁
Pan-fried Fillet of Garoupa with Bell Pepper Sauce 香煎石斑柳伴紅椒汁
Deep-fried Pigeons 脆炸乳鴿
Deep-fried Seafood Rolls 酥炸海鮮卷
Stir-fried Broccoli and Mushroom with Crab Meat 蟹肉鮮菇扒西蘭花
Roasted Smoked Pork Loin with Plum Sauce 燒煙豬扒西梅汁
Grilled Fillet of Beef with Truffle Sauce 扒牛柳伴黑菌汁
Spaghetti Bolognese 肉醬意粉
Seafood Fried Rice with Crab Roe 雜海鮮蟹子炒飯
Braised Shredded Conpoy with Assorted Vegetables 瑤柱扒時菜

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*Cooking Station – 即煮粥麵檔*

- Soup Noodles and Vegetables Station 中式湯麵檔  
Congee Station 粥檔

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Dessert Corner – 甜品

- Puff Mountain 泡芙塔
Kinsch Cherries Tartlet 酒浸車厘子撻
Mango Napoleon 芒果拿破崙
Basque Burnt Cheese Cake 巴斯克芝士蛋糕
Christmas Log Cake 聖誕樹頭蛋糕
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Chocolate Fountain 朱古力噴泉
Seasonal Fresh Fruit 新鮮雜果
Hot Waffle 熱窩芙餅
Premium Ice Cream 極品雪糕

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*Beverages – 飲品*

- Coffee or Tea  
咖啡或茶

***HK \$650 plus 10% service charge per person***  
***\*Minimum Charge Applies\****

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