



2020 Christmas Buffet Menu A

APPETIZERS

Assorted Cold Cut Platter with Pickles

(Parma Ham, Coppa Ham, Air Dried Beef, Mortadella, Salami)

Homemade Gravlax with Dill Mustard

Peppered Tuna with Wasabi Mayonnaise

Prawn Cocktail with Citrus Dressing

CHILLED CRUSTACEANS & SEAFOOD ON ICE

Freshly Shucked Seasonal Oysters

King Crab Legs

Red Prawns

New Zealand Black Mussels

Clams

(Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon wedge)

JAPANESE FAVOURITES

Assorted Sushi with Condiments

Selection of Sashimi

(Salmon, Tuna, Octopus and Snapper)

Poached Chicken with Garlic Sesame Dressing

Ohitashi with Honey Sakura Shrimp

SALADS

Heirloom Tomato Salad

Grilled Asparagus and Zucchini Salad

Pomelo and Spicy Prawn Salad with Caramelised Mango

Salad Bar with House Dressing and Condiments

(Romaine Lettuce, Mixed Mesclun, Arugula)

SOUP

Red Crab Bisque with Wild Winter Herbs and Garlic Crouton

Assorted Bread Rolls and Butter



2020 Christmas Buffet Menu A (continue)

CARVING

Roasted U.S. Turkey with Chestnut Stuffing

*Roasted Potatoes, Glazed Brussels Sprouts, Roasted Pumpkin and Honey Roasted Carrots
Accompanied with Giblet Gravy and Cranberry Sauce*

HOT DISHES

Roasted Lamb Rack with Herb and Garlic

Honey Glazed Gammon Ham with Prune and Armagnac Jus

Medallions of Beef Forestiere

Fillet of Sea Bass Grenobloise

Wok Fried Beef with Pickled Ginger and Pineapple

Fried Prawn with Salt and Pepper

Braised E-fu Noodles

Indian Cauliflower and Potato Curry 

Creamy Mashed Potatoes

Jardinière of Vegetables and Brussels Sprouts

Steamed Rice 

DESSERTS

Christmas Log Cake 

Christmas Pudding with Brandy Sauce 

Fruit Mince Pie 

Christmas Stollen 

Meringue Vanilla Profiterole 

Assorted Christmas Cookies 

Strawberry Cheesecake 

Chocolate Fudge Cake 

Seasonal Fresh Fruits Platter 

Selections of Cheeses with Artisanal Bread and Crackers, Fig Jam, Dried Fruits and Grapes

Coffee or Tea

HK\$588 per person

(A minimum booking of 40 persons is required)



2020 Christmas Buffet Menu B

APPETIZERS

Assorted Cold Cuts

(Parma Ham, Black Forest Ham, Coppa Ham, Air Dried Beef, Mortadella, Salami)

Duck Foie Gras Terrine Cranberry Jam

Tuna Carpaccio with Tapenade and Shaved Fennel

Prosciutto Ham with Figs and Rocket

Scottish Smoked Salmon and Beetroot Curd Salmon

CHILLED CRUSTACEANS & SEAFOOD ON ICE

Freshly Shucked Seasonal Oysters

King Crab Legs

Red Prawns

New Zealand Black Mussels

Jade Whelks

Clams

(Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon wedge)

JAPANESE FAVOURITES

Assorted Sushi and Rolls with Condiments

Selection of Sashimi

(Salmon, Tuna, and Surf Clam, Herring and Hamachi)

Poached Egg with Bonito Jelly

Tamako Tofu

SALADS

Lobster, Mango and Caramelised Walnut Salad

Poached Salmon, Cucumber Salad with Dill Cream Dressing

Alaska Crabmeat Salad with Avocado and Cherry Tomato

Potato and Beetroot Salad 

Caprese Salad 

Salad Bar with House Dressing and Condiments

(Romaine Lettuce, Mixed Mesclun, Arugula)

SOUP

Lobster Bisque

Assorted Bread Rolls and Butter



2020 Christmas Buffet Menu B (continue)

CANTONESE BBQ PLATTER

BBQ Pork Belly, Soya Chicken, BBQ Pork and Marinated Beef Shank

CARVING

Roasted U.S. Prime Rib

Roasted U.S. Turkey with Chestnut Stuffing

*Roasted Potatoes, Glazed Brussels Sprouts, Roasted Pumpkin and Honey Roasted Carrots
Accompanied with Horseradish Cream, Red Wine Sauce and Black Pepper Sauce,
Giblet Gravy and Cranberry Sauce*

HOT DISHES

Roasted Rack of Lamb Provencal

Roasted Fillet of Beef Bourguignon

Honey and Grand Marnier Glazed Bone Ham

Slow Cooked Salmon with Ginger and Lemon

Wok-fried Beef with Pumpkin and Asparagus

Sweet and Sour Pork

Steamed Grouper with Spring Onion in Soya sauce

Chicken Makhani with Condiments

Pomme Villa De Fleur

Jardinière of Vegetables and Brussel Sprouts

Thai Style Shrimp and Pineapple Fried Rice

Gnocchi Pomodoro 

Steamed Rice 

DESSERTS

Christmas Mince Pie 

Christmas Log Cake 

Traditional Christmas Stollen 

Gingerbread Crème Brulee 

Christmas Fruit Cake 

Raspberry Brulee Cheesecake 

Assorted Christmas Cookies 

Christmas Pudding with Vanilla Rum Sauce 

Seasonal Fresh Fruits Platter 

Selections of Cheeses with Artisanal Bread and Crackers, Homemade Tomato Jam
Coffee or Tea

HK\$640 per person

(A minimum booking of 40 persons is required)