



 **CHRISTMAS SEMI-BUFFET BRUNCH**

25-26 December 2019 (11:30 - 15:00)

SALADS 沙律

PARLOUR GREEN SALAD BAR
with Selection of Condiments, Dressings, Garnishes
長廊田園沙律 調味料, 醬汁

FOIE GRAS PATE, DRIED FRUIT
鵝肝醬配乾果

KOREAN CRAB PASTE, GLASS NOODLES
韓國蟹醬配粉絲

SEARED CHORIZO, PISTACHIO, MACARONI
煎西班牙肉腸配開心果通心粉

GRILLED PRAWN, PEACH, WHITE BALSAMIC
烤蝦及水蜜桃配意大利白葡萄醋

QUINOA, ASPARAGUS, FETA CHEESE
藜麥及蘆筍配菲達芝士

SLOW COOKED TURKEY, POMELO, CUCUMBER, LIME
慢煮火雞配柚子, 青瓜及青檸

ROASTED BEETROOTS, MINT, SOUR CREAM, PECAN NUTS
烤紅菜頭, 薄荷, 酸忌廉及核桃

COLD APPETIZERS 冷盤

FRENCH SMOKED EEL, CONDIMENTS
法國煙燻鰻魚

NORWEGIAN HERB SALMON, CONDIMENTS
挪威煙三文魚

48 MONTHS IBERICO HAM WITH FRESH FIGS,
SEASONAL MELON
48個月黑毛豬火腿配無花果及時令甜瓜

INTERNATIONAL CHEESE BOARD WITH CONDIMENTS
什錦芝士拼盤配調味料

SOUP STATION 餐湯

CHEF DAILY SOUP (CHINESE)
中式例湯

LOBSTER BISQUE, COGNAC
Assorted Bread Rolls
法式干邑龍蝦濃湯 什錦麵包

TO START

SEAFOOD APPETIZERS PLATTER (PER PERSON)

海鮮凍盤

SEASONAL FRESH OYSTERS, OCEAN PRAWNS, CLAMS, ALASKA KING CRAB LEGS
時令新鮮生蠔, 海蝦, 蜆, 阿拉斯加蟹腳





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MAIN COURSE (SELECT ONE CHOICE)

主菜 (請選擇一種)

SLOW ROASTED KOREAN 1++ BEEF STRIPLOIN

Braised Purple Cabbage, Rainbow Pepper Jus

慢烤韓國1++西冷牛扒 紫色甘藍, 彩虹椒汁

OR

 MOREL MUSHROOM, PUMPKIN RISOTTO

Parmesan Cheese

羊肚菌南瓜意大利飯 巴馬臣芝士

OR

ROASTED 50 DAYS DRY AGED OKINAWA PORK

Brussels Sprouts, Golden Pineapple Salsa

烤五十天乾式熟成沖繩豬 球芽菜苗, 金菠蘿莎莎

OR

BAKED BUTTERBALL TURKEY ROULADE

Honey Chestnut, Giblet Sauce

焗黃油火雞卷 栗子蜂蜜及金巴利汁

OR

PAN SEARED JAPANESE HAMACHI

Sea Urchin Foam

煎日式油甘魚 海膽泡沫

DESSERT BUFFET BY CHEF LEO

廚師精選自助甜品

COFFEE OR TEA

咖啡或茶

\$888 per person

每位 \$888

All prices are in Hong Kong Dollars and subject to a 10% service charge.
Please advise our associates if you have any food allergies or special dietary requirements.

所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢。

