EXPERIENCE THE ART OF THE PLATES.

TO LIVE A TRUE MOMENT AT THE TABLE,

BEGINS WITH A DREAM AND CONTINUES

ON TO SIMPLICITY.

CHRISTMAS EVE FESTIVE DINNER BUFFET 平安夜自助晚餐

每位 \$1288 per person 兒童(5至11歲)每位 \$688 per child (aged 5 to 11)

APPETISERS 前菜

SEAFOOD ON ICE 時令冰鎮海鮮

LOBSTER, ABALONE, CRAB LEG, SEA WHELK, PRAWN,
OYSTER. CLAM

龍蝦、鮑魚、蟹腳、海螺、蝦、生蠔、蜆

SALMON CAVIAR, SMOKED FISH SELECTION 三文魚籽、精選煙燻魚

ANTIPASTI 凍盤

FOIE GRAS PATE & TERRINE SELECTION 鵝肝醬及法式凍派

> SALAD & ANTIPASTI 沙律及意式前菜

CHEESE & COLD CUTS SELECTION 精選芝士凍肉冷盤

SOUP OF THE DAY 是日餐湯

CARVING STATION 精選燒烤

TAIPAN SIGNATURE ROASTED BEEF 大班招牌烤牛肉

5 SPICE ROASTED TURKEY WITH TRIMMING 五香烤火雞

> HONEY GLAZED BONE HAM 蜜糖烤骨火腿

BRUSSEL SPROUT WITH BACON 抱子甘藍配煙肉

CHESTNUT WITH MAPLE SYRUP [ss][N] 粟子配楓樹糖漿

GRILLED ASSORTED VEGETABLE 烤蔬菜

CHRISTMAS EVE FESTIVE DINNER BUFFET 平安夜白助晚餐

HOT SECTION 熱盤

GRILLED GREEN PEPPERCORN LAMB RACK 青胡椒烤羊架

GRILLED KING PRAWN SAFFRON SAUCE 烤大蝦配番紅花汁

> SCALLOP THERMIDOR GRATIN 法式芝士焗帶子

POTATO GNOCCHI WITH MOREL MUSHROOM & TRUFFLE 烤焗薯糰配羊肚菌及黑松露

BBQ STATION 精選燒烤

SIGNATURE PECKING DUCK & SUCKLING PIG 招牌北京填鴨及乳豬

SERVED WITH PANCAKE, BAO, LEEK, CUCUMBER, MELON. AMUR CAVIAR 配饃饃、刈包、京蔥、青瓜、蜜瓜、阿穆爾魚子醬

ASIAN SECTION 亞洲風味

WOK FRIED YAM, ASPARAGUS & LILY BULB 鑊炒山藥、蘆筍及百合

> CRAB MEAT GRATIN [ss][c] 焗烤蟹肉 [ss][c]

E-FU NOODLE WITH LOBSTER, TRUFFLE & CHEESE [ss][c] 芝士黑松露焗龍蝦伊麵 [ss][c]

WOK FRIED BEEF & FOIE GRAS GARLIC BLACK PEPPER SAUCE 鑊炒蒜香黑椒牛肉配鵝肝

KIDS STATION 兒童精撰

FRIED CHICKEN 炸雞

FRENCH FRIES 薯條

HOMEMADE PIZZA 是日薄餅

MAC & CHEESE 芝士通心粉

MINI BURGER 迷你漢堡

SWEET 甜品[√]

ASSORTED CAKES & PETIT PATISSERIE 各式蛋糕及糕點

ICE CREAM STATION

精選雪糕

Please let us know if you have any food allergies or special dietary requirements. Prices are in HKD and subject to 10% service charge.

如您對任何食物有過敏反應或需要其他膳食的安排,請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。