

## Christmas Party Package 2024 【2024 聖誕歡聚套餐】

Buffet Lunch Menu A 自助午餐菜譜 A	HK\$458 per person 每位 HK\$458 元
Buffet Lunch Menu B 自助午餐菜譜 B	HK\$538 per person 每位 HK\$538 元
Buffet Lunch Menu C 自助午餐菜譜 C	HK\$638 per person 每位 HK\$638 元
Buffet Dinner Menu A 自助晚餐菜譜 A	HK\$778 per person 每位 HK\$778 元
Buffet Dinner Menu B 自助晚餐菜譜 B	HK\$828 per person 每位 HK\$828 元
Buffet Dinner Menu C 自助晚餐菜譜 C	HK\$1,048 per person 每位 HK\$1,048 元

**For party of 50 persons or above, you may enjoy the following privileges:  
凡惠顧 50 位或以上，可享有以下優惠：**

- Unlimited supply of soft drinks, chilled orange juice and beer for 2 hours (lunch) / 3 hours (dinner)  
席間 2 小時(午餐) / 3 小時(晚餐)無限量供應汽水、橙汁及啤酒
- Welcome fruit punch for all guests  
迎賓雜果賓治
- Free corkage for self-brought wine or liquor (one bottle for every 20 persons)  
免收開瓶費 (每 20 位乙瓶)
- Christmas background music  
聖誕背景音樂
- Christmas centerpiece on each table  
聖誕餐桌佈置
- Party favours for all guests  
免費提供派對小玩意
- Complimentary use of stage and dancing floor  
免費提供舞台及舞池板
- Free use of PA / AV equipment, LCD projector with screen, LED light and spotlight  
免費提供視聽器材、液晶體投射機及屏幕、先進 LED 燈光效果及舞台射燈效果
- A signature book  
嘉賓題名冊乙本
- Invitation cards (printing excluded)  
精美邀請咭連信封 (不包括印刷)
- One free car parking space for every 50 persons with a maximum of 5 hours each (subject to availability)  
每惠顧滿 50 人，可享免費泊車位乙個，每個最多 5 小時 (視乎供應情況而定)

凡於 30 Oct 2024 前預訂  
可享以下額外優惠：  
午餐：席間無限量供應酒店特定  
餐酒 2 小時  
晚餐：每 12 位敬送酒店特定餐酒乙瓶

**For party of 150 persons or above, you may enjoy the additional privileges:**  
**凡惠顧 150 位或以上，可額外獲得以下優惠：**

- One bottle of champagne for toasting  
祝酒香檳乙瓶
- A HK\$500 dining coupon (for lunch) / HK\$1,000 dining coupon (for dinner) at all outlets at Royal Plaza Hotel  
帝京酒店餐飲券 HK\$500 (午餐) / HK\$1,000 (晚餐) 乙張
- Festive PVC banner (3'x12'), logo excluded  
奉送禮堂橫額 (3'x12')，不包括公司商標
- Photo-taking with Santa Claus  
與聖誕老人合照

**ADDED VALUE:**  
**優惠價享用以下優惠：**

- Supplement for unlimited supply of house wine at HK\$60 per person  
席間無限量供應酒店特定餐酒，額外每位另加港幣 HK\$60 元
- Pre-dinner snacks start from HK\$180 per dozen  
精選席前小食每打只需港幣 HK\$180 元起
- Special price for crew meal  
優惠價預訂員工餐盒
- Use of LED Wall as backdrop and for video at special rate (Grand Ballroom, Level 6 only)  
以優惠價使用 LED 幕牆作舞台背景板及播放影片 (只限六樓喜宴堂)

Remarks 備註:

- The above package is valid until 31 December 2024  
以上套餐適用至 2024 年 12 月 31 日。
- All prices are subject to 10% service charge & minimum food and beverage charge  
以上價目需另加一服務費及場地設有最低餐飲消費額
- Reservation in advance is necessary and subject to hotel availability  
宴會須預訂及視乎酒店場地之供應情況而定
- Royal Plaza Hotel reserves the right to change the prices and items of the above package  
帝京酒店保留修改以上菜單價格及項目之權利

For enquiries or reservation, please contact our Event & Catering Sales Office.

查詢或訂座，請聯絡項目及宴會營業部。

Tel 電話: 2622 6223 Fax 傳真: 2628 9913 WhatsApp: 6117 9995

Email 電郵: banquet@royalplaza.com.hk

**Christmas Party Package 2024**  
**【2024 聖誕歡聚套餐】**

**Buffet Lunch Menu A**  
自助午餐菜譜 A

**每位 HK\$458 per person**  
(minimum 50 persons)(最少 50 位)

**APPETIZERS & SALADS**

Seafood Platter served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp and Mussels on Ice)  
Norwegian Smoked Salmon with Condiments  
Salami and Mortadella Platter  
Garden Green Salad with Dressing and Condiments  
Smoked Duck Breast with Honey Mustard Dressing  
Green Apples, Cheese Salad with Almond  
Baby Cucumber and Crab Roe, Crab Meat Salad  
Marinated Beef Shank Slices with Chili Sauce

**冷盤及沙律類**

海鮮拼盤配檸檬角及咯哆汁  
(凍海蝦、半殼青口)  
煙燻挪威三文魚碟  
意式凍肉拼盤  
田園沙律  
煙鴨胸配蜜糖芥末汁  
青蘋果芝士杏仁片沙律  
蟹籽蟹柳青瓜沙律  
花椒滷水牛腩片

**SOUP**

American Clam and Mixed Vegetables Soup  
Selection of Bread Rolls and Butter

**湯類**

美國蜆肉雜菜湯  
各式麵包及牛油

**ROASTED MEAT CORNER**

Roasted Gammon Ham with Clove and Honey

**燒烤肉類**

丁香蜜糖烤火腿

**HOT ENTRÉES**

Beef Short Ribs in Milanese Style  
Lime and Honey Glazed Chicken Fillets  
Roasted BBQ Mini Pork Bones  
Baked Snapper Fillet with Herbs Tomato Sauce  
Sautéed Cuttlefish Slices with Celery and Lotus Root  
Stir-fried Vegetables with Garlic  
Braised E-fu Noodle with Black Truffle and Mushroom  
Fried Rice with Barbecued Pork Loin and Dried Red Cherry Shrimp

**熱盤類**

米蘭式燴牛肋條  
青檸蜜糖烤雞扒  
美式燒烤豬寸骨  
香草鮮茄焗鯛魚柳  
泮水芹香炒花枝片  
蒜蓉炒時蔬  
黑松露鮮菇炆伊麵  
櫻花蝦黑豚炒香苗

**DESSERTS**

Tiramisu  
Raspberry Opera  
70% Chocolate Mousse Cake  
Strawberry Cheese Cake  
Baked Bread and Butter Pudding  
Mango and Passion Fruit Mousse Cake

**甜品類**

意大利芝士餅  
紅桑子歌劇院蛋糕  
70%朱古力慕絲蛋糕  
草莓芝士蛋糕  
焗牛油麵包布甸  
香芒熱情果慕絲餅

Coffee and Tea

咖啡及紅茶

All prices are subject to 10% service charge. Royal Plaza Hotel reserves the right to change the prices and items of the above menus.  
以上套餐價目，需另加一服務費。帝京酒店保留修改以上菜單價格及項目之權利。

**Christmas Party Package 2024**  
**【2024 聖誕歡聚套餐】**

**Buffet Lunch Menu B**  
自助午餐菜譜 B

**每位 HK\$538 per person**  
(minimum 50 persons)(最少 50 位)

**APPETIZERS & SALADS**

Seafood Platter served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp and Blue Mussels on Ice)  
Japanese Sashimi Corner  
(Salmon, Octopus, Squid)  
Norwegian Smoked Salmon with Condiments  
Smoked Duck Breast with Honey Mustard Dressing  
Chicken and Cucumber Salad with Sesame Dressing  
Pomelo and Seafood Salad in Thai Style  
Prawns and Peach with Crab Roes Salad  
Potato Salad with Bacon in Japanese Style  
Chilled Okra and Porcini with Black Fungus in Black Vinegar

**冷盤及沙律類**

海鮮拼盤配檸檬角及咯叻汁  
(凍海蝦、藍青口)  
日式刺身  
(三文魚、八爪魚、刺身魷魚)  
煙燻挪威三文魚碟  
煙鴨胸配蜜糖芥末汁  
和風雞肉青瓜沙律  
泰式金柚海鮮沙律  
蟹籽蜜桃鮮蝦沙律  
日式煙肉薯肉沙律  
秋葵牛肝菌小耳朵

**SOUP**

England Cream of Potato with Mussel  
Selection of Bread Rolls and Butter

**湯類**

英倫薯茸青口忌廉湯  
各式麵包及牛油

**ROASTED MEAT CORNER**

Roasted Beef Sirloin Served with Gravy and Mustard

**燒烤肉類**

燒牛肉 (配燒汁及芥辣)

**HOT ENTRÉES**

Braised Beef with Red Wine and Cranberry  
Braised Chicken Meat with Vegetable in Red Wine Sauce  
Baked Gammon Ham with Pineapple Sauce  
Baked Sole Fillets with Capparis Cream Sauce  
Braised Spare Ribs in Garlic and Chilli  
Stewed Pork Loin with Lemongrass, Soy Sauce and Rice Liquor  
Stir-fried Vegetables with Ginger  
Fried Five Grains Rice with Dried Conpoy, Dried Shrimp and Roasted Goose

**熱盤類**

小紅莓紅酒燉牛肋條  
法式紅酒黃汁雞肉  
焗菠蘿嘉文火腿片  
香焗龍利柳配水瓜柳籽忌廉汁  
避風塘椒鹽蒜香骨  
三杯香茅蔥爆黑豚肉  
薑汁炒時蔬  
瑤柱蝦乾鵝香五穀飯

**DESSERTS**

Tiramisu  
Blueberry Cheese Cake  
Strawberry Mousse Cake  
Mango Pudding  
Yuzu Strawberry Green Tea Cake  
Raspberry Chocolate Tart  
Fresh Fruit Salad

**甜品類**

意大利芝士餅  
藍莓芝士餅  
士多啤梨慕絲蛋糕  
芒果布甸  
柚子草莓抹茶蛋糕  
紅桑子朱古力撻  
鮮果沙律

Coffee and Tea

咖啡及紅茶

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**Christmas Party Package 2024**  
**【2024 聖誕歡聚套餐】**

**Buffet Lunch Menu C**  
自助午餐菜譜 C

**每位 HK\$638 per person**  
(minimum 50 persons)(最少 50 位)

**APPETIZERS & SALADS**

Seafood Platter served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp and Blue Mussels on Ice)  
Japanese Sashimi Corner  
(Salmon, Tuna, Octopus and Squid)  
Norwegian Smoked Salmon with Condiments  
Parma Ham and Rock Melon Platter  
Salami and Mortadella Platter  
Garden Green Salad with Dressing and Condiments  
Cobb Salad with Roasted Chicken in American Style  
Prawns and Peach with Crab Roes Salad  
Roasted Beef Meat and Potato Salad with Onions in Korea Style  
Sliced Pork Knuckle Slices with Jellyfish

**SOUP**

Cream of Pumpkin with Crab Meat  
Selection of Bread Rolls and Butter

**ROASTED MEAT CORNER**

Roasted Pork Belly  
Grilled Baby Pork Rib with Pepper and Pineapple  
Roasted Beef Rib Eye

**HOT ENTRÉES**

Baked Halibut with Garlic Butter Sauce  
Slow Cooked Beef Rib with Demi-glace Sauce  
Mussel in Spicy Tomato Sauce  
Braised Chicken Fillet with Pungent Chilli Sauce  
Braised Twins Mushrooms and with Chinese Cabbage  
Sautéed Prawns with Mushroom and Black Bean Spice Sauce  
Stir-fried Vegetables with Diced Yunnan Ham and Garlic Slices  
Fried Noodles with Assorted Meat in X.O. Soy Sauce

**DESSERTS**

Crunchy Hazelnut and Orange Chocolate Mousse Cake  
Blueberry Cheese Cake  
Strawberry Panna Cake Roll  
Raspberry Opera  
Mango Pudding  
Yuzu Strawberry Green Tea Cake  
Raspberry Chocolate Tart  
Fresh Fruit Salad

Coffee and Tea

**冷盤及沙律類**

海鮮拼盤配檸檬角及咯哆汁  
(凍海蝦、藍青口)  
日式刺身  
(三文魚、吞拿魚、八爪魚、魷魚刺身)  
煙燻挪威三文魚碟  
帕爾瑪火腿香瓜碟  
意式凍肉拼盤  
田園沙律 (芝麻汁, 柚子油醋, 千島汁)  
美式烤雞沙律  
蟹籽蜜桃鮮蝦沙律  
韓式烤牛肉薯仔洋蔥沙律  
舟山海蜆拼酒香燻蹄

**湯類**

南瓜蟹肉忌廉湯  
各式麵包及牛油

**燒烤肉類**

冰燒五層腩  
鳳梨胡椒烤豬排骨  
燒牛肉眼

**熱盤類**

蒜香牛油焗太平洋比目魚  
慢煮牛肋條伴法式濃燴汁  
美式香辣鮮茄燴青口  
古法麻辣花椒燴雞球  
鴛鴦菇扒津白  
豉椒珍菌油泡玻璃蝦球  
腿茸蒜片炒時蔬  
X.O. 醬三絲頭抽炒麵

**甜品類**

香橙朱古力榛子脆脆慕絲蛋糕  
藍莓芝士餅  
士多啤梨奶凍卷蛋糕  
紅桑子歌劇院蛋糕  
芒果布甸  
柚子草莓抹茶蛋糕  
紅桑子朱古力撻  
鮮果沙律

咖啡及紅茶

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**Christmas Party Package 2024**  
**【2024 聖誕歡聚套餐】**

**Buffet Dinner Menu A**  
**自助晚餐菜譜 A**

**每位 HK\$778 per person**  
(minimum 50 persons)(最少 50 位)

**APPETIZERS & SALADS**

Seafood Platter served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp, Blue Mussels and Sea Whelks on Ice)  
Japanese Sashimi Corner  
(Tuna, Salmon and Sashimi Shrimp)  
Norwegian Smoked Salmon with Condiments  
Salami and Mortadella Platter  
Garden Green Salad with Dressing and Condiments  
Beef and Cherry Tomato Salad with Sesame Dressing  
Roasted Eggplant and Tomato Salad  
Smoked Duck Breast with Cheese Salad  
Prawns and Melon with Crab Roes Salad  
Seafood and Cheese Salad in Italian Style

**冷盤及沙律類**

海鮮拼盤配檸檬角及咯叻汁  
(凍海蝦、藍青口、翡翠螺)  
日式刺身  
(吞拿魚、三文魚、甜蝦刺身)  
煙燻挪威三文魚碟  
意式凍肉拼盤  
田園沙律  
和風牛肉櫻桃沙律  
意式烤茄子番茄沙律  
蜜糖芥末煙鴨胸芝士沙律  
蟹籽香瓜鳳尾蝦沙律  
意式芝士海鮮沙律

**SOUP**

Wild Mushroom and Truffle Soup  
Selection of Bread Rolls and Butter

**湯類**

松露野菌湯  
各式麵包及牛油

**ROASTED MEAT CORNER**

Traditional Roasted Christmas Turkey with Stuffings  
Roasted Gammon Ham with Clove and Honey

**燒烤肉類**

傳統聖誕火雞  
丁香蜜糖烤火腿

**HOT ENTRÉES**

Roasted Halibut with Japanese Miso  
Braised Beef Short Rib with Pineapple in Korean Style  
Roasted Chicken Galantine with Pepper and Porcini Gravy  
Leg of Lamb with Garlic and Rosemary with Tzatziki Sauce  
Sautéed Scallop with Celery and Lotus Root  
Sweet and Sour Chicken with Pineapple  
Braised Mushrooms and Vegetables with Conpoy  
Fried Rice with Assorted Seafood, Red Cherry Shrimp and Egg Yolk  
Braised E-fu Noodles with Shredded Abalone and Enoki Mushroom

**熱盤類**

比目魚西京燒  
韓式鳳梨燉牛肋條  
燒焗黑椒雞扒配牛肝菌燒汁  
香草蒜子烤羊脾配青瓜乳酪  
泮水芹香百合炒帶子  
鳳梨咕嚕雞球  
瑤柱鮮菇扒時蔬  
櫻花蝦蛋黃海皇炒香苗  
金菇鮑絲燴伊府麵

**DESSERTS**

Christmas Stollen  
Chocolate Yule Log  
Matcha & Yuzu Chiffon Cake  
White Wine Jelly with Mixed Berries  
Pistachio Cherry Mille Feuilles  
Crème Brûlée  
Orange Chocolate Ganache Tart  
Raspberry White Chocolate Cheese Cake  
Black Sesame Pudding with Gold Leaf  
Assorted "Haggen-Dazs" Mini Cup Ice-cream  
Fresh Fruit Salad

**甜品類**

聖誕果子蛋糕  
聖誕樹頭蛋糕  
抹茶柚子戚風蛋糕  
雜紅莓白酒果凍  
開心果櫻桃千層酥  
法式焦糖燉蛋  
香橙朱古力軟心撻  
紅桑子白朱古力芝士餅  
金箔黑芝麻布甸  
迷你 "Haggen-Dazs" 杯裝雪糕  
鮮果沙律

Coffee and Tea

咖啡及紅茶

All prices are subject to 10% service charge. Royal Plaza Hotel reserves the right to change the prices and items of the above menus.  
以上聖誕聚餐價目，需另加一服務費。帝京酒店保留修改以上菜單價格及項目之權利。

**Christmas Party Package 2024**  
**【2024 聖誕歡聚套餐】**

**Buffet Dinner Menu B**  
**自助晚餐菜譜 B**

**每位 HK\$828 per person**  
(minimum 50 persons)(最少 50 位)

**APPETIZERS & SALADS**

Seafood Platter served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp, Jade Whelk and Blue Mussel)  
Japanese Sashimi Corner  
(Tuna, Salmon, Sashimi Shrimp and Bejibei)  
Norwegian Smoked Salmon with Condiments  
Salami and Mortadella Platter  
Caesar Salad with Dressing and Condiments  
Garden Green Salad with Dressing and Condiments  
Crab Roe, Crab Meat and Cucumber salad  
Seafood and Fennel Salad in French Style  
Spicy Roasted Beef Salad in Thai Style  
Dragon Fruit and Shrimp Salad

**SOUP**

Cream of Pumpkin and Scallop  
Sweet Corn Soup with Bamboo Pith and Gum Tragacanth  
Selection of Bread Rolls and Butter

**ROASTED MEAT CORNER**

Traditional Roasted Christmas Turkey with Stuffings  
Roasted Beef Rib Eye  
Roasted BBQ Pork Belly

**HOT ENTRÉES**

Baked Snapper with Butter Herb and Lime  
Roasted Rack of Lamb with Rosemary and Garlic  
Roasted Beef Ribs with Cognac Raisins Sauce  
Roasted Spring Chicken Marinated with Truffle and Cheese  
Penne Alfredo with Seafood  
Sautéed Scallop & Lily Bulbs and Cashew Nuts with Black Truffle Sauce  
Honey Glazed Iberico Pork with Apple Puree  
Vegetable with Black Mushroom, Bamboo Shoot and Dried Shrimp Roe  
Fried Rice with Diced Chicken and Pineapple

**DESSERTS**

Christmas Stollen  
Chocolate Yule Log  
Orange Chocolate Ganache Tart  
White Wine Jelly with Mixed Berries  
Pistachio Cherry Mille Feuille  
Crème Brûlée  
Raspberry White Chocolate Mousse Cake  
Black Sesame Pudding with Gold Leaf  
Red Fruit Pudding  
Assorted "Haggen-Dazs" Mini Cup Ice-cream  
Fresh Fruit Salad

Coffee and Tea

**冷盤及沙律類**

海鮮拼盤配檸檬角及咯嘜汁  
(凍海蝦、翡翠螺、藍青口)  
日式刺身  
(吞拿魚、三文魚、甜蝦刺身、北寄貝)  
煙燻挪威三文魚碟  
意式凍肉拼盤  
香草烤雞凱撒沙律  
田園沙律  
蟹籽青瓜沙律伴蟹肉  
法式茴香海鮮沙律  
泰式燒牛肉粉絲沙律  
火龍果鮮蝦芝士沙律

**湯類**

南瓜帶子忌廉湯  
金粟竹笙燴拉絲雪燕  
各式麵包及牛油

**燒烤肉類**

傳統聖誕火雞  
燒牛肉眼  
燒豚腩叉燒

**熱盤類**

青檸香草牛油焗鯛魚  
香蒜露斯瑪莉燒羊扒  
烤牛肋肉伴干邑提子汁  
黑松露芝士烤春雞  
忌廉海鮮長通粉  
黑松露腰果百合炒帶子  
蜜燒黑毛豬柳伴蘋果蓉  
蝦籽花菇春筍田園蔬  
菠蘿雞粒炒飯

**甜品類**

聖誕果子蛋糕  
聖誕樹頭蛋糕  
香橙朱古力軟心撻  
雜紅莓白酒果凍  
開心果櫻桃千層酥  
法式焦糖燉蛋  
紅桑子白朱古力慕絲蛋糕  
金箔黑芝麻布甸  
紅莓布甸  
迷你 "Haggen-Dazs" 杯裝雪糕  
鮮果沙律

咖啡及紅茶

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**Christmas Party Package 2024**  
**【2024 聖誕歡聚套餐】**

**Buffet Dinner Menu C**  
自助晚餐菜譜 C

每位 **HK\$1,048 per person**  
(minimum 50 persons)(最少 50 位)

**APPETIZERS & SALADS**

Seafood Platter served with Lemon Wedges and Cocktail Dip  
(Cooked Shrimp, Jade Whelk and Blue Mussel)  
Japanese Sashimi Corner  
(Swordfish, Sashimi Shrimp, Salmon,  
Tsubugai and Beijibei)  
Norwegian Smoked Salmon with Condiments  
Chorizo, Mortadella, and Salami Platter  
Duck Foie Gras Paste with Blueberry and Orange Marmalade  
Parma Ham and Melon Platter  
Pumpkin and Crab Meat Salad  
Pomelo and Seafood Salad in Thai Style  
Buffalo Mozzarella Cheese with Balsamic Tomato Dip  
Baby Lobster Salad with Cucumber  
Marinated Jelly Fish Head with Spring Onion and Sesame Oil

**SOUP**

Lobster Bisque  
Braised Fish Maws Soup with Assorted Seafood and Bamboo Pith  
Selection of Bread Rolls and Butter

**ROASTED MEAT CORNER**

Traditional Roasted Christmas Turkey served with Stuffings  
Roasted Prime Rib

**HOT ENTRÉES**

Roasted Chicken with Herbs and Cheese  
Braised Beef Short Ribs with Red Wine Gravy  
Roasted Rack of Lamb with Dijon Herb Crusted  
Steamed Fillets of Halibut with Caviar Champagne Sauce  
Stewed Pork Loin with Lemongrass, Sesame Oil, Soy Sauce and Rice Liquor  
Stir-fried Prawns and Scallop with Celery and Caramelized Walnut  
Braised Young Cabbage with Bamboo Fungus and Mushrooms  
Stir-fried Spare Ribs with Garlic and Cumin Seed Powder  
Fried Noodle with Squid in Soya Sauce  
Glutinous Rice with Diced Abalone and Pork Meat in Lotus Leaf Wrap

**冷盤及沙律類**

海鮮拼盤配檸檬角及咯哆汁  
(凍海蝦、翡翠螺、藍青口)  
日式刺身  
(劍魚、甜蝦刺身、三文魚、  
馬刀貝、北寄貝)  
煙燻挪威三文魚碟  
辣肉腸、意式肉腸及沙樂美腸  
鴨肝醬伴藍莓柳橙醬  
意大利巴馬火腿伴香瓜碟  
南瓜蟹肉沙律  
泰式金柚海鮮沙律  
水牛芝士伴黑醋蕃茄茸  
龍蝦仔沙律伴溫室青瓜  
蔥油海蜆頭

**湯類**

龍蝦湯  
高湯竹筍海皇燴花膠  
各式麵包及牛油

**燒烤肉類**

傳統聖誕火雞  
燒有骨肉眼

**熱盤類**

香草燒汁芝士烤雞肉  
紅酒燴嫩牛肋肉  
第戎芥末香草燒羊鞍  
蒸比目魚柳配黑魚籽香檳汁  
三杯香茅黑豚肉  
琥珀芹香蝦球炒帶  
竹筍扒鮮菇津膽  
孜然蒜香骨  
豉油皇龍鬚炒麵  
迷你鮑魚珍珠雞



**Cont'd...Buffet Dinner Menu C**

**DESSERTS**

Christmas Pudding  
Christmas Cookies  
Chocolate Yule Log  
Strawberry Cheese Cake  
70% Chocolate Cake  
Matcha Red bean Roll with Mochi  
Pistachio Cherry Mille Feuille  
Raspberry White Chocolate Mousse Cake  
Vanilla Chestnut Mousse Cake  
Mango and Passion Fruit Tart  
Almond and Caramel Coffee Mousse Cake  
Black Sesame Pudding with Gold Leaf  
Assorted "Haggen-Dazs" Mini Cup Ice-cream  
Fresh Fruit Salad

Coffee and Tea

**甜品類**

聖誕布甸  
聖誕曲奇餅  
聖誕樹頭蛋糕  
草莓芝士蛋糕  
70%朱古力蛋糕  
抹茶紅豆麻薯卷  
開心果櫻桃千層酥  
紅桑子白朱古力慕絲蛋糕  
雲呢噠栗子慕絲蛋糕  
香芒熱情果撻  
杏仁焦糖咖啡慕絲蛋糕  
金箔黑芝麻布甸  
迷你"Haggen-Dazs"杯裝雪糕  
鮮果沙律

咖啡及紅茶

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