

2021 CHRISTMAS BUFFET DINNER

Menu I

Cold Selection

- Seafood on Ice - Prawns, Sea Whelks, Mussels 冰鎮海鮮 (海蝦、翡翠螺、青口)
Selection of Imported Cold Cuts with Olives and Pickles 精選凍肉配橄欖及醃菜
Assorted Japanese Nigiri and Maki Rolls with Soy Sauce, Wasabi and Pickles 各式手握壽司及小卷
Buckwheat Soba Noodles on Ice with Condiments 蕎麥麵及配料
(Ham Julienne, Egg Julienne, Crab Meat, Spring Onion, Seaweed and Konbu Stock)
(火腿絲、蛋絲、蟹柳、青葱紫菜、日式濃湯)
Grilled Vegetable Salad, Balsamic Reduction, Tomato Confit 烤菜沙律配黑醋汁及香草油
Smoked Salmon with Lemons, Capers, Horseradish Cream 煙三文魚配檸檬、水瓜欖、辣根忌廉
Potato Salad with Frankfurter Sausage and Chives 薯仔法蘭克福腸沙律
Tomato and Mozzarella Salad, Basil Pesto 蕃茄芝士沙律
Thai Style Glass Noodle Salad 泰式粉絲沙律
Caesar Salad Station with Bacon, Croutons, Parmesan 凱撒沙律配炒煙肉、脆麵包、芝士

Soup

- Cauliflower & Chestnut Soup with Toasted Garlic 椰菜花栗子忌廉湯配香蒜
Fresh Bakery Basket, Butter 鮮焗麵包籃配牛油

Hot Selection

- Pan-seared Beef Tenderloin, Madiera Grain Mustard Sauce 香煎牛柳配芥末馬爹拿酒汁
Roasted U.S Game Hen with Garlic and Lemon, Baby Potato 燒春雞配露絲瑪利檸檬汁
Baked Pasta Bolognese 焗肉醬意大利粉
Wok-fried Fish Fillet with Zucchini in XO Sauce XO 醬意大利青瓜魚柳
Kashmiri Pilau Rice 克什米爾式飯
Butter Chicken Makhani Curry 印式牛油雞
Seafood Noodles with Vegetables 雜菜海鮮麵
Braised Assorted Vegetables and Mushrooms 鮮菇扒時蔬

2021 CHRISTMAS BUFFET DINNER

Menu I (Cont'd)

Carving Station

Traditional Christmas Turkey
with Apricot and Chestnut stuffing, Giblets Gravy, Cranberry Sauce, Natural Gravy
聖誕燒火雞配麵包
杏甫栗子餡伴雞雜汁、小紅莓醬及燒汁

Dessert

Homemade Christmas Pudding with Vanilla Sauce 聖誕布甸配雲呢嚕汁
Christmas Stollen 德國聖誕菓子餅
Chocolate Yule Log Cake 聖誕樹頭蛋糕
Banana Peanut Éclair 花生香蕉長泡芙
Ginger Bread Creme Brulee 薑包味法式燉蛋
Black Forest Sandwich 黑森林三文治
Egg Nogg Mousse, Nutmeg Cream 蛋黃奶慕思、豆寇忌廉
Traditional Mince Pies, Brandy Cream 傳統免治批、拔蘭地忌廉
Sweet Snow Fungus Soup with Almond and Papaya 木瓜南北杏雪耳糖水
Haagen Dazs Ice Cream Station with Cones 精選雪糕連配料
Chocolate, Raspberry and Mango Sauce 巧克力醬、紅莓醬及芒果醬
Selection of Seasonal Fruit 鮮果盤

HK\$800.00 plus 10% service charge per person
Inclusive unlimited serving of soft drink, chilled orange juice and local beers for 3 hours
(Minimum 40 persons)



INTERCONTINENTAL®
GRAND STANFORD HONG KONG
海峯嘉福酒店

2021 CHRISTMAS BUFFET DINNER

Menu II

Cold Selection

- Specialty Seafood on Ice – Prawns, Whelks, Mussels and Crab Legs 冰鎮海鮮 – 蝦、海螺、青口、蟹腳
Assorted Japanese Sushi and Sashimi with Soy Sauce, Wasabi and Pickles 各式日式壽司及魚生
Buckwheat Soba Noodles on Ice with Condiments 蕎麥麵及配料
(Ham Julienne, Egg Julienne, Crab Meat, Spring Onion, Seaweed and Konbu Stock)
(火腿絲、蛋絲、蟹柳、青葱紫菜、日式濃湯)
Selection of Imported Cold Cuts with Olives and Pickles 精選凍肉配橄欖及醃菜
Smoked Salmon with Lemons, Capers, Horseradish Cream 煙三文魚配檸檬、水瓜欖、辣根忌廉
Gravadlax with Sweet Mustard Sauce 香草三文魚配甜芥末汁
Vitello Tonnato 凍肉片吞拿魚汁
Vegetable Anti Pasti Selection 精選特式前菜
Cous Cous Salad with Hazelnuts, Dried Fruits and Herbs 乾果榛子小米沙律
Thai Green Papaya Salad with Sakura Shrimp 泰式青木瓜櫻花蝦沙律
Mixed Seasonal Leaves 雜菜沙律
Thousand Island, Caesar, Balsamic and French Dressings 配千島汁、凱撒汁、意大利黑醋
Cherry Tomatoes, Carrots, Bell Peppers, Cucumbers, Green Onions
蕃茄、甘筍、洋蔥、胡椒

Soup

- Prawn and Fennel Bisque with Garlic Croutons 大蝦小茴濃湯配蒜蓉包粒
Fresh Bakery Basket, Butter 鮮焗麵包籃配牛油

Hot Selection

- Baked Salmon Fillet with Sundried Tomato & Black Olive Lemon White Wine Sauce
風乾茄黑水欖白酒焗三文魚柳
Veal Scallopini with Wild Mushroom Sauce, Sauté Potatoes 煎薄片牛仔配野菌汁、炒薯片
Slow Roasted Lamb Shoulder with Brussel Sprouts, Bacon and Chestnuts 慢燒羊肩配小椰菜、煙肉、栗子
Lobster and Seafood Barley Risotto 龍蝦海鮮薏米燴飯
Tandoori Chicken Tikka, Mint Raita 印式天多尼咖喱雞、薄荷汁
Saffron Pilaf Rice 印式紅花飯
Braised Assorted Vegetables with Jin Hua Ham 上湯腿絲扒時蔬
Sautéed Scallops and Sliced Whelk with Broccoli 西蘭花帶子螺片

2021 CHRISTMAS BUFFET DINNER

Menu II (Cont'd)

Carving Station

Traditional Christmas Turkey

with Apricot and Chestnut Stuffing, Giblets Gravy, Cranberry Sauce, Natural Gravy

聖誕燒火雞配麵包

杏甫栗子餡伴雞雜汁、小紅莓醬及燒汁

Slow Roasted Sirloin of Beef, Red Wine Sauce, Black Pepper Sauce, Horseradish Cream

燒西冷配紅酒汁、黑椒汁及辣根汁

Dessert

Bailey's Cream Bread and Butter Pudding 咖啡酒牛油麵包布甸

Chocolate Yule Log Cake 聖誕樹頭蛋糕

Christmas Stollen 德國聖誕菓子餅

Praline Mille Feuille 菓仁醬拿破崙

Panna Cotta with Raspberries and Grappa 意大利奶凍配醃覆盆子

Yuzu Éclair 日式柚子長泡芙

Double-boiled Red Dates and Lotus Seeds with Snow Fungus 紅棗雪耳燉湘蓮

Traditional Mince Pies, Brandy Cream 傳統免治批、拔蘭地忌廉

Haagen Dazs Ice Cream Station with Cones, 精選雪糕連配料

Chocolate, Raspberry and Mango Sauce 巧克力醬、紅莓醬及芒果醬

Selection of Seasonal Fruit 鮮果盤

HK\$900.00 plus 10% service charge per person

Inclusive unlimited serving of soft drink, chilled orange juice and local beers for 3 hours

(Minimum 40 persons)