

2021 CHRISTMAS BUFFET LUNCH

Menu I

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels 冰鎮海鮮(海蝦、翡翠螺、青口)
Assorted Japanese Nigiri and Maki Rolls with Soy Sauce, Wasabi and Pickles 各式手握壽司及小卷
Smoked Salmon with Lemon, Capers and Horseradish Cream 煙三文魚伴檸檬、水瓜欖、辣根忌廉
Oven Roasted Capsicum and Garlic with Rosemary, Extra Virgin Olive Oil 蒜蓉香草燒甜椒
Beetroot, Orange and Coriander Salad 甜菜頭香橙芫荽沙律
Smoked Chicken Waldorf Salad, Apple, Walnuts, Celery 華都夫沙律
Caesar Salad Station with Pancetta Lardons, Croutons, Parmesan and Anchovies
凱撒沙律配炒煙肉、脆麵包、芝士及銀魚柳

Soup

Pumpkin Bisque with Prawns 鮮蝦南瓜濃湯
Bakery Selection, Butter 鮮焗麵包籃配牛油

Hot Selection

Pan-fried Fillet of Sea Bass, Cherry Tomato and Caper Sauce 香煎鱸魚配水瓜柳車厘茄汁
Roasted Sirloin of Beef, Balsamic Shallot Sauce 燒西冷牛肉配乾葱黑醋汁
Chicken Korma Curry 印式咖喱雞
Vegetable Biryani Rice 印式香飯
Braised Vegetarian Meat Ball in Tomato Sauce (V) 茄汁燴素肉丸
Wok-fried Shrimp with Walnut and Vegetables 碧綠合桃蝦仁
Stir-fried Seasonal Vegetables with Mushrooms 鮮菇扒時蔬
Singapore Fried Noodle 星洲炒米

Carving Station

Honey and English Mustard Baked Ham 焗蜜糖火腿

Dessert

Homemade Christmas Pudding with Vanilla Sauce 聖誕布甸配雲呢拿汁
Christmas Stollen 德國聖誕菓子餅
Chocolate Yule Log Cake 聖誕樹頭蛋糕
Praline Napoleon 菓仁醬拿破崙
Griottine Cherry and Pistachio Cream Choux Bun 蜜餞櫻桃及開心果忌廉泡芙
Mango and Lime Cream Pudding 芒果青檸布甸
Gingerbread and Butter Pudding 薑包牛油麵包布甸
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\$520.00 plus 10% service charge per person
Unlimited serving of local beer, soft drinks and chilled orange juice during lunch for 2 hours
(Minimum 40 persons)



INTERCONTINENTAL
GRAND STANFORD HONG KONG
滙景嘉福酒店

2021 CHRISTMAS BUFFET LUNCH

Menu II

Cold Selection

Seafood on Ice - Prawns, Sea Whelks, Mussels 冰鎮海鮮(海蝦、翡翠螺、青口)
Assorted Japanese Nigiri and Maki Rolls with Soy Sauce, Wasabi and Pickles 各式手握壽司及小卷
Green Asparagus wrapped in Speck Ham 青露筍意大利火腿卷
Tomato and Mozzarella Salad, Fresh Basil, Balsamic Dressing 蕃茄芝士沙律
Smoked Salmon with Lemon, Capers and Horseradish Cream 煙三文魚伴檸檬、水瓜欖、辣根忌廉
Marinated Tuna Nicoise Salad 醃吞拿魚邊豆蕃茄沙律
Beetroot, Orange and Feta Cheese Salad 甜菜頭香橙羊奶芝士沙律
Caesar Salad Station, Bacon Lardons, Croutons, Parmesan 凱撒沙律配炒煙肉、脆麵包、芝士

Soup

Roasted Red Pepper and Tomato Soup, Croutons 燒甜椒及蕃茄湯、脆麵包
Bakery Selection, Butter 鮮焗麵包籃配牛油

Hot Selection

Parmesan Pork Piccata, Caper and Parsley Butter 香煎薄片豬扒配水瓜柳牛油汁
Seared Fillet of Salmon, Honey and Orange Glaze 蜜糖香橙焗三文魚柳
Seafood Mushroom Fried Rice 鮮菌海鮮炒飯
Sautéed Sichuan Style Shrimp, Honey Peas 四川蜜豆炒蝦仁
Poached Seasonal Vegetables, Dried Scallop Sauce 瑤柱扒時蔬
Rich Beef Lasagna 意式肉醬千層麵
Thai Style Green Chicken Curry 泰式青咖喱雞
Steamed Jasmine Rice 泰式香飯

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
Chestnut Mandarin Eclair 栗子橘子醬長泡芙
Pandan Crème Brulee 斑蘭法式燉蛋
Mont Blanc Tart 栗子撻
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 Platter 鮮果盤

HK\$620.00 plus 10% service charge per person

Unlimited serving of local beer, soft drinks and chilled orange juice during lunch for 2 hours
(Minimum 40 persons)