



朗峰餐廳平安夜自助餐

PEAK WING DINING ROOM CHRISTMAS EVE BUFFET

24th Dec 2017, Sunday 6:30pm to 9pm

Salad and Appetizer

Smoked Norway Salmon with Dill and Mustard Dressing
Turkey Salad with Ham and Tarragon
Fresh Shrimp & Melon with Thousand Island Dressing
Cherry Tomato and Bocconcini Cheese with Balsamic Dressing
Assorted Cold Cut Platter with Smoked Turkey Breast
Salata de Boeuf with Vegetable and Yogurt Dressing
Mussels and Calamari Saffron Salad with Potato and Tomato
Creamy Cucumber Conchiglie Salad
Japanese Seaweed Salad, Sea whelk and Scallop Ligament
Garden Green with Condiments
Seafood Platter (Little Neck Clams, Sea Crabs, New Zealand Mussels, Prawn, Sea Scallops)
served with Cocktail Sauce and Lemon

Soup

Lobster Bisque
served with Garlic Bread and Soft Roll

Carving Station

Roasted Tom Turkey with Stuffing, Cranberry Sauce and Giblets Sauce
Roasted U.S Beef Rib Eye with Red Wine Sauce
Honey Glazed Farmer Ham with Gravy

Chafing Dishes

Grilled Lamb Chop with Cherry Marsala Sauce
Stewed Lobster with Kimchi, Rice Cake and Cheese
Poached Salty Cod Fillet with Onion, Tomato and Chickpea
Grilled Wagyu Beef Hanging Tender with Chilean Cilantro Sauce
Braised Garoupa Fillet with Eggplant, Garlic and Oyster Sauce
Sautéed Chicken Slices with Pickled Ginger and Pineapple
Deep-fried Tiger Prawn with Salt and Pepper
Roasted Pork Knuckle with Sweet and Sour Red Cabbage
Indian Chicken Curry with Roti Prata
Sautéed Brussels Sprout with Bacon and Onion
Grilled Thin Sliced Beef Tongue with Spring Onion and Chili on Rice

Desserts

Christmas Black Forest Yule Log Cake
Traditional Italian Panettone
Christmas Pudding with Vanilla Sauce
Three Chocolate Crunchy Layer Cake
Homemade Blueberry Cheesecake
Yogurt Panna Cotta Cup with Ruby Peach Coulis
Crème Brûlée
Chestnut Cake
Danish Braid filled with Vanilla Custard
Häagen-Dazs Ice Cream
Christmas Cookie
Deluxe Fruit Platter

Coffee or Tea

沙律及冷盤

挪威煙三文魚伴刁草芥末汁
火雞火腿龍蒿沙律
千島汁蜜瓜鮮蝦沙律
車厘茄水牛芝士沙律配黑醋汁
雜錦凍肉碟及煙火雞胸
法式牛肉沙律
青口魷魚番紅花沙律伴薯仔及番茄
忌廉青瓜貝殼粉沙律
中華沙律、辣味螺肉、帶子裙邊
田園沙律菜及配料
海鮮拼盤(蜆仔、鮮蟹、紐西蘭青口、大蝦、帶子)
配雞尾醬及檸檬

湯

龍蝦湯
配蒜茸包及麵包

烤車

聖誕燒釀美國火雞伴金巴利汁及火雞汁
烤美國肉眼配紅酒汁
蜜汁燒火腿

熱盤

烤羊扒配櫻桃瑪莎拉汁
韓式芝士泡菜年糕煮龍蝦
浸鱈魚配洋蔥、番茄及鷹嘴豆
香烤牛腩肌配智利芫荽醬
紅燒茄子海斑球
紫蘿炒雞片
椒鹽虎蝦
烤德國豬手伴甜酸紅椰菜
印度咖喱雞配酥餅
煙肉洋蔥炒椰菜仔
日式香蔥牛舌飯

甜品

聖誕樹頭蛋糕
傳統意大利聖誕蛋糕
聖誕布甸配雲尼拿汁
香脆三層朱古力蛋糕
自家制藍莓芝士蛋糕
乳酪意式奶凍伴香桃醬
法式焦糖燉蛋
栗子蛋糕
雲尼拿奶黃辨子卷
Häagen-Dazs 雪糕
聖誕曲奇
豪華鮮果拼盤

咖啡或茶

HKD628 per adult and HKD348 per child (aged 4 to 12)

成人每位港幣 628 元 及 小童 (4 至 12 歲) 每位港幣 348 元

由於價格變動及貨源關係，南盈物業管理有限公司保留修改以上菜單項目之權利。

Island South Property Management Limited reserves the right to alter the above menu items, due to the unforeseeable market price fluctuations and availability.