

BM Christmas Lunch Buffet Menu 2024

Cold seafood

Cooked Prawns with Shell 凍蝦

Cooked Green Whelk 翡翠螺

Cooked Blue Mussel 凍藍青口

Cooked yabbies

Brown Crab 凍蟹

Appetizer

Spicy scallop and avocado cup 帶子牛油果杯

Devil egg with bacon, Salmon caviar 三文魚籽, 煙肉魔鬼蛋

Salmon Tartar in cucumber cups

Galantine of chicken with wild mushroom 燒鷄野菌凍

Smoked Salmon 煙三文魚

Chorizo salami 辣肉腸

Smoked duck breast 煙鴨胸

Lyonner Sausage 利安娜腸

Pork Belly with Minced Garlic 蒜泥白肉

Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲

Kimchi 韓式泡菜

Salad

Salmon and mussel salad 三文魚青口沙律

Caesar Salad 凱撒沙律

Wardolf Salad 華都夫沙律

Tuna Nicoise Salad 吞拿魚沙律

Marinated lobster with fennel salad 龍蝦茴香沙律

Thai Pomelo Salad with Shrimp and Crab 泰式柚子蝦蟹肉沙律

Rocket, Endive, Baby Spinach, Butter Lettuce 煙三文魚 Asparagus 蘆筍, Cucumber 青瓜, Tomato 蕃茄, Pumpkin 南瓜, Kidney bean 腰豆, Baby corn 玉米筍, Mushroom 蘑菇

Condiment and dressing

Italian dressing, Thousand Island, French dressing

意大利油醋汁, 千島醬, 法式沙律汁

Red Onion, Onions chop, Capers, Lemon wedges, Croutons, Bacon,

紅洋蔥, 洋蔥粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒

Cheese board

Gruyere cheese, Emmentale cheese,

Brie cheese, Swiss cheese

Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick

提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

Japanese

Sashimi Station 精選刺身

Salmon, Tuna, Snapper, Octopus, Sliced abalone, Amaebi,

三文魚刺身、吞拿魚刺身、鯛魚刺身, 八爪魚刺身, 鮑片, 甜蝦

Assorted eight kinds of Sushi 精選壽司

Soba Noodles 冷麵

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Prawn Tempura

Vegetable tempura

Soup

Western soup

Chinese Soup

Hot dishes

Western

Braised Ox tail with Port Wine Sauce

Mint, lemon and garlic roasted lamb saddle

Chicken breast with mixed mushroom and sage 磨菇鼠尾草雞胸

Deep-fried oyster with orange mayonnaise 炸蠔配橙味醬

Thai fish cake 泰式魚餅

Penne pasta with seafood and tomato sauce 蕃茄海鮮長通粉

Roasted new potato with rosemary

Glazed Chestnut

Brussel sprout with bacon and onion

Braised red cabbage

Chinese

Sole fillet with chili and black bean sauce 豉汁龍利球

Bean curd with crab roe and seafood 蟹粉海鮮扒豆腐

Wok-fried lobster claws with Ginger and Scallion 炒龍蝦蚶

Typhoon Shelter Style Pork Rib 避風塘一字排

Stir-fried Kai Lan salty fish and chili 鹹魚炒芥蘭

Fried rice with Chinese Preserved Meat 臘味炒飯

Dim Sum

Chinese BBQ 燒味拼盆

Noodles station and congee station 粥粉麵檔

Yellow noodle , Udon noodle ,Rice noodle ,Bean sprout ,Fish ball ,Beef ball

油麵，烏冬麵，米粉，豆芽，魚丸，牛丸

Sliced fish cakes ,Mushroom, Cuttlefish ball, Fish skin dumpling ,wonton

魚餅，磨菇，墨魚丸，魚皮餃，雲吞

Three kinds Seasonal vegetable 三款時令蔬菜

Congee: Baby Oysters, Chicken, minced pork meat, winter pickle vegetable
蠔仔, 雞肉, 肉碎, 冬菜

Condiment: Crispy Fish Skin, Oyster sauce, Teochew Chilli oil, Coriander, Scallion
Fish soup and clear chicken broth 魚湯和清雞湯

Live cooking of oyster congee 生滾蠔仔粥

Grilled Station

Beef ribs

Chicken skewer with leek

Lamb chop 羊扒

Grilled tomato, Grilled zucchini

Carving station

Roasted pineapple ham

Roasted sirloin

Roasted Turkey

Indian Hot Food

Tandoori Chicken

Achari Fish Tikka 醃菜烤魚

Beef Korma Curry 印度牛肉乳酪咖喱

Lasooni Dal 蒜香豆蓉

Dum Pulao Rice 香料燉飯

Naan Bread 印式烤包 (Garlic and Plain)

Dal Vada 豆咖喱餅

Raita 印度乳酪涼菜

Papadum 印度薄脆

Mix Pickle 醃菜

Dessert

Blackcurrant and Maple Swiss Roll 黑加侖子楓樹糖卷蛋

Apricot Pistachio Pie 開心果黃梅批

Lamington Cake 林明頓蛋糕

Chocolate Fudge Cake 特濃朱古力蛋糕

Match Cake 綠茶蛋糕

Raspberry Milk Chocolate Cake 紅桑子牛奶朱古力餅

Special Design Christmas Cake 聖誕造型蛋糕

Christmas Macarons Tower 聖誕馬卡龍塔

Yule-Log 聖誕樹頭蛋糕

Winter Berries w/ Mint Sabayon 雜莓配薄荷沙巴翁

Mango Pudding 芒果布甸

Strawberry Short Cake 士多啤梨蛋糕杯

Christmas Mince Pie 聖誕免治批

Christmas Stollen 聖誕果子麵包

Christmas Panettone 聖誕意大利麵包

Cherry Clafoutis 車厘子撻

Japanese Cheese Tart 日式芝士撻

Portuguese Tart 葡撻

Christmas Cookies 聖誕曲奇

Watermelon

Pineapple

Cantaloupe melon

Vanilla Ice-cream

Chocolate Ice-cream

Strawberry Ice-cream

The food menu items will be on rotation, 菜單會訂期轉換