



## New Year's Eve Seafood Buffet Dinner

除夕自助海鮮盛宴

Available on 31 December 2017 6pm – 10pm

### AMUSE BOUCHE

Crafted Fresh Oyster (1 pc per person)

### SALAD BAR

Great Selection of Leaves and Condiments

### STARTER

Crab Panini | Tuna and Avocado Wrap  
Homemade Marinated Salmon | Mussels and Clams  
Steamed Lobster | White Fish in White Wine  
Shrimps in Cocktail Sauce | Calamari, Red Onion and Avocado

### CARVERY

Deep-fried Squid and White Fish  
Slow-cooked Turkey Breast  
Herb Roasted Suckling Pig

### SOUP

Lobster Bisque | Potato, Leek and Black Truffle Soup  
Homemade Bread and Focaccia Basket

### HOT DISH

Baked Green Lip Mussels Rice with Garlic | Razor Clam Stew  
Saffron Scallop Risotto | Lobster Lasagna  
Braised Baby Octopus and Green Beans | Pan-seared Cod Fish and White Polenta

### CHEESE & FRESH FRUIT CORNER

Parmesan Cheese Wheel  
Strawberries | Red and White Grapes | Melon | Watermelon  
Honey | Hazelnut | Walnut | Almond | Roasted Chestnuts

### DESSERT STATION

Assaggio Tiramisu | Caramel Panna Cotta  
Rum Chocolate Pudding | Mont Blanc Cake  
Xmas Log Cake | Sabayon Cream Puffs | Chocolate Mousse  
Homemade Cookies and Cannoli | Ginger Bread  
Ice Cream Trolley

### COFFEE & TEA

**HK\$888**/成人 adult **HK\$488**/小童 child (age 3-11)

10% service charge applies and is based on original price  
另設加一服務費並按原價計算