

2026 Christmas Buffet Lunch Menu A
2026 聖誕自助午餐 A

Appetizers 前菜

Assorted Festive Cold Cuts Platter
凍肉拼盤
Thai Style Chicken Claw Salad
泰式鳳爪沙律
Marinated Japanese Whelk with Diced Dutch Cucumber
日式青瓜螺肉
Tuna and White Bean Salad
吞拿魚配白豆沙律
Tomato and Buffalo Mozzarella Salad
意大利芝士伴鮮茄

Fresh Salad Greens 新鮮沙律蔬菜

Seasonal Fresh Garden Green Salad
田園雜菜沙律
Caesar Salad with Condiments
凱撒沙律
Cherry Tomato
車厘茄
Sweet Young Kennel Corn
粟米粒
Sliced Cucumber
青瓜片
Dressing: Balsamic Vinaigrette, Thousand Island,
Caesar and Japanese Sesame
醬汁：黑提子醋汁、千島汁、凱撒汁及日式芝麻醬
Condiments: Crouton, Shaved Parmesan Cheese
配料：脆麵包粒、巴馬臣芝士片

Sushi Bar 壽司吧

Assorted Sushi and California Roll
雜錦壽司及加州卷
Assorted Sashimi (Fresh Salmon, Tuna and Octopus)
雜錦日式刺身 (三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Shrimp, Sea Whelk and Mussel
凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Creamy Wild Mushroom Soup scented with Black Truffle
黑松露野菌湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡

Hot Dishes 熱盤

Wok-fried Shrimp and Scallop with Celery with Cashew Nut
西芹腰果炒帶子蝦仁
Sautéed French Blue Mussel in White Wine Sauce
白酒煮法國青口
Braised Sliced Conch and Mushroom
with Seasonal Vegetables in Oyster Sauce
蠔皇螺片北菇扒時蔬
Thai Green Curry Vegetables
泰式雜菜咖喱
Sweet and Sour Pork Ribs with Pineapple
鳳梨京都骨
Sautéed Brussels Sprouts and Cabbage with Glazed Honey Chestnut
蜜糖栗子炒椰菜仔
Fried Rice with Seafood and Egg White
蛋白海鮮炒香苗
Penne with Wild Mushrooms and Herbs Cream Sauce
香草忌廉野菌意大利長通粉

Dessert 甜品

Christmas Stollen
聖誕果子蛋糕
Christmas Chocolate Log Cake
聖誕朱古力樹頭蛋糕
Christmas Assorted Cookies
聖誕雜錦曲奇
Tiramisu
意大利芝士餅
Mini Christmas Cream Puffs with Fresh Fruit
迷你鮮果忌廉泡芙
Christmas Pudding with Brandy Sauce
聖誕布甸配白蘭地雲呢拿汁
Classic Crème Brûlée
法式焦糖燉蛋
Dark Chocolate Raspberry Tart
特濃朱古力紅桑子撻
Fresh Fruit Platter
鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 HK\$598 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級：2小時精選紅白餐酒無限量供應，每位額外收費港幣30元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材
如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢

2026 Christmas Buffet Lunch Menu B
2026 聖誕自助午餐 B

Appetizers 前菜

Smoked Norwegian Salmon with Condiments
挪威煙三文魚及配料
Parma Ham with Cantaloupe Melon
風乾火腿伴蜜瓜
Assorted Festive Cold Cuts Platter
凍肉拼盤
Squid and Vermicelli Salad in Thai Style 泰式魷魚粉絲沙律
Greek Salad 希臘沙律

Fresh Salad Greens 新鮮沙律蔬菜

Seasonal Fresh Garden Green Salad
田園雜菜沙律
Caesar Salad with Condiments
凱撒沙律
Beef Root and Orange Salad with Feta Cheese
紅菜頭橙沙律配希臘芝士
Potato Salad in German Style
德國薯仔沙律
Grilled Italian Vegetables
意大利扒雜菜沙律
Dressing: Balsamic Vinaigrette, Thousand Island,
Caesar and Japanese Sesame
醬汁: 黑提子醋汁、千島汁、凱撒汁及日式芝麻醬
Condiments: Crouton, Shaved Parmesan Cheese
配料: 脆麵包粒、巴馬臣芝士片

Sushi Bar 壽司

Assorted Sashimi (Fresh Salmon, Tuna, Octopus,
Deep Water Shrimp and Surf Clam)
雜錦日式刺身 (三文魚、吞拿魚、八爪魚、甜蝦及北寄貝)
Assorted Sushi and California Roll
雜錦壽司及加州卷
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Snow Crab Leg, Shrimp, Sea Whelk and Mussel
鱈場蟹腳、凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁: 檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Fish Chowder Cream Soup
周打魚忌廉湯
Double-boiled Chicken Soup with Conch and Cordyceps Flower
蟲草花螺頭燉雞湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Roasted Bone-in Gammon Ham
烤有骨金門火腿

Hot Dishes 熱盤

Pan-fried Sea Bass Fillets with Champagne Cream Sauce
香煎鱸魚柳伴香檳忌廉汁
Oven Roasted Leg of Lamb with Garlic and Rosemary Sauce
烤羊腩配蒜蓉香草汁
Indian Chicken Curry Tandoori Masala
馬沙拉天多利雞
Festive Roasted Glazed Orange Pork Loin with Cranberry Coulis
蜜餞香橙燒豬柳配金巴利醬
Braised Black Mushrooms with Broccoli in Oyster Sauce
蠔皇北菇扒西蘭花
Sautéed Scallops and Prawns with Broccoli
西蘭花炒帶子蝦球
Fried Rice with Conpoy, Egg White and Assorted Vegetables
瑤柱蛋白雜菜炒香苗
Lyonnais Potato
洋蔥炒薯

Dessert 甜品

Christmas Chocolate Log Cake
聖誕朱古力樹頭蛋糕
Christmas Stollen
聖誕果子蛋糕
Christmas Assorted Cookies
聖誕雜錦曲奇
Christmas Mince Pies
聖誕餡餅
Apple Crumble with Vanilla Custard Sauce
焗迷你蘋果金寶
Chocolate Truffle Cake
特濃朱古力蛋糕
Christmas Profiteroles with Sugar Candy
聖誕泡芙塔伴脆糖
Blueberry Cheesecake
藍莓芝士蛋糕
Strawberry and White Chocolate Mousse
白朱古力士多啤梨慕絲
Fresh Fruit Platter
鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 HK\$758 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours
Beverage Upgrade: Unlimited serving of house wine for 2 hours with a supplement charge of HK\$30 per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時
餐酒升級: 2小時精選紅白餐酒無限量供應, 每位額外收費港幣30元
餐單上提供的食材供應有可能受季節影響, 歷山酒店保留最終決定權以更換同等價值的食材
如對某類食物敏感或對食材有特別要求, 請向宴會部職員查詢

2026 Christmas Buffet Dinner Menu A
2026 聖誕自助晚宴 A

Appetizers 前菜

Smoked Salmon Slice with Traditional Condiments
煙三文魚伴傳統配料
Assorted Cold Cut Platter with Pickle and Marinated Olive
雜錦凍肉拼盤配酸菜及醃橄欖
Parma Ham with Ripe Melon
意大利風乾火腿伴蜜瓜
Fresh Fruit Salad with Festive Roast Turkey
火雞鮮果沙律
Marinated Mushroom Salad with Pesto Dressing
雜菌沙律配羅勒香草醬
Roasted Tomato Salad with Goat Cheese Crumbles
燒番茄沙律伴芝士粒

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Bean Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese, Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sushi and California Rolls
雜錦壽司及加州卷
Assorted Sashimi (Fresh Salmon, Tuna and Octopus)
雜錦日式刺身(三文魚、吞拿魚及八爪魚)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Snow Crab Leg, Shrimp, Sea Whelk and Mussel
鱈場蟹腳、凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Corn Chowder with Festive Turkey Meat
火雞粟米濃湯
Double-stewed Pork Bone Soup
with Sword Flower and Apricot Kernel Soup
霸王花南北杏豬骨湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Roasted Bone-in Gammon Ham
烤有骨金門火腿
Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Brussels Sprout, Caramelized Chestnut, Cranberry Sauce
小椰菜、焦糖栗子、金巴利汁

Hot Dishes 熱盤

Spicy Mussel in Thai Style
泰式香辣青口
Roasted Spring Chicken with Mustard and Garlic
蒜香燒春雞
Indian Lamb Curry and Steamed Rice
印度咖喱羊配白飯
Pan seared Fillet of Barramundi with Pesto Cream Sauce
香煎盲鰮魚柳配香草忌廉汁
Gratin Pumpkin and Sweet Potatoes
焗南瓜、番薯
Fried Rice with Mixed Seafood and Egg White
海鮮蛋白炒香苗
Wok fried Seasonal Vegetables with XO Sauce
XO醬炒時菜
Braised E-fu Noodles with Abalone Sauce
鮑汁炆伊麵

Dessert 甜品

Christmas Chocolate Log Cake
聖誕朱古力樹頭蛋糕
Christmas Stollen
聖誕果子蛋糕
Christmas Assorted Cookies
聖誕雜錦曲奇
Panettone
意大利聖誕包
Christmas Pudding with Vanilla Sauce
聖誕布甸配雲呢拿汁
Sweetened Sago Cream with Mango and Pomelo
楊枝甘露
Chocolate Truffle Cake
特濃朱古力蛋糕
Christmas Profiteroles with Sugar Candy
聖誕泡芙塔伴脆糖
Green Tea with Red Bean Swiss Roll
綠茶紅豆瑞士卷
Tiramisu
意大利芝士餅
Orange Forest Berries Crème Brûlée
雜莓香橙法式焦糖燉蛋
Fresh Fruit Platter
鮮果拼盤

Coffee and Tea Station 自助咖啡及茶

每位 HK\$798 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50 per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材
如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢

2026 Christmas Buffet Dinner Menu B
2026 聖誕自助晚宴 B

Appetizers 前菜

Smoked Salmon Slice with Traditional Condiment
煙三文魚伴傳統配料
Parma Ham with Cantaloupe Melon and Honey Dew Melon
意大利風乾火腿伴蜜瓜
Chicken with Lemon Pickle, Thyme and Roasted Artichoke Salad
香草檸檬雞肉燒朝鮮蓴沙律
Fresh Fruit Salad with Festive Roast Turkey
火雞鮮果沙律
Crab Meat and Cucumber Salad
蟹肉青瓜沙律
Marinated Eggplant and Zucchini
意大利茄子及青瓜
Roasted Wild Mushrooms with toasted Walnuts and Blue Cheese
燒野菌伴合桃及藍芝士

Fresh Salad Greens 新鮮沙律蔬菜

Romaine Lettuce, Tower Mesclun Mixed Greens and Lollo Rosso
羅文生菜、鮮雜菜及紅葉生菜
Sliced Cucumber, Cherry Tomato, Red Kidney Bean,
Corn Kernel, Shredded Carrot and Bean Sprout
青瓜片、車厘茄、紅腰豆、粟米粒、甘筍絲及豆芽苗
Dressings: Balsamic Vinaigrette, Italian, French and Japanese Sesame
醬汁：意大利黑醋汁、意式沙律醬、法式沙律醬及日式芝麻醬
Condiments: Croûton, Bacon, Shaved Parmesan Cheese, Lemon Wedge
配料：脆麵包、煙肉、巴馬芝士片及檸檬角

Sushi & Sashimi 壽司及刺身

Assorted Sushi and California Roll
雜錦壽司及加州卷
Assorted Sashimi (Fresh Salmon, Tuna, Octopus,
Deep Water Shrimp and Surf Clam)
雜錦日式刺身 (三文魚、吞拿魚、八爪魚、甜蝦及北寄貝)
Served with Wasabi, Soy Sauce and Pickled Ginger
配日本芥末、醬油及子薑

Seafood on Ice 冰鎮海鮮

Snow Crab Leg, Shrimp, Sea Whelk and Mussel
鱈場蟹腳、凍蝦、翡翠螺及青口
Dressing: Lemon Wedge, Tabasco Sauce,
Red Wine Vinegar with Shallot, Cocktail Sauce
醬汁：檸檬角、辣椒汁、乾蔥紅酒醋、雞尾酒汁

Soup 湯

Lobster Bisque
法式龍蝦湯
Double-boiled Chicken Soup with Conch and Cordyceps Flower
蟲草花螺頭燉雞湯
Bread Roll with Butter
精選麵包籃

Carving 烤肉

Roasted Australian Grain-fed Beef Striploin
烤澳洲穀飼西冷牛扒
Slow-roasted Tom Turkey with Chestnut Stuffing
慢烤聖誕火雞配栗子餡
Dressings: Gravy Sauce, English Mustard
燒汁及英式芥末
Brussels Sprout, Caramelized Chestnut, Cranberry Sauce
小椰菜、焦糖栗子、金巴利汁

Hot Dishes 熱盤

Oven-baked Marinated Pork Neck in Thai style
泰式豬頸肉
Oven-roasted Leg of Lamb with Garlic and Rosemary Sauce
烤羊腩配蒜蓉香草汁
Pan-seared Fillet of Barramundi with Pesto Cream Sauce
香煎盲鰮魚柳配香草忌廉汁
Beef Lasagna with Tomato Herb Sauce
牛肉千層麵配香草番茄醬
Seafood with Cheese Sauce
芝士白汁焗海鮮
Wok-fried Beef with Black Bean Sauce
豉椒炒牛肉
Stir-fried Broccoli with Chicken and Cuttlefish Slice
西蘭花炒鳳片及花枝片
Fried Rice with Shredded Conpoy and Egg White
瑤柱蛋白炒香苗

Dessert 甜品

Christmas Chocolate Log Cake
聖誕朱古力樹頭蛋糕
Christmas Stollen
聖誕果子蛋糕
Christmas Assorted Cookies
聖誕雜錦曲奇
Panettone
意大利聖誕包
Christmas Pudding with Vanilla Sauce
聖誕布甸配雲呢拿汁
Christmas Mince Pies
聖誕免治批
Orange Forest Berries Crème Brûlée
雜錦啤梨伴香橙法式焦糖燉蛋
Christmas Profiteroles with Sugar Candy
聖誕泡芙塔伴脆糖
Sweetened Sago Cream with Mango and Pomelo
楊枝甘露
Cherry Black Forest Cheesecake
黑森林芝士蛋糕
Fresh Fruit Platter
鮮果拼盤
Mövenpick Ice-cream
Mövenpick雪糕

Coffee and Tea Station 自助咖啡及茶

每位 HK\$938 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 3 hours
Beverage Upgrade: Unlimited serving of house wine for 3 hours with a supplement charge of HK\$50 per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒3小時
餐酒升級：3小時精選紅白餐酒無限量供應，每位額外收費港幣50元
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材
如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢

2026 Christmas Set Lunch Menu
2026 聖誕午宴套餐

Purée of Pumpkin Soup
flavored with Ginger
南瓜薑蓉湯

Bread Roll with Butter
精選麵包籃

Roasted Tom Turkey Breast
Turkey and Chestnut Stuffing Roulade, Potato Mousseline,
Brussels Sprout, Cranberry Sauce
聖誕火雞胸
火雞卷配薯蓉小椰菜、金巴利汁

OR 或

Poached Sea Bass in Champagne Sauce
Courgette Linguine, Honey Glaze Beetroot and Fresh Basil Pesto
香檳汁浸鱸魚
意瓜扁意粉、蜜餞紅菜頭、羅勒香草醬

Chocolate Fudge Cake, Bitter Chocolate Mousse with Sour Cherries
朱古力軟心蛋糕伴朱古力慕絲及酸櫻桃

Christmas Cookie and Chocolate
聖誕曲奇及朱古力

Coffee or Tea
咖啡或茶

每位 HK\$498 per person

2026 Christmas Set Dinner Menu
2026 聖誕晚宴套餐

Pan Seared Black Pepper Tuna Carpaccio
with Quail Egg, Baby Cress, Champagne Vinaigrette
香煎黑椒吞拿魚薄片
配鵝鶉蛋、菜苗沙律、香檳醋汁

Purée of Pumpkin with Alaska Crabmeat Soup flavored with Ginger
阿拉斯加蟹肉南瓜薑蓉湯

Bread Roll with Butter
精選麵包籃

Roasted Tom Turkey Breast
Turkey and Chestnut Stuffing Roulade, Potato Mousseline,
Brussels Sprout, Cranberry Sauce
聖誕火雞胸
火雞卷配薯蓉小椰菜、金巴利汁

OR 或

Oven-baked Pistachio Crusted Cod Fillet
Garlic Mashed Potato, Haricot Bean and Fennel Cream Sauce
開心果焗鱈魚柳
配蒜蓉薯蓉、海軍豆、茴香忌廉汁

Mango Yoghurt Cheese Cake, Caramelized Almond, Vanilla Sauce
香芒乳酪芝士餅
配焦糖杏仁及雲呢拿汁

Christmas Cookie and Chocolate
聖誕曲奇及朱古力

Coffee or Tea
咖啡或茶

每位 HK\$638 per person

Subject to 10% service charge
Inclusive of unlimited serving of soft drinks, chilled orange juice and house beer for 2 hours (lunch) or 3 hours (dinner)
Beverage Upgrade: Unlimited serving of house wine for 2 hours (lunch) or 3 hours (dinner) with a supplement charge of HK\$30 (lunch) or HK\$50 (dinner) per person
Seasonal ingredients on the menu may be subjected to changes, depending on the availability
Please advise Event Management Team if you have any special dietary requirements or allergies

另加一服務費
包括無限量供應汽水、橙汁及精選啤酒2小時(午宴)或3小時(晚宴)
餐酒升級：2小時(午宴)或3小時(晚宴)精選紅白餐酒無限量供應，每位額外收費港幣30元(午宴)或港幣50元(晚宴)
餐單上提供的食材供應有可能受季節影響，歷山酒店保留最終決定權以更換同等價值的食材
如對某類食物敏感或對食材有特別要求，請向宴會部職員查詢