

**2025 Christmas Buffet Lunch Menu A**  
**2025 聖誕自助午餐 A**

**Appetizers 前菜**

Prawn and Fresh Fruit Salad  
鮮果大蝦沙律  
Thai-style Green Papaya Salad  
泰式青木瓜沙律  
Marinated Baby Octopus and Green Seaweed  
日式迷你八爪魚及中華沙律  
Marinated Eggplant and Zucchini with Pesto Sauce  
香草扒茄子及青瓜  
Marinated Mushroom Salad with Pesto Dressing  
雜菌沙律配羅勒香草醬

**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 Kernel 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 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**

Shrimps, Sea Whelk and Mussel  
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**

Cream of Wild Mushroom Soup  
野菌忌廉湯  
Bread Rolls with Butter or Margarine  
麵包配牛油或植物牛油

**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**

Roast Canadian Pork with Prune and Mustard Gravy  
燒美國豬柳釀西梅伴芥末燒汁  
Wok-fried Shrimp and Scallop with Celery with Cashew Nut  
西芹腰果炒帶子蝦仁  
Pan-fried Sea Bass Fillet with Dill Cream Sauce  
香煎鱸魚柳伴刁草忌廉汁  
Deep-fried Chicken with Prawn Cracker  
脆皮燒雞配蝦片  
Thai-style Red Curry Duck  
泰式紅咖喱鴨  
Fettuccine with Chorizo and Spicy Tomato Sauce  
西班牙辣肉腸茄醬寬條麵  
Fried Rice with Conpoy, Egg White and Mixed Vegetable  
瑤柱蛋白雜菜炒香苗  
Gratinated Pumpkin and Potato  
南瓜焗薯

**Dessert 甜品**

Bread and Butter Pudding with Vanilla Sauce  
牛油麵包布甸配雲呢拿汁  
Christmas Chocolate Log Cake  
聖誕朱古力樹頭蛋糕  
Christmas Cookies  
聖誕曲奇  
Tiramisu  
意大利芝士餅  
Green Tea Panna Cotta  
綠茶意大利奶凍  
Baked Apple Strudel with Vanilla Custard Sauce  
焗蘋果批  
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\$658 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

**2025 Christmas Buffet Lunch Menu B**  
**2025 聖誕自助午餐 B**

**Appetizers 前菜**

Parma Ham with Cantaloupe Melon  
風乾火腿伴蜜瓜  
Thai-style Spicy Seafood Salad with Mango  
泰式香芒海鮮沙律  
Marinated Baby Octopus and Green Seaweed  
日式迷你八爪魚及中華沙律  
Curry Baby Cuttlefish Salad with Bean Sprout  
咖喱迷你墨魚沙律  
Marinated Mushroom Salad with Pesto Dressing  
雜菌沙律配羅勒香草醬

**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  
Sweet Corn Kernel and Bell Pepper  
粟米甜椒沙律  
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**

Shrimps, Sea Whelk and Mussel  
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**

Seafood Chowder Soup  
海鮮周打忌廉湯  
Bread Rolls with Butter or Margarine  
麵包配牛油或植物牛油

**Carving 烤肉**

Slow-roasted Tom Turkey with Chestnut Stuffing  
慢烤聖誕火雞配栗子餡  
Oven-roasted Australian Angus Beef Striploin with Black Pepper Sauce  
烤安格斯燒西冷牛扒伴黑椒汁

**Hot Dishes 熱盤**

Pan-fried Sea Bass Fillet with Shallot Butter Sauce  
香煎鱸魚柳伴乾蔥牛油汁  
Grilled Lamb Chop with Green Pepper Corn Sauce  
燒羊扒伴青胡椒汁  
Indian Chicken Tikka  
印式烤雞  
Pan-fried Pork Piccata with Tomato Coulis  
香煎意式豬里脊伴鮮茄醬  
Lyonnais Potato  
洋蔥炒薯  
Sautéed Carrot Vichy, Kenya Bean and Braised Baby Corn  
炒甘筍、法邊豆及粟米仔  
Fried Rice with Wild Mushroom and Pine Nut  
松子野菌炒香苗  
Sautéed Scallop and Prawn with Broccoli  
西蘭花炒帶子蝦球

**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 Cookies  
聖誕曲奇  
Apple Crumble with Vanilla Custard Sauce  
焗迷你蘋果金寶  
Strawberry Chiffon Cake  
草莓海綿蛋糕  
Mango Napoleon  
芒果拿破崙  
Mango Cheese Cake  
香芒芝士蛋糕  
Pineapple Mousse with Coffee Jelly  
菠蘿慕絲配咖啡凍  
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

**2025 Christmas Buffet Dinner Menu A**  
**2025 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  
Thai-style Spicy Prawn and Papaya Salad  
香辣鮮蝦木瓜沙律  
Japanese Potato and Blue Crab Meat Salad  
日式馬鈴薯蟹肉沙律  
Marinated Mushroom Salad with Pesto Dressing  
雜菌沙律配羅勒香草醬  
Roasted Pumpkin Salad with Pine Nut  
燒南瓜松子沙律  
Black Fungus and Lotus Root Salad with Sichuan Chili Dressing  
川辣木耳蓮藕沙律

**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**

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**

Seafood Chowder Soup  
海鮮周打忌廉湯  
Seafood Broth with Shredded Conpoy  
海皇瑤柱羹  
Selection of Sliced Bread and Roll  
精選麵包籃

**Carving 烤肉**

Roasted Australian Grain-fed Beef Striploin  
烤澳洲穀飼西冷牛扒  
Gravy Sauce and Pommery Mustard  
燒汁及法國芥末  
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、紅莓汁

**Hot Dishes 熱盤**

Pan-fried Lamb Cutlet with Green Peppercorn Sauce  
香煎羊扒配青胡椒汁  
Barbecued Baby Pork Ribs  
醬烤豬肋骨  
Indian Butter Chicken, Basmati Rice  
印度牛油雞配印度飯  
Roasted Halibut with Herbs  
香草烤原條比目魚  
Truffle Gratin Potato  
黑松露忌廉焗薯  
Fried Rice with Mixed Seafood and Egg White  
海鮮蛋白炒香苗  
Braised Shanghai Brassica with Black Mushroom in Oyster Sauce  
蠔皇花菇扒小棠菜  
Braised Straw Mushroom with Baby Cabbage  
鮮菇扒津白

**Dessert 甜品**

Christmas Log Cake  
聖誕朱古力樹頭蛋糕  
Christmas Stollen  
德式聖誕果子蛋糕  
Christmas Cookies  
聖誕曲奇  
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  
Mango Napoleon  
芒果拿破崙  
Green Tea with Red Bean Swiss Roll  
綠茶紅豆瑞士卷  
Tiramisu  
意大利芝士餅  
Sea Salt Caramel Cheese Cake  
海鹽焦糖芝士餅  
Fresh Fruit Platter  
鮮果拼盤

**Coffee and Tea Station 自助咖啡及茶**

**每位 HK\$858 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

**2025 Christmas Buffet Dinner Menu B**  
**2025 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蓊沙律  
Thai-style Glass Noodle Salad with Calamari  
泰式魷魚粉絲沙律  
Kale and Couscous Salad  
羽衣甘藍麥米沙律  
Roasted Cauliflower and Shrimp Salad with Pomegranate  
烤椰菜花石榴子鮮蝦沙律  
Seafood and Fresh Fruit Salad  
海鮮鮮果沙律  
Marinated Mushroom Salad with Pesto Dressing  
雜菌沙律配羅勒香草醬

**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, Seared Nigiri Sushi and California Roll  
雜錦壽司、炙燒壽司及加州卷  
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**

Clam Chowder with Cheddar Crouton  
蜆肉周打湯配芝士梳打餅  
Double-boiled Chicken Soup with Conch and Cordyceps Flower  
蟲草花螺頭燉雞湯  
Selection of Sliced Bread, Rolls and Grissini  
精選麵包籃

**Carving 烤肉**

Slow-roasted Prime Rib Eye  
with Gravy Sauce and Pommery Mustard  
慢烤原條特級肉眼扒配燒汁及法國芥末  
Slow-roasted Tom Turkey with Chestnut Stuffing  
慢烤聖誕火雞配栗子餡  
Dressings: Gravy Sauce, Pommery Mustard  
燒汁及法國芥末  
Brussels Sprout, Caramelized Chestnut, Cranberry Sauce  
小椰菜、焦糖栗子、紅莓汁

**Hot Dishes 熱盤**

Roasted Bone-in Gammon Ham  
丁香烤有骨火腿  
Roasted Lamb Rack with Mustard Seed Sauce  
烤羊架配芥末籽汁  
Beef Curry with Biryani Rice  
咖喱牛肉配印式香苗  
Roasted Duck Breast in Vodka Orange Gravy  
慢烤鴨胸配橙香伏特加燒汁  
Pan-seared Sea Garoupa Fillet with Porcini Cream Sauce  
香煎石斑魚柳伴牛肝菌忌廉汁  
Gratinated Assorted Seafood with Cheese Sauce  
芝士白汁焗海鮮  
Stir-fried Broccoli with Cuttlefish Slice and Chicken  
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 Log Cake  
聖誕朱古力樹頭蛋糕  
Christmas Stollen  
德式聖誕果子蛋糕  
Christmas Cookies  
聖誕曲奇  
Panettone  
意大利聖誕包  
Christmas Pudding with Vanilla Sauce  
聖誕布甸配雲呢拿醬  
Raspberry and Coconut Mousse  
紅桑子椰子慕絲杯  
Black and white Forest Cake  
黑白森林蛋糕  
Mango Napoleon  
芒果拿破崙  
Hazelnut Praline and Milk Chocolate Cake  
榛子牛奶朱古力蛋糕  
Baileys Irish Cream Cheesecake  
百利甜酒芝士蛋糕  
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\$958 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

**2025 Christmas Set Lunch Menu**  
**2025 聖誕午宴套餐**

Purée of Pumpkin Soup  
flavored with Ginger  
南瓜薑蓉湯

Bread Rolls with Butter  
麵包配牛油

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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

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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**

**2025 Christmas Set Dinner Menu**  
**2025 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  
配鵪鶉蛋、菜苗沙律、香檳醋汁

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

Bread Rolls with Butter  
麵包配牛油

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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

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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