



## 朗峰餐廳平安夜自助餐

### PEAK WING DINING ROOM CHRISTMAS EVE BUFFET

24<sup>th</sup> Dec 2018, Monday 6:30pm to 9pm

#### Salad and Appetizer

Poached Salty Cod Fish, String Bean and Tomato Salad  
Smoked Norway Salmon with Dill and Mustard Dressing  
Quinoa, Avocado and Veggie Salad with Yuzu Dressing  
Turkey Salad with Kidney Bean and Sweet Corn  
Lobster and Seafood Salad  
Parma Ham and Melon  
Pastrami and Fontina Cheese Salad with Raisin  
Cherry Tomato with Onion Salad  
Cucumber Salad with Fresh Dill and Sour Cream  
Japanese Seaweed Salad, Sea whelk and Scallop Ligament  
Import Salad Leaf with Condiments  
Seafood Platter (Chilled Razor Clams, New Zealand Mussels, Prawns, Sea Scallops)  
served with Cocktail Sauce and Lemon

#### Cutting Station

Marinated Fresh Salmon Carpaccio with Lemon Olive Oil Dressing

#### Soup

Classic French Bouillabaisse  
served with Garlic Bread, Soft Roll and Sardinian Bread

#### Carving Station

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

#### Chafing Dishes

Grilled Lamb Chop with Port Wine Jus  
Stir-fried Beef Tenderloin with Mushroom and Gravy  
Miso Glazed Black Cod with Assorted Vegetable  
Tradition Cotechino and Toulouse Sausage with Lentil  
Baked Oyster with Béchamel and Cheese  
Braised Garoupa Fillet with Eggplant, Garlic and Oyster Sauce  
Pan-fried Tiger Prawn with Signature Sauce  
Deep-fried Crispy Chicken  
Indian Chicken Curry with Fragrant Rice and Roti Prata  
Spaghetti with Assorted Seafood Reduction  
Braised Assorted Vegetable with Crabmeat  
Black Truffle Mashed Potato

#### Desserts

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

Coffee or Tea

#### 沙律及冷盤

鱈魚四季豆番茄沙律  
挪威煙三文魚伴刁草芥末汁  
柚子汁牛油梨藜麥沙律  
火雞腰豆粟米沙律  
龍蝦海鮮沙律  
意大利巴馬火腿伴蜜瓜  
煙燻牛肉芝士沙律  
車厘茄沙律  
刁草青瓜沙律  
中華沙律、辣味螺肉、帶子裙邊  
田園沙律菜及配料  
海鮮拼盤 ( 蠔子、紐西蘭青口、大蝦、帶子 )  
配雞尾醬及檸檬

#### 現切專櫃

自家醃鮮三文魚薄切

#### 湯

法式海龍皇湯  
配蒜茸包、麵包及薩丁尼亞薄脆

#### 烤車

聖誕燒釀美國火雞伴金巴利汁及火雞汁  
烤美國牛肋排配紅酒汁  
蜜汁燒火腿

#### 熱盤

烤羊扒配砵酒汁  
磨菇燒汁炒牛柳  
鱈魚西京燒  
意式釀豬肉腸、圖魯茲豬肉腸及扁豆  
白汁芝士焗蠔  
紅燒茄子海斑球  
秘制香煎虎蝦  
脆皮炸子雞  
印式咖喱雞配香飯及油酥餅  
雜錦海鮮汁意粉  
蟹肉扒時蔬  
黑松露薯蓉

#### 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  
乳酪意式奶凍伴香桃醬  
法式焦糖燉蛋  
栗子蛋糕  
紐約芝士蛋糕  
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.