

Walking with Dinosaurs - The Arena Spectacular

International Lunch Buffet

與龍同行 震撼舞台 - 國際美食自助午餐

Arena Kitchen on Level 1 一樓 Arena Kitchen

(22, 23, 24, 27, 29, 30 Dec 2010 & 02 Jan 2011)

(2010年12月22, 23, 24, 27, 29, 30日及2011年1月2日)

Appetizers & Salads 頭盤及沙律

Prawn Salad with Melon 蜜瓜鮮蝦沙律

Smoked Salmon with Baby Onion and Capers 煙三文魚配洋蔥水瓜豆

Soba Noodles with Crab Meat and Sesame Dressing 冷麵伴蟹肉芝麻醬

Selection of Maki and Sushi with Condiment 特選雜錦壽司

Chicken Fillet and Peach Salad with Cashew Nuts 雞柳香桃沙律配腰果

Thai Beef Salad with Cilantro 泰式牛肉沙律

Cherry Tomato, Shredded Carrot and Sweet Corn (Veg) 車厘茄, 胡蘿蔔絲及粟米粒 (素)

4 kinds of Garden Greens with Dressing and Condiment (Veg) 田園什菜配沙律汁 (素)

Dressings: French, Italian, Thousand Island and Vinaigrette

醬汁: 法汁, 意大利汁, 千島汁, 油醋汁

Soup 湯

Cream of Mushroom with Garlic Croutons 忌廉蘑菇湯配蒜蓉麵包粒

Carving 切肉銀車

Roasted Christmas Turkey with Chestnut Stuffing 烤聖誕火雞釀栗子蓉

Hot Dishes 熱盤

Braised Ox-tail in Red Wine Sauce 燴紅酒牛尾汁

Pan-fried Ling Fish with Saffron Sauce 香煎魚柳配紅花忌廉汁

Chicken Nuggets 炸雞寶

Oven-baked Spring Chicken in Red Wine Sauce 焗燒春雞配紅酒汁

Pan-fried Veal Cutlet with Pumpkin Mashed Potato and Mushrooms Sauce

煎牛仔扒配南瓜薯蓉蘑菇汁

Sautéed Straw Mushrooms and Broccoli with Egg White Sauce 炒西蘭花草菇配蛋白汁

Linguini with Tomato and Black Olive Coulis (Veg) 扁意大利麵配蕃茄黑橄欖 (素)

Seasonal Green Vegetables with Sesame Oil (Veg) 麻香炒時蔬 (素)

Fried Vermicelli in Singapore Style 星洲炒米

Fried Rice with Crab Meat and Tomato Sauce 茄汁蟹肉炒飯

Desserts 甜品

Chocolate Fountain with Marsh Mallow 棉花糖朱古力噴泉

Home-made Waffle with Peanut Sauce and Coarse Sugar 港式格仔餅

New York Cheese Cake 紐約芝士餅 / Grand Chocolate Cake 皇家朱古力蛋糕

Fresh Cream Cake 鮮忌廉蛋糕 / Mango Puff 芒果泡芙

Sweetened Bean Curd with Brown Sugar 山水豆腐花

Mixed Fruit Jelly 雜果啫喱 / Fresh Fruit Platter 鮮果拼盤

每位港幣 HK\$168* per person

(HK\$88* each for children aged 3-11; 3-11 歲小童每位只需港幣\$88*)

(Veg) - Vegetarian Choices (素) - 素菜

*Price is subject to 10% service charge 另收加一服務費