

Walking with Dinosaurs - The Arena Spectacular
Christmas and New Year International Dinner Buffet
與龍同行 震撼舞台 - 聖誕新年國際美食自助晚餐
Arena Kitchen on Level 1 一樓 Arena Kitchen

24,25,26,31 December 2010 & 1 January 2011
(2010年12月24,25,26,31日及2011年1月1日)

Seafood Station 海鮮塔

Prawn, NZ Mussel, Clam

大蝦, 新西蘭青口, 蜆

Seafood Platter Per Person 每人一客海鮮拼盤

US Bald Eagle Oyster, Alaskan King Crab Leg, North Pole Sea Whelk

美國生蠔, 亞拉斯加蟹腳, 海螺

Salad Bar and Cold Platter 沙律及冷盤

Arugula, Frisee, Red Chicory, Butter Lettuce, Romaine Lettuce (Veg) 法式精選什菜 (素)

Red and Yellow Cherry Tomato (Veg) 車厘茄 (素)

Smoked Salmon with Condiments 煙三文魚配各式配料

Roasted Mixed Vegetables with Balsamic Vinegar (Veg) 烤雜菜配意式黑醋 (素)

Waldorf Salad with Dry Apricot and Walnut (Veg) 核桃香桃華都夫沙律 (素)

Lobster Mousse 龍蝦慕絲

Stuffed New Potato with Tuna Mousse 釀新薯配吞拿魚醬

Christmas Smoked Turkey Breast with Mango Coulis 聖誕火雞胸配芒果醬

Crab Stick and Cucumber Salad with Crab Roe 蟹籽蟹柳青瓜沙律

Prawn and Pomelo Salad with Sliced Shallot and Dried Coconut 金柚蝦沙律

Marinated Pumpkin with Crab Roe 蟹籽南瓜沙律

Selection of Iced Soba with Assorted Toppings 日式冷麵

International Cheese Platter 環球芝士拼盤

Soup 熱湯

Beef Consommé with Goose-livers Won Ton 牛清湯配鵝肝雲吞

Sashimi and Sushi Live Station 即制魚生及壽司

Sashimi (Salmon, Octopus, Red Tuna, Amberjack, & Kanpachi)

魚生 (三文魚, 八爪魚, 吞拿魚, 甘蝦, 鱒紅魚)

Sushi, Makj and Hand Roll 日式壽司, 卷物及手卷

(Salmon, Sea Snapper, Octopus, Red Tuna, Prawn, Inari and Tamago)

(三文魚, 鯛魚, 八爪魚, 吞拿魚, 蝦, 墨魚片及日式甜蛋)

(To be continued 續下頁)

Wagon 肉類

Roasted Australian Prime Rib of Beef with Pommery Mustard Sauce

燒澳洲特級牛肉配芥末子汁

Christmas Tom Turkey with Traditional Stuffing 聖誕燒釀火雞

Plate Service 每人一客

Baked Lobster Thermidor (Half) with Australian Wagyu Beef 法式焗龍蝦(半邊)配澳洲和牛

Hot Dish 熱盤

Pan-fried Fillet of Barramundi with Red Bell Pepper Sauce 香煎盲曹配紅椒汁

Skewer of Scallop and Prawn with Mango Salsa 帶子蝦串配芒果醬

Roasted Roulade of Chicken Filled with Chestnut Stuffing 栗子燒雞

Braised Whole Veal Shank with Jus Reduction 香草燴牛腿

Sautéed Prawns and Green Bean with Yunnan Ham 富貴蝦球

Sautéed Egg White on Green Asparagus (Veg) 露筍炒蛋白(素)

Fried Rice with Diced Hokkaido Scallops 北海道帶子炒絲曲

Dessert 甜品

Christmas Pudding 聖誕布甸

Christmas Stollen 聖誕果子麵包

Christmas Log Cake 聖誕樹頭蛋糕

Christmas Cookies 聖誕曲奇

Crème Brulee 焦糖布丁

Tiramisu 意大利芝士蛋糕

Black Forest Cake 黑森林蛋糕

Apple Cinnamon Tart 蘋果肉桂撻

Orange Poppy Seed Cake 橙味蛋糕

White Chocolate Macaroon Terrine 法式白朱古力蛋白杏仁餅

Mango Passion Fruit Pudding 芒果熱情果布丁

Blueberry Cheese Cake 藍草莓芝士蛋糕

Ice Cream Station with Condiments 各式雪糕及配料

Live Cooking Station 即場烹調

Mango Strudel with Condiments 芒果卷配各式配料

每位港幣 HK\$438* per person

(HK\$268* each for children aged 3-11; 3-11 歲小童每位只需港幣\$268*)

(Veg) – Vegetarian Choices (素) – 素食選擇

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