

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

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

Seafood Station 海鮮塔

Prawn, NZ Mussel, Clam on Ice with Cocktail Sauce 大蝦, 新西蘭青口, 蜆配咯嗲汁

Salad Bar and Cold Platter 沙律及冷盤

Marinated Salmon with Dill and Mustard Dressing 香草三文魚

Smoked Turkey Breast with Mango Coulis 煙火雞胸配芒果醬

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

Stuffed Tomato with Crab Meat Mayonnaise 蕃茄釀蟹肉沙律

Parma Ham with Melon Wedge 巴馬火腿伴蜜瓜

Roasted Chicken and Pineapple Salad 燒雞菠蘿沙律

Italian Tuna Fish and Bell Pepper Salad 意大利吞拿魚配什椒沙律

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

Seafood Salad with Apple and Celery 海鮮蘋果西芹沙律

Thai Pork Neck Meat and Onion Salad 泰式豬頸肉洋蔥沙律

Fresh French Lettuces with Condiments and Dressing (Veg) 法式雜菜沙律配沙律汁 (素)

Japanese Station 日式魚生及壽司

Sushi and Sashimi 壽司及魚生

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

(三文魚, 吞拿魚, 鯛魚, 墨魚片, 八爪魚, 及日式甜蛋)

Soup 熱湯

Oven Roasted Tomato Soup with Bay Shrimps 焗海蝦蕃茄湯

Carving 切肉銀車

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

Roasted Australian Rib Eye of Beef with Red Wine Sauce 烤澳洲肉眼扒配紅酒汁

Hot Dish 熱盤

Roasted Rack of Lamb with Herbs Sauce 烤羊仔架配香草汁

Pan-fried Fillet of Salmon 煎三文魚

Seasonal Vegetable and Glazed Chestnut (Veg) 燴栗子配時蔬 (素)

Roasted US Duck Breast with Orange Gravy 燒鴨胸配橙燒汁

Poached Chicken with Home-made Sauce 秘製貴妃雞

Wok-fired Pork Spareribs with Mayonnaise 奇妙沙拉骨

(To be continued 續下頁)

Braised Seasonal Vegetable with Oyster Mushrooms (Veg) 鮑魚菇扒時菜 (素)

Fried Vermicelli in Singapore Style 星洲炒米

Fried Rice with Abalone Sauce Wrapped in Lotus Leaf 鮮蝦荷葉飯

Dessert 甜品

Christmas Pudding with Brandy Sauce 聖誕布甸配白蘭地汁

Christmas Mince Pie, Stollen and Cookies 聖誕肉批, 果子麵包及曲奇

Selection of Christmas Cakes and Pastries 精選聖誕蛋糕及雜餅

Tropical Fruits Platter and Strawberry 士多啤梨雜果盤

Vanilla Cranberry Bavarian 雲呢拿草莓奶凍

Apple Cinnamon Tart 蘋果肉桂批

Chocolate Cake 朱古力蛋糕

Mango Passion Fruit Pudding 芒果熱情果布丁

Sweetened Bean Curd with Brown Sugar 山水豆腐花

Ice Cream Counter with Condiments 各式雪糕

每位港幣 HK\$198* per person

(HK\$118 each for children aged 3-11; 3-11 歲小童每位只需港幣\$118*)*

(Veg) – Vegetarian Choices (素) – 素食選擇

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