

# CHRISTMAS Semi-buffet Lunch

Available from 9 – 15 December 2024  
(11:30am – 2:30pm)

由2024年12月9日至15日上午11時半至下午2時半內供應

## APPETIZER 自助頭盤

- Salad bar 沙律吧

## SOUP 湯

- Selected daily western and Chinese soup

是日精選西式及中式餐湯

## MAIN COURSE (ONE MAIN COURSE PER GUEST)

主菜 (可選擇一款)

HK\$168

- Roasted turkey with chicken liver sauce

燒火雞配雞肝汁

Or 或

- Roasted honey smoked ham with pineapple sauce

蜜糖燒煙火腿配菠蘿醬

HK\$208

- Grilled scallop in black truffle paste with spaghetti

煎帶子黑松露菌醬意大利粉

Or 或

- Duck confit with mashed potatoes

法國油封鴨腿配薯蓉

HK\$248

- German pork knuckle with deep fried potato wedges

德國咸豬手配炸薯角

Or 或

- Braised lamb shank in red wine sauce and mashed potato

紅酒燴羊膝配薯蓉

HK\$288

- Roasted salmon fillet with white wine cream sauce

三文魚白酒忌廉汁

Or 或

- Grilled sirloin beef steak

烤西冷牛扒

## DESSERTS 甜品

Selected daily dessert 是日精選甜品

## DRINKS 飲品

- Unlimited serving freshly brewed coffee and black tea

無限量供應即磨咖啡及精選紅茶

Please contact us for more information

請聯絡我們，預訂或了解更多詳情 T: 2132 2688 E: fnb@mr2.com.hk

A: 2 MacDonnell Road, Mid-Levels, H.K. 香港半山麥當勞道2號

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# CHRISTMAS Semi-buffet Lunch

Available from 16 – 22 December 2024

(11:30am – 2:30pm)

由2024年12月16至22日上午11時半至下午2時半內供應

## APPETIZER 自助頭盤

- Salad bar 沙律吧


## SOUP 湯

- Selected daily western and Chinese soup  
是日精選西式及中式餐湯

## MAIN COURSE (ONE MAIN COURSE PER GUEST)

主菜 (可選擇一款)

HK\$168

 - Three types cheese & sun dried tomato pizza  
(Vegetarian)

三式芝士配蕃茄乾薄餅 (素食)

Or 或

- Gillet pork chop, udon in Japanese curry soup  
日式咖喱湯烏冬配吉列豬扒

HK\$208

- Roasted turkey with chicken liver sauce  
燒火雞配雞肝汁

Or 或

- Pan-fried scallops with spaghetti  
in black truffle paste cream sauce  
黑松露菌醬帶子忌廉汁意大利粉

HK\$238

- Pan-fried salmon fillet with saffron cream sauce  
香煎三文魚配藏紅忌廉汁

Or 或

- Korean BBQ beef ribs with kimchi fried rice  
韓式燒牛肋骨配泡菜炒飯

Or 或

- Pan-fried prawns risotto with lobster sauce  
香煎辣蝦配龍蝦汁意大利飯

HK\$268

- Slow cooked U.S pork tomahawk with apple sauce  
慢煮美國豬斧頭扒配蘋果醬

Or 或

- German pork knuckles  
德國咸豬手

Or 或

- Red wine braised lamb shank with mashed potato  
紅酒燴羊膝配薯蓉

HK\$308

- Grilled seafood platter with lobster  
(salmon fillet and scallop)  
扒龍蝦海鮮拼盆 (三文魚及帶子)

Or 或

- Beef Wellington  
威靈頓牛柳

## DESSERTS 甜品

- Selected daily dessert 是日精選甜品

## DRINKS 飲品

- Unlimited serving freshly brewed coffee  
and black tea

無限量供應即磨咖啡及精選紅茶

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# CHRISTMAS Semi-buffet Lunch

Available from 23 – 26 December 2024  
(11:30am – 2pm)

由2024年12月23日至26日上午11時半至下午2時內供應

## APPETIZER 自助頭盤

- Salad bar 沙律吧

## COLD DISHES 冷盤

- Seafood on Ice (shrimps, snow crab legs,  
black mussels & white clams)  
冰鎮海鮮 (海蝦 / 松葉蟹腳 / 黑青口 / 白蜆)

## SOUP 湯

- Selected daily western soup  
是日精選西式餐湯

## CARVING STATION 即切烤肉

- Roasted turkey with chicken liver sauce  
燒火雞配雞肝汁

## HOT DISHES 熱盤

- Seared foie gras with balsamic dressing on toast  
煎鵝肝配黑醋汁及多士

## MAIN COURSE (ONE MAIN COURSE PER GUEST) 主菜 (可選擇一款)

- Roasted salmon fillet Provencal with herbs  
香草寶雲酥焗三文魚

Or 或

- Slow cooked U.S pork tomahawk  
with braised apple sauce

慢煮美國豬斧頭扒配燴蘋果醬

Or 或

- Roasted lamb rack with herbs, serve  
with rosemary sauce and potato wedges

香草燒羊鞍配露絲瑪利汁及薯角

Or 或

- Australia M4-5 wagyu sirloin steak with porcini sauce  
澳洲M4-5和牛西冷配牛肝菌汁

## DESSERTS 甜品

- Chocolate opera 朱古力劇院蛋糕

- Chocolate fondant 心太軟

- Cheese cake 芝士蛋糕

- Christmas yule log cake 聖誕樹頭蛋糕

- Christmas pudding 聖誕布甸

- Movenpick ice cream cup Movenpick 杯裝雪糕

- Chocolate fountain with condiments

朱古力噴泉及配料

(Watermelon, melon, cantaloupe and pineapple)

(西瓜, 蜜瓜, 哈密瓜及菠蘿)

## DRINKS 飲品

- Unlimited serving freshly brewed coffee  
and black tea

無限量供應即磨咖啡及精選紅茶

每位 HK\$388 per person

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# CHRISTMAS Semi-buffet Dinner

Available from 24 – 25 December 2024  
(6pm – 9pm)

由2024年12月24至25日下午6時至9時內供應

## APPETIZER 自助頭盤

- Salad bar 沙律吧

## COLD DISHES 冷盤

- Seafood on Ice (abalones, shrimps, snow crab legs, black mussels & white clams)  
冰鎮海鮮 (鮑魚, 海蝦, 松葉蟹腳, 黑青口及白蜆)

## SOUP 湯

- Lobster bisque  
龍蝦湯

## CARVING STATION 即切烤肉

- Roasted turkey with chicken liver sauce  
燒火雞配雞肝汁

## HOT DISHES 自助熱盤

- Seared foie gras with balsamic dressing on toast  
煎鵝肝配黑醋汁及多士

## MAIN COURSE (ONE MAIN COURSE PER GUEST)

主菜 (可選擇一款)

- Roasted Australian wagyu beef combo (Sirloin steak, grilled ox tongue with sea salt & braised beef cheeks in red wine)  
澳洲和牛三拼 (西冷, 鹽燒和牛脷及紅酒燴牛面頰)
- Or 或
- Grilled seafood platter (lobster, salmon fillet and scallop)  
烤海鮮拼盤 (龍蝦、三文魚及帶子)

## DESSERTS 甜品

- Macarons 法式杏仁餅
- Chocolate opera 朱古力劇院蛋糕
- Chocolate fondant 心太軟
- Cheese cake 芝士蛋糕
- 3.6 Hokkaido milk pudding 3.6北海道牛奶布甸
- Christmas yule log cake 聖誕樹頭蛋糕
- Christmas pudding 聖誕布甸
- Movenpick ice cream cup Movenpick 杯裝雪糕
- Chocolate fountain with condiments 朱古力噴泉及配料  
(Watermelon, melon, cantaloupe and pineapple)  
(西瓜, 蜜瓜, 哈密瓜及菠蘿)

## DRINKS 飲品

- Unlimited serving freshly brewed coffee and black tea  
無限量供應即磨咖啡及精選紅茶

每位 HK\$588 per person

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# SPECIAL SET DINNER

Available from 5 December 2024  
to 5 January 2025 (6pm – 9pm)  
(except Dec 24 & 25 December 2024)

由2024年12月5日至2025年1月5日  
下午6時至9時內供應  
(2024年12月24及25日除外)

## APPETIZER 頭盤

- Seafood cocktail

(Boston lobster claws, abalones,  
shrimps and mussels)

海鮮杯 (波士頓龍蝦鉗，鮑魚，海蝦，青口)

Or 或

✔ - Mozzarella, tomatoes, green

& black olives and basil pesto salad

(Vegetarian)

水牛芝士、蕃茄及青黑橄欖配羅勒香草醬沙律  
(素食)

## SOUP 湯

- Mushroom cream soup

蘑菇忌廉湯

## MAIN COURSE (ONE MAIN COURSE PER GUEST)

主菜 (可選擇一款)

### HK\$268

- Roasted lamb rack with herbs,  
serve with rosemary sauce  
and potato wedges

香草燒羊鞍配露絲瑪利汁及薯角

Or 或

- Slow cooked U.S pork tomahawk  
with apple sauce

慢煮美國豬斧頭扒配蘋果醬

Or 或

✔ - Italian style eggplant lasagna (Vegetarian)  
意式烤茄子千層麵 (素食)

### HK\$298

- Australia M4-5 wagyu sirloin steak  
with porcini sauce

澳洲M4-5和牛西冷配牛肝菌汁

## DESSERTS 甜品

- Chocolate fondant 心太軟

Or 或

- Christmas pudding 聖誕布甸

## DRINKS 飲品

- Freshly brewed coffee or black tea  
即磨咖啡或精選紅茶

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