

CHRISTMAS Semi-buffet Lunch

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

由2024年12月9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
- 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
- Duck confit with mashed potatoes 法國油封鴨腿配薯蓉

HK\$248

- German pork knuckle with roasted new potatoes 德國咸豬手配燒新薯
- 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

- Grilled sirloin beef steak 烤西泠牛扒

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

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





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

- Roasted turkey with chicken liver sauce 燒火雞配雞肝汁
- 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
- Korean BBQ beef ribs with kimchi fried rice 韓式燒牛肋骨配泡菜炒飯
- 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
- German pork knuckles 德國咸豬手
- 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) 扒龍虾海鮮拼盆 (三文魚及帶子)
- 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
- Slow cooked U.S pork tomahawk with braised apple sauce 慢煮美國豬斧頭扒配燴蘋果醬
- Roasted lamb rack with herbs, serve with rosemary sauce and roasted new potatoes 香草燒羊鞍配露絲瑪利汁及燒新薯
- 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)
- 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)
- 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 roasted new potatoes 香草燒羊鞍配露絲瑪利汁及燒新薯
- Slow cooked U.S pork tomahawk with apple sauce 慢煮美國豬斧頭扒配蘋果醬
- 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
- 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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