VOYAGER'S

Winter Solstice Semi-Buffet Dinner

冬至半自助晚餐

Main Dish 主菜 (Select one 任選一款)

Mud Crab & Butternut Squash Risotto with Pancetta and Spinach

蟹肉南瓜意大利飯配意大利煙肉及菠菜

Or 或

Roasted Pigeon with Figs and Black Truffle Sauce

無花果烤乳鴿配黑松露汁

Or 或

Sous vide Brittany turbot fillet with asparagus and lemon butter sauce

低溫慢煮布列塔尼多寶魚配露荀及檸檬牛油汁

Or 或

Braised Wagyu Beef Cheek with Mashed Potato and Grilled Veggies

紅燒和牛臉頰肉配香滑薯泥及烤時蔬

The following dishes will be serve by buffet-style 以下美食將以自助形式供應:

Cold Seafood On Ice 冰鎮海鮮

Snow Crab Leg 雪花蟹爪

Fresh Prawn 大蝦、Mussel 青口、Clam 大蜆

Japanese Sashimi 日式刺身

Salmon 三文魚、Hamachi 油甘魚、Snapper 鯛魚、Hokkigai 北寄貝、Octopus 八爪魚

Appetisers and Salad 前菜及沙律

Parma Ham with Melon, Italian Salami 意大利火腿配蜜瓜及沙樂美腸

Smoked Salmon 煙三文魚

Assorted Cold Cut Sausages 特選凍肉腸

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Heirloom Tomato and Mozzarella Salad with Fresh Basil and Black Olive
彩色蕃茄及水牛芝士沙律配鮮羅勒及黑水欖

Assorted Seafood Pasta Salad
特選海鮮意大利粉沙律

Roasted Potato with Herbs and Egg Salad with Garlic Mayonnaise
香草烤薯仔沙律配烚蛋及蒜香蛋黃醬

Secret Roasted Veggies Salad with Semi-dried Tomatoes and Aged Balsamic
秘製烤雜菜沙律配半乾蕃茄及陳年黑醋

Spicy Beef Salad with Pickled Cucumber, Red Onion and Chilli
香辣牛肉沙律配酸青瓜、紅洋蔥及辣椒

Assorted Lettuce 特選生菜、Sweet Corn 甜粟米、Cucumber 青瓜、
Cherry Tomatoes 車厘茄、Beetroot 紅菜頭

Hot Soup 熱湯

Voyager's Clam Chowder 遨航蜆肉周打湯

Double-boiled Chicken Soup with Conch and Cordyceps Flower 蟲草花螺頭燉雞湯

Dessert 甜品

Black Forest Cake 黑森林蛋糕

German Cheesecake 德國芝士餅

Caramel Walnut Mousse Cake 焦糖核桃慕斯蛋糕

Chocolate Pudding 朱古力布甸

Green Tea and Red Bean Mousse Cake 綠茶紅豆幕斯蛋糕

Fresh Fruit Platter 鮮果拼盤

Adult 成人 HK$418 | Child 小童 HK$268 | Senior 長者 HK$338

The Club reserves the right to adjust the dishes based on supply availability without prior notice.
菜式或會因應供應情況而有所調整，本會有權不作另行通知。