PIERSIDE
Bar & Restaurant

CHRISTMAS EVE SEMI-BUFFET DINNER 平安夜半自助晚餐

LOBSTER AND ABALONE PLATTER (PER PERSON) 龍蝦鮑魚拼盤 (每位一客)

Half Shell Boston Lobster and Isoyaki Abalone
半殼波士頓龍蝦及磯煮鮑魚

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Legs, Prawns, Sea Whelks and Clams
鱈場蟹腳、蝦、翡翠螺及蜆

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

Parma Ham with Melon
巴馬火腿配蜜瓜

Smoked Dill Salmon with Honey Mustard Dressing
煙刁草三文魚配蜂蜜芥末汁

Duck Liver Terrine on Toast
鴨肝凍批配多士

Scallop and Egg Pasta Salad
帶子雞蛋意粉沙律

Buffalo Mozzarella Cheese and Tomato with Pesto
番茄水牛芝士配意式青醬

Thai-style Seafood Salad
泰式海鮮沙律

Potato Mustard Salad
芥末薯仔沙律

Assorted Garden Greens
雜沙律菜

Dressings: Vinaigrette Dressing, Thousand Island Dressing, Caesar Dressing, Balsamic Vinegar, Honey Mustard Dressing
醬汁：油醋汁、千島汁、凱撒汁、意大利黑醋汁、蜂蜜芥末汁

SOUP 餐湯

Wild Mushroom Truffle Cream Soup
野菌松露忌廉湯

Assorted Bread Roll with Butter and Jam
各式餐包配牛油和果醬

HOT DISHES 熱盤

Signature Pizza
精選薄餅

Prawn and Potato Swirl
香脆薯絲蝦

PIERSIDE
Bar & Restaurant

MAIN COURSE 主菜

Sous-vide Turkey Roll with Pancetta Brussels Sprouts, Caramelised Chestnut and Giblets Sauce
慢煮火雞卷配煙肉小椰菜、焦糖栗子及雞雜汁

or 或

King Prawns, Crab Paste and Wild Mushroom Risotto
大蝦、蟹膏及野菌意大利飯

or 或

Miso Cod Fish with Mashed Garlic Potatoes
鱈魚西京燒配香蒜薯蓉

or 或

Roasted Provençal Rack of Lamb with Rosemary Jus
燒法式寶雲酥羊架配迷迭香燒汁

or 或

Grilled Australian M4 Wagyu Beef Striploin with Truffle Sauce
香烤澳洲M4和牛西冷扒配黑松露汁

DESSERT BUFFET 自助甜品

Chocolate Log Cake
朱古力樹頭蛋糕

Cream Cheese Mousse Cake
忌廉芝士慕絲蛋糕

Raspberry Mousse Cake
紅桑子慕絲蛋糕

Christmas Stollen
聖誕果子麵包

Green Tea Mousse Cake
綠茶慕絲蛋糕

Festive Mince Pie
節日餡餅

Christmas Pudding
聖誕布甸

Seasonal Fruit
時令水果

Selection of Ice Cream
精選雪糕

Freshly Brewed Coffee or Tea
即磨咖啡或茗茶

每位成人港幣 HK$728 per adult
每位小童港幣 HK$528 per child

- The above prices are subject to 10% service charge based on the original price 以上價目另收取以原價計算之加一服務費
- The child price is applicable to children aged between 3 and 11 小童價錢適用於3歲至11歲
- Please inform your server of any food-related allergies as your well-being and comfort are our greatest concern
  為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡

20261224D

PIERSIDE
Bar & Restaurant

CHRISTMAS SEMI-BUFFET DINNER 聖誕半自助晚餐

LOBSTER AND ABALONE PLATTER (PER PERSON) 龍蝦鮑魚拼盤 (每位一客)

Half Shell Boston Lobster and Isoyaki Abalone
半殼波士頓龍蝦及磯煮鮑魚

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Legs, Prawns, Sea Whelks and Clams
鱈場蟹腳、蝦、翡翠螺及蜆

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

Parma Ham with Melon
巴馬火腿配蜜瓜

Smoked Dill Salmon with Honey Mustard Dressing
煙刁草三文魚配蜂蜜芥末汁

Duck Liver Terrine on Toast
鴨肝凍批配多士

Scallop and Egg Pasta Salad
帶子雞蛋意粉沙律

Buffalo Mozzarella Cheese and Tomato with Pesto
番茄水牛芝士配意式青醬

Thai-style Seafood Salad
泰式海鮮沙律

Potato Mustard Salad
芥末薯仔沙律

Assorted Garden Greens
雜沙律菜

Dressings: Vinaigrette Dressing, Thousand Island Dressing, Caesar Dressing, Balsamic Vinegar, Honey Mustard Dressing
醬汁：油醋汁、千島汁、凱撒汁、意大利黑醋汁、蜂蜜芥末汁

SOUP 餐湯

Wild Mushroom Truffle Cream Soup
野菌松露忌廉湯

Assorted Bread Roll with Butter and Jam
各式餐包配牛油和果醬

HOT DISHES 熱盤

Signature Pizza
精選薄餅

Prawn and Potato Swirl
香脆薯絲蝦

PIERSIDE
Bar & Restaurant

MAIN COURSE 主菜

Sous-vide Turkey Roll with Pancetta Brussels Sprouts, Caramelised Chestnut and Giblets Sauce
慢煮火雞卷配煙肉小椰菜、焦糖栗子及雞雜汁

or 或

King Prawns, Crab Paste and Wild Mushroom Risotto
大蝦、蟹膏及野菌意大利飯

or 或

Miso Cod Fish with Mashed Garlic Potatoes
鱈魚西京燒配香蒜薯蓉

or 或

Roasted Provençal Rack of Lamb with Rosemary Jus
燒法式寶雲酥羊架配迷迭香燒汁

or 或

Grilled Australian M4 Wagyu Beef Striploin with Truffle Sauce
香烤澳洲M4和牛西冷扒配黑松露汁

DESSERT BUFFET 自助甜品

Chocolate Log Cake
朱古力樹頭蛋糕

Cream Cheese Mousse Cake
忌廉芝士慕絲蛋糕

Raspberry Mousse Cake
紅桑子慕絲蛋糕

Christmas Stollen
聖誕果子麵包

Green Tea Mousse Cake
綠茶慕絲蛋糕

Festive Mince Pie
節日餡餅

Christmas Pudding
聖誕布甸

Seasonal Fruit
時令水果

Selection of Ice Cream
精選雪糕

Freshly Brewed Coffee or Tea
即磨咖啡或茗茶

每位成人港幣 HK$728 per adult
每位小童港幣 HK$528 per child

- The above prices are subject to 10% service charge based on the original price 以上價目另收取以原價計算之加一服務費
- The child price is applicable to children aged between 3 and 11 小童價錢適用於3歲至11歲
- Please inform your server of any food-related allergies as your well-being and comfort are our greatest concern
  為閣下健康著想，如閣下對任何食物有過敏反應，請與服務員聯絡

20261225D

PIERSIDE
Bar & Restaurant

BOXING DAY SEMI-BUFFET DINNER 節禮日半自助晚餐

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Legs, Prawns, Sea Whelks and Clams
鱈場蟹腳、蝦、翡翠螺及蜆

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

Parma Ham with Melon
巴馬火腿配蜜瓜

Smoked Dill Salmon with Honey Mustard Dressing
煙刁草三文魚配蜂蜜芥末汁

Duck Liver Terrine on Toast
鴨肝凍批配多士

Scallop and Egg Pasta Salad
帶子雞蛋意粉沙律

Buffalo Mozzarella Cheese and Tomato with Pesto
番茄水牛芝士配意式青醬

Thai-style Seafood Salad
泰式海鮮沙律

Potato Mustard Salad
芥末薯仔沙律

Assorted Garden Greens
雜沙律菜

Dressings: Vinaigrette Dressing, Thousand Island Dressing, Caesar Dressing, Balsamic Vinegar, Honey Mustard Dressing
醬汁：油醋汁、千島汁、凱撒汁、意大利黑醋汁、蜂蜜芥末汁

SOUP 餐湯

Wild Mushroom Truffle Cream Soup
野菌松露忌廉湯

Assorted Bread Roll with Butter and Jam
各式餐包配牛油和果醬

HOT DISHES 熱盤

Signature Pizza
精選薄餅

Prawn and Potato Swirl
香脆薯絲蝦

PIERSIDE
Bar & Restaurant

MAIN COURSE 主菜

Sous-vide Turkey Roll with Pancetta Brussels Sprouts, Caramelised Chestnut and Giblets Sauce
慢煮火雞卷配煙肉小椰菜、焦糖栗子及雞雜汁

or 或

King Prawns, Crab Paste and Wild Mushroom Risotto
大蝦、蟹膏及野菌意大利飯

or 或

Miso Cod Fish with Mashed Garlic Potatoes
鱈魚西京燒配香蒜薯蓉

or 或

Roasted Provençal Rack of Lamb with Rosemary Jus
燒法式寶雲酥羊架配迷迭香燒汁

or 或

Grilled Australian M4 Wagyu Beef Striploin with Truffle Sauce (Additional HK$40)
香烤澳洲M4和牛西冷扒配黑松露汁 (另加港幣$40)

DESSERT BUFFET 自助甜品

Chocolate Log Cake
朱古力樹頭蛋糕

Cream Cheese Mousse Cake
忌廉芝士慕絲蛋糕

Raspberry Mousse Cake
紅桑子慕絲蛋糕

Christmas Stollen
聖誕果子麵包

Green Tea Mousse Cake
綠茶慕絲蛋糕

Festive Mince Pie
節日餡餅

Christmas Pudding
聖誕布甸

Seasonal Fruit
時令水果

Selection of Ice Cream
精選雪糕

Freshly Brewed Coffee or Tea
即磨咖啡或茗茶

每位成人港幣 HK$598 per adult
每位小童港幣 HK$438 per child

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- Please inform your server of any food-related allergies as your well-being and comfort are our greatest concern
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20261226D

PIERSIDE
Bar & Restaurant

NEW YEAR'S EVE SEMI-BUFFET DINNER 除夕半自助晚餐

LOBSTER AND ABALONE PLATTER (PER PERSON) 龍蝦鮑魚拼盤 (每位一客)

Half Shell Boston Lobster and Isoyaki Abalone
半殼波士頓龍蝦及磯煮鮑魚

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Legs, Prawns, Sea Whelks and Clams
鱈場蟹腳、蝦、翡翠螺及蜆

APPETISERS AND SALAD BAR 自助頭盤及沙律吧

Parma Ham with Melon
巴馬火腿配蜜瓜

Smoked Dill Salmon with Honey Mustard Dressing
煙刁草三文魚配蜂蜜芥末汁

Duck Liver Terrine on Toast
鴨肝凍批配多士

Scallop and Egg Pasta Salad
帶子雞蛋意粉沙律

Buffalo Mozzarella Cheese and Tomato with Pesto
番茄水牛芝士配意式青醬

Thai-style Seafood Salad
泰式海鮮沙律

Potato Mustard Salad
芥末薯仔沙律

Assorted Garden Greens
雜沙律菜

Dressings: Vinaigrette Dressing, Thousand Island Dressing, Caesar Dressing, Balsamic Vinegar, Honey Mustard Dressing
醬汁：油醋汁、千島汁、凱撒汁、意大利黑醋汁、蜂蜜芥末汁

SOUP 餐湯

Wild Mushroom Truffle Cream Soup
野菌松露忌廉湯

Assorted Bread Roll with Butter and Jam
各式餐包配牛油和果醬

HOT DISHES 熱盤

Signature Pizza
精選薄餅

Prawn and Potato Swirl
香脆薯絲蝦

PIERSIDE
Bar & Restaurant

MAIN COURSE 主菜

Sous-vide Turkey Roll with Pancetta Brussels Sprouts, Caramelised Chestnut and Giblets Sauce
慢煮火雞卷配煙肉小椰菜、焦糖栗子及雞雜汁

or 或

King Prawns, Crab Paste and Wild Mushroom Risotto
大蝦、蟹膏及野菌意大利飯

or 或

Miso Cod Fish with Mashed Garlic Potatoes
鱈魚西京燒配香蒜薯蓉

or 或

Roasted Provençal Rack of Lamb with Rosemary Jus
燒法式寶雲酥羊架配迷迭香燒汁

or 或

Grilled Australian M4 Wagyu Beef Striploin with Truffle Sauce
香烤澳洲M4和牛西冷扒配黑松露汁

DESSERT BUFFET 自助甜品

Chocolate Truffle Cake
特濃朱古力蛋糕

Marble Cheesecake
大理石芝士蛋糕

Mango Mousse Cake
芒果慕絲蛋糕

Black Forest Cake
黑森林蛋糕

Bread and Butter Pudding
牛油麵包布甸

Green Tea Mousse Cake
綠茶慕絲蛋糕

Tiramisu
意大利芝士餅

Seasonal Fruit
時令水果

Selection of Ice Cream
精選雪糕

Freshly Brewed Coffee or Tea
即磨咖啡或茗茶

每位成人港幣 HK$728 per adult
每位小童港幣 HK$528 per child

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