

川童(3-11歳)Child (aged 3-11),長者(65歳或以上)Senior (aged 65 years old or above)

享用自助胺餐的客人免費進八園內時間為胺上六時起 Free night admission time is 6:00pm onwards for dinner buffet patron

★ 早島優惠(優惠只適用於 2019 年 12 月 9 日 或之前預訂)★

Early bird offer (Only available for booking on or before 9 December 2019)

不適用於已享有優惠價的長者 Not applicable to senior who enjoyed the special price
· 所有價錢均以港幣計算 All prices are in Hong Kong Dollar

☆ 查詢及訂座 Enquiries & Reservation ☆

(852) 3923 2161 / 3923 2323

· 訂座時需收取 50% 按金,按金將於用觸後全數扣減消費(则須現場出示按金收據方可扣減消費)。座位先到先得,額滿即止。

· 免開瓶費 Free Corkage · 泊車優惠只適用於享用「幻彩聖誕自助映餐」之客人,每張訂座桌子可獲贈一張首四川時免費泊車優惠券(每輛車只眼使用一張優惠券)(詳精請參閱預訂表絡內之預訂條款及細則#7)

晚上七時後公園內之其他動物設施、機動遊戲和景點將不言開放、歡迎瀏覽海洋公園網頁 www.oceanpark.com.hk 或致電 3923 2323 查詢詳情



# 幻彩聖誕自助晚餐

## FANTASY CHRISTMAS DINNER BUFFET

### 熊貓薈 Club Panda

供應日期及時間 Available Date and Time

2019 年 12 月 25 - 29 日·晚上 6 時至晚上 9 時 25 - 29 December 2019, 6:00pm - 9:00pm

### 頭盤及沙律 Appetizer & Salad

意式海鮮沙律 Italian Seafood Salad \*澳洲龍蝦 Australian Lobster, 紐西蘭青□ New Zealand Mussel, 加拿大帶子 Canadian Scallop

煙三文魚 Smoked Salmon \*挪威三文魚 Norwegian Salmon

鮮蝦沙律胳隱 Prawn Cocktail \*中國蝦 Chinese Shrimp

燒北海道大帆立貝配素冷麵 Roasted Hokkaido Jumbo Scallop with Somen \*北海道帆立貝 Hokkaido Scallop

香芒龍蝦酥盒 Lobster with Mango in Puff Pastry Case \*加拿大龍蝦 Canadian Lobster

▶ 水牛芝士伴鮮茄羅勒 Buffalo Mozzarella Cheese and Tomato with Basil 煙火雞蘆薈雜果沙律 Smoked Turkey and Aloe Salad with Fresh Fruits

▶ 田園沙律 Garden Greens Salad with Choice of Dressing

### 時急海鮮盤 Assorted Seafood Platter

\*紐西蘭青口、加拿大翡翠螺及阿拉斯加蟹腳 New Zealand Mussel, Canadian Jade Whelk and Alaskan King Crab Leg

### 湯 Soup

龍蝦湯 Lobster Bisque \*加拿大龍蝦 Canadian Lobster

蟹肉粟米羹 Sweet Corn and Crab Meat Soup ◆阿拉斯加蟹肉 Alaskan King Crab Meat

**即切西班牙火腿 Iberico Ham Station** 西班牙火腿配時急蜜瓜 Iberico Ham with Seasonal Melons

### 燒肉車 Carving Station

烤美國西冷牛扒 Roasted U.S. Beef Striploin 燒火雞釀栗子 Roasted Turkey with Chestnut Stuffing

楓糖焗火腿配葡萄汁 Roasted Gammon Ham with Maple Syrup Served with Raisin Jus

### 主菜 Main Course (每位一客 One serving per person)

蠔皇扣原隻八頭鮑魚伴花菇 Braised Abalone with Black Mushrooms in Oyster Sauce \*中國鮑魚 Chinese Abalone

### 熱盤 Hot Dishes

紅酒煙澳洲牛面頰 Braised Australian Beef Cheek in Red Wine

醬皇彩椒海中鮮 Stir-fried Assorted Seafood with Bell Peppers and Homemade Conpoy Sauce

澳洲龍蝦 Australian Lobster, 紐西願青口 New Zealand Mussel, 加拿大帶子 Canadian Scallop, 中國選莊 Chinese Conpoy

慢煮鹿兒島黑豚腩肉 Slow Cooked Kagoshima Pork Belly

▶ 雙菇扒時蔬 Braised Black and Straw Mushrooms on Seasonal Vegetables

西檸香草烤春雞 Roasted Spring Chicken with Lemon and Mixed Herbs

香草烤焗紐西蘭羊鞍 New Zealand Rack of Lamb Provençale 日式汁燒三文魚柳 Teriyaki Salmon Fillet \*挪威三文魚 Norwegian Salmon

意式煙肉忌廉意粉 Spaghetti Carbonara

摇柱海鮮炒飯 Seafood Fried Rice with Conpoy \*澳洲龍蝦 Australian Lobster, 加拿大帶子 Canadian Scallop, 中國瑤柱 Chinese Conpoy

### 甜品 Dessert

聖誕雜果牛油麵包 Christmas Stollen

聖誕樹頭蛋糕 Yule Log Cake

藍莓芝士餅 Blueberry Cheese Cake

栗茸泡芙 Chestnut Puff

芒果布甸 Mango Pudding

合時鮮果盤 Seasonal Fresh Fruit Platter

迷你免治批 Mini Minced Pie

聖誕布甸 Christmas Pudding

薑餅曲奇 Ginger Bread

楊枝甘露 Mango Pomelo Sago

Häagen-Dazs™ 迷你枛裝雪糕 Häagen-Dazs™ Mini Cup Ice Cream 朱古力噴泉配生果 Chocolate Fountain with Assorted Fruits

鮮磨咖啡或菜 Freshly Brewed Coffee or Tea

\*環保海鲜

**福保海鲜亦源地可能因存貨而變更** 

素菜 Vegetaria

每位 Per Person

成人 Adult HK\$520

川童 或 長音 Child or Senior HK\$260

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