

朗峰餐廳平安夜自助餐

X'mas Eve Dinner Buffet at Club Peak Wing

24 Dec 2025, Wednesday 6:30pm to 9pm

(with Gift-giving Session by Santa Claus 聖誕老人派禮物)



On Arrival

Complimentary of Baked Scallops with Butter & Cheese (1 pc) & Baked Lobster with Cheese (half) (Per Person)
每位奉送牛油芝士焗扇貝(1隻)及芝士焗龍蝦(半隻)

Salad and Appetizer 沙律及冷盤

Cucumber & Crab Roe with Sesame Paste Salad 青瓜胡麻醬蟹籽沙律
Assorted Cold Cut Platter 雜錦凍肉碟
Smoked Norway Salmon 挪威煙三文魚凍碟
Garden Green with Condiments 田園沙律菜及配料
Caesar Salad 凱撒沙律
Potato Salad with Bacon and Egg 雞蛋薯仔煙肉沙律

Seafood Bar 海鮮拼盤

Iced Crab Leg, Prawn, Mussels, & Sea Whelk on Ice
Served with Cocktail Sauce and Lemon
鱈場蟹腳、蝦、青口、翡翠螺配雞尾汁及檸檬

Soup 湯

Double-boiled Chicken Soup with Sea Whelk 哈密瓜螺頭湯
Black Truffle Cream of Mushroom Soup 黑松露雜菌忌廉湯
Served with Assorted Soft Roll 伴牛油餐包

Carving Station 烤車

Roasted Tom Turkey with Stuffing, Cranberry Sauce and Gravy 聖誕燒火雞伴金巴利汁及燒汁
Honey Glazed Farmer Ham with Gravy 蜜汁燒火腿
Grilled Australian Sirloin with Red Wine Sauce 烤澳洲西冷配紅酒汁

Chafing Dishes 熱盤

Pan-fried Lamb Chop with Rosemary Gravy 香草煎羊扒配露絲瑪莉汁
Grilled Mackerel with Teriyaki Sauce 日式照燒汁燒鯖魚
Baked Cheesy Chicken Rice 芝士白汁雞皇焗飯
Spicy Chicken with Scallions 麻辣大蔥雞
Taiwanese Crispy Chicken 台式鹽酥雞
Margarita Pizza 傳統意式風味薄餅
Pan-fried Tiger Prawns in Supreme Soy Sauce 豉油皇虎蝦
Braised E-fu Noodles with Enoki Mushrooms & Dried Scallops 金菇瑤柱炆伊麵
B.B.Q. Pork with Honey 蜜汁叉燒
Stir-fried Assorted Vegetables with Garlic 蒜蓉炒雜菜

Desserts 甜品

Christmas Yule Log 聖誕樹頭蛋糕
Christmas Fruit Cake 聖誕什果蛋糕
Traditional Italian Pandoro 義大利聖誕黃金麵包
Warabimochi 日式黑糖蕨餅
Tiramisu Cake 提拉米蘇蛋糕
Crème Brûlée 法式焦糖燉蛋
Christmas Cookie 聖誕曲奇
Assorted Jelly Cubes 啫喱糖
Mini Ice-cream Cup 迷你雪糕杯
Bel-Air Signature Waffle 貝沙灣香脆窩夫

Beverage 飲品

Coffee or Tea 咖啡或茶

HKD828 per adult and HKD528 per child (aged 4 to 11)

成人每位港幣828元 及 小童(4至11歲)每位港幣528元

不設加一服務費 No Service Charge

Pictures are for reference only. 圖片只供參考之用。



芝士焗龍蝦



牛油芝士焗扇貝

