



MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

Buffet Lunch Menu I

自助午餐菜譜 I

Appetizer and Salad

Smoked Salmon and Mackerel with Onion, Caper and Dill Pommery Mustard Sauce
Poached Prawn and Green Lip Mussel on Ice with Cocktail Sauce
Assorted Cold Cut and Salami with Pickle and Pearl Onion
Shaved Black Forest Ham with Melon and Maple Syrup
Thai Style Salad with Roasted Duck Breast with Green Mango
Feta Cheese and Cucumber Salad with Olive
Pastrami Plate with Gherkin
Smoked Ham Salad and Mixed Fruit with Honey Yoghurt Dressing
Assorted Green Salad with Thousand Island and Vinaigrette

Soup

Mushroom Cream Soup or
Tomato Soup with Garlic Crouton

Carving

Roast Turkey with Stuffing, Brussel Sprout, Giblet Sauce and Cranberry Sauce
or

Roast Beef with Rosmary Sauce

Hot Item

Thai Style Grilled Pork Neck with Lemon Grass
Duck Confit with Braised Red Cabbage and Prune Sauce
Roast Chicken Breast with Creamed Spinach and Tomato Jam
Grilled Beef Fillet with Onion Marmalade and Pepper Sauce
Steamed Sole Fillet with Saffron and Dill Sauce on Leek
Beef Lasagna
Fried Rice with Seafood and Pineapple
Roast Sweet Potato with Maple Syrup

冷盤及沙律類

煙三文魚拼煙馬鮫魚

凍蝦及青口拼盤

凍肉及風乾意大利肉腸拼盤

風乾火腿伴蜜瓜

泰式燒鴨胸青芒果沙律

希臘芝士青瓜沙律

凍咸牛肉拼酸瓜

煙火腿生果沙律

雜菜沙律

湯類

野菌忌廉湯 或

蕃茄湯

銀爐燒烤

燒釀火雞伴小椰菜

或

燒牛肉

熱盤類

泰式燒豬頸肉

油浸鴨肉

燒雞胸配忌廉莧菜

黑椒汁燒牛柳

香草紅花蒸龍脷柳

牛肉千層麵

菠蘿海鮮炒飯

焗蕃薯



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Buffet Lunch Menu I

自助午餐菜譜 I

Dessert

Gingerbread Spice Cheesecake
or
Fresh Fruit Cake
Tiramisu
Crème Brulée
Mince Pie
Chocolate Mud Cake
Bread and Butter Pudding with Brandy Sauce
Festive Cookies
Two Flavors of Ice Cream

Freshly Brewed Coffee or Tea

甜品類

薑餅芝士蛋糕
或
鮮果蛋糕
意大利芝士餅
法式燉蛋
乾果批
朱古力蛋糕
麵包布甸
曲奇餅
雪糕

即磨咖啡或茶

HK\$450 plus 10% service charge per person
每位港幣 450 元 附設加一服務費

Additional HK\$170 plus 10% service charge per person for
2 hours unlimited serving of soft drinks, chilled orange juice and house beer
每位另加港幣 170 元 附設加一服務費
可享2小時無限量供應 汽水、冰凍橙汁及本地啤酒

Not applicable on 24, 31 December 2018

& 1 January 2019

不適用於2018年12月24及31日或2019年1月1日



MARCO POLO
HONGKONG HOTEL
馬哥孛羅香港酒店

Buffet Lunch Menu II 自助午餐菜譜 II

Appetizer and Salad

Smoked Salmon and Mackerel with Onion, Caper and Dill Pommery Mustard Sauce
Assorted Cold Cut and Salami with Pickle and Pearl Onion
Assorted Sashimi and Sushi with Condiment
Parma Ham and Cantaloupe in Cone with Honey Truffle
Fresh Oyster and Poached Prawn on Ice with Cocktail Sauce
Feta Cheese and Cucumber Salad with Olive
Shrimp and Scallop Salad with Orange Ginger Dressing
Pastrami Plate with Gherkin
Smoked Ham Salad and Mixed Fruit with Honey Yoghurt Dressing
Assorted Green Salad with Thousand Island and Vinaigrette

Soup

Crab Bisque with Brandy Cream
or
Tomato Soup with Garlic Crouton

Carving

Roast Turkey with Stuffing, Brussel Sprout, Giblet Sauce and Cranberry Sauce
or
Roast Whole Bone in Ham with Langnese Honey and Orange Mustard Sauce

Hot Item

Roast Pork Loin with Apple Cinnamon Compote and Honey Jus
Duck Confit with Braised Red Cabbage and Prune Sauce
Roast Chicken with Pancetta and Mushroom Sauce
Grilled Beef Fillet with onion marmalade and Pepper Sauce
Roast Lamb Loin with Roast Pumpkin and Rosemary Cranberry Sauce
Pan-fried Snapper Filet with Cabbage, Bean Sprout and Teriyaki Sauce
Gratinated Mussel with Spinach, Bacon and Hollandaise Sauce
Linguine Pasta with Crabmeat, Asparagus and Tomato Sauce
Roast Sweet Potato with Maple Syrup

冷盤及沙律類

煙三文魚拼煙馬鮫魚

凍肉及風乾意大利肉腸拼盤
魚生及壽司拼盤
意大利火腿伴蜜瓜
生蠔及凍蝦拼盤
希臘芝士青瓜沙律
鮮蝦帶子沙律
凍咸牛肉拼酸瓜
煙火腿生果沙律
雜菜沙律

湯類

蟹肉忌廉濃湯
或
蕃茄湯

銀爐燒烤

燒釀火雞伴小椰菜

或

蜜汁燒火腿

熱盤類

蜜汁燒豬柳
油浸鴨肉
燒雞伴煙肉野菌汁
黑椒汁燒牛柳
燒羊肉配南瓜
日式煎立魚
菠菜煙肉焗青口
蕃茄蟹肉扁意大利麵
焗蕃薯



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Buffet Lunch Menu II

自助午餐菜譜 II

Dessert

Gingerbread Spice Cheesecake
or
Fresh Fruit Cake
Tiramisu
Crème Brulée
Mince Pie
Linzer Torte
Chocolate Mud Cake
Pistachio Panna Cotta with Strawberry and Mint
Bread and Butter Pudding with Brandy Sauce
Festive Cookies
Two Flavours of Ice Cream

Freshly Brewed Coffee or Tea

甜品類

薑餅芝士蛋糕
或
鮮果蛋糕
意大利芝士餅
法式燉蛋
乾果批
果仁蛋糕
朱古力蛋糕
開心果士多啤梨奶凍
麵包布甸
曲奇餅
雪糕

即磨咖啡或茶

HK\$550 plus 10% service charge per person
每位港幣 550 元 附設加一服務費

Additional HK\$170 plus 10% service charge per person for
2 hours unlimited serving of soft drinks, chilled orange juice and house beer
每位另加港幣 170 元 附設加一服務費
可享2小時無限量供應 汽水、冰凍橙汁及本地啤酒



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Buffet Dinner Menu I 自助晚餐菜譜 I

Appetizer and Salad

Smoked Salmon and Mackerel with Onion, Caper
and Dill Pommery Mustard Sauce
Assorted Cold Cut and Salami with Pickle and Pearl Onion

Assorted Sashimi and Sushi with Condiment
Parma Ham and Cantaloupe with Honey Truffle
Poached Prawn and Mussel on Ice with Cocktail Sauce
Feta Cheese and Cucumber Salad with Olive
Beetroot and Orange Salad with Honey Vinaigrette
Shrimp and Scallop Salad and Mixed fruit with Yoghurt Dressing
Pastrami Plate with Gherkin
Assorted Green Salad with Thousand Island and Vinaigrette

Soup

Mushroom Cream Soup
or
Tomato Soup with Garlic Crouton

Carving

Roast Turkey with Stuffing, Brussel Sprout, Giblet Sauce
and Cranberry Sauce
or
Roast Whole Bone in Ham with Honey
and Orange Mustard Sauce

Hot Items

Roast Pork Loin with Apple Cinnamon Compote and Honey Jus
Roast Chicken Breast with Creamed Spinach and Tomato Jam
Beef Bourguignon
Grilled Lamb Rack with Mustard Crust and Rosemary Cranberry Sauce
Roast Veal Loin with Brussel Sprout and Morel Cream Sauce
Pan-fried Salmon Fillet with Savoy Cabbage and Curry Cream Sauce
Gratinated Mussel with Spinach, bacon and Hollandaise Sauce
Spaghetti with Smoked Chicken and Mushroom
Fried Rice "Fujian" Style
Roast Sweet Potato with Maple Syrup

冷盤沙律類

煙三文魚拼煙馬鮫魚

凍肉及風乾意大利肉腸拼盤

魚生及壽司拼盤
意大利火腿伴蜜瓜
凍蝦及青口拼盤
希臘芝士青瓜沙律
甜菜頭香橙沙律
鮮蝦帶子生果沙律
凍咸牛肉拼酸瓜
雜菜沙律

湯類

野菌忌廉湯
或
蕃茄湯

銀爐燒烤

燒釀火雞伴小椰菜

或

蜜汁燒火腿

熱盤類

蜜汁燒豬柳
燒雞胸伴忌廉莧菜
紅酒燴牛柳
香燒羊排
燒牛仔柳
香煎三文魚柳
菠菜煙肉焗青口
煙雞胸野菌意大利粉
福建炒飯
焗蕃薯



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Buffet Dinner Menu I 自助晚餐菜譜 I

Dessert

Cranberry Orange Cheesecake
Black Forest Yule Log
or
Fresh Fruit Cake
Chestnut Log Cake
Pumpkin Flan
Chocolate Mud Cake with Raspberry Sauce
Pistachio Panna Cotta with Strawberry and Mint
Mince Pie
Bread and Butter Pudding with Brandy Sauce
Festive Cookies and Chocolate
Two Flavours of Ice Cream
Seasonal Fresh Fruit Platter

Freshly Brewed Coffee or Tea

甜品類

醬果芝士蛋糕
黑森林樹頭餅
或
鮮果蛋糕
栗子蛋糕
南瓜餅
朱古力蛋糕伴桑莓汁
開心果士多啤梨奶凍
乾果批
麵包布甸
曲奇餅及朱古力
雪糕
鮮果拼盤

即磨咖啡或茶

HK\$750 plus 10% service charge per person (Mondays-Thursdays)
每位港幣 750 元附設加一服務費 (星期一至星期四)
or 或

HK\$850 plus 10% service charge per person (Fridays-Sundays)
每位港幣 850 元附設加一服務費 (星期五至星期日)

Additional HK\$190 plus 10% service charge per person for
3 hours unlimited serving of soft drinks, chilled orange juice and house beer
每位另加港幣 190 元 附設加一服務費
可享3小時無限量供應 汽水、冰凍橙汁及本地啤酒

Not applicable on 24, 31 December 2018

& 1 January 2019

不適用於2018年12月24及31日或2019年1月1日



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Buffet Dinner Menu II

自助晚餐菜譜 II

Appetizer and Salad

Smoked Salmon and Galax with Onion, Caper
and Dill Pommery Mustard Sauce
Assorted Cold Cut and Salami with Pickle and Pearl Onion
Assorted Sashimi and Sushi with Condiment
Parma Ham and Cantaloupe with Honey Truffle
Beetroot and Orange Salad with Honey Vinaigrette
Marinated Soft Shell Crab with Mango, Vegetable and Chili Sauce
Fresh Oyster, Poached Prawn and Mussel on Ice with Cocktail Sauce
Brussel Sprout Salad with Pancetta and Cranberry
Shrimp and Scallop Salad and Mixed Fruit with Yoghurt Dressing
Roast Beef Salad with Pepper and Onion
Smoked Duck Breast Salad with Puy Lentil and Orange Dressing
Assorted Green Salad with Thousand Island and Vinaigrette

Soup

Crab Bisque with Brandy Cream
or
Potato and Leek Soup with Smoked Turkey Fritter

Carving

Roast Turkey with Stuffing Brussel Sprout, Giblet Sauce
and Cranberry Sauce
or
Roast Rib Eye with Veal Jus and Mustard

Hot Item

Roast Pork Loin with Apple Cinnamon Compote and Honey Jus
Roasted Duck Breast with Sautéed Spinach and Orange Jus
Coq au Vin
Braised Beef Cheek with Roasted Pumpkin and Marsala Onion Sauce
Grilled Lamb Rack with Mustard Crust and Rosemary Cranberry Sauce
Roast Veal Loin with Brussel Sprout and Morel Cream Sauce

冷盤及沙律類

煙三文魚拼煙馬鮫魚

凍肉及風乾意大利肉腸拼盤
魚生及壽司拼盤
意大利火腿伴蜜瓜
甜菜頭香橙沙律
芒果軟殼蟹伴香辣汁
新鮮生蠔, 凍蝦及青口拼盤
紅莓煙肉椰菜沙律
鮮蝦帶子生果沙律
燒牛肉沙律
煙鴨胸蘭度豆沙律
雜菜沙律

湯類

蟹肉忌廉濃湯
或
煙火雞大蒜薯蓉湯

銀爐燒烤

燒釀火雞伴小椰菜

或
燒肉眼

熱盤類

蜜汁燒豬柳
燒鴨胸伴炒莧菜
法式燴雞
燴牛面頰配南瓜
香燒羊排
燒牛仔柳



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自助晚餐菜譜 II

Hot Item

Pan-fried Salmon Fillet with Savoy Cabbage and Curry Cream Sauce

Grilled Prawn with Tarragon Hollandaise

Spaghetti with Tomato Sauce

Zucchini and Carrot Gratin with Gruyere Cheese

Roast Sweet Potato with Maple Syrup

香煎三文魚柳

香草扒大蝦

蕃茄醬意大利粉

芝士焗意大利青瓜及甘筍

焗蕃薯

Dessert

Cranberry Orange Cheesecake

Black Forest Yule Log

or

Fresh Fruit Cake

Chestnut Log Cake

Pumpkin Flan

Chocolate Mud Cake with Raspberry Sauce

Pistachio Panna Cotta with Strawberry and Mint

Mince Pie

Bread and Butter Pudding with Brandy Sauce

Festive Cookies and Chocolate or

Christmas Stollen

or

Lemon Meringue Cake

Gingerbread and Blackcurrant Profiterole

Four Flavours of Ice Cream

Seasonal Fresh Fruit Platter

甜品類

醬果芝士蛋糕

黑森林樹頭餅

或

鮮果蛋糕

栗子蛋糕

南瓜餅

朱古力蛋糕伴紅莓汁

開心果士多啤梨奶凍

乾果批

麵包布甸

曲奇餅及朱古力

聖誕麵包

或

檸檬蛋白蛋糕

黑加倫子薑餅泡芙

雪糕

鮮果拼盤

Freshly Brewed Coffee or Tea

即磨咖啡或茶

HK\$850 plus 10% service charge per person (Mondays-Thursdays)

每位港幣 850 元附設加一服務費 (星期一至星期四)

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