



KITCHEN 廚意
SAVVY

SAVORY CHRISTMAS BUFFETS

at Kitchen Savvy

Celebrate the festive season with Christmas brunch & dinner buffet with carving stations and a myriad of tasty festive specialities.

Each Guest gets a treat of our mouth watering signature dish Bouillabaisse Provençal Seafood Bowl with Canadian Lobster Tail, Jumbo Scallop, Crab & Clams. Classic Christmas desserts such as Yule Log Cakes, Marshmallow Pumpkin & Date Pudding make the perfect ending to the festive feast.

Reservation 訂座電話 3953 2213

1/F, Hotel Stage, 1 Chi Wo Street, Jordan, Kowloon, Hong Kong 香港九龍佐敦志和街一號登臺酒店一樓

Christmas Eve Dinner Buffet 聖誕平安夜自助餐

24 December 十二月二十四日
17:00-19:30 / 20:00-22:30

Adult 成人 HKD638 Child 小童 HKD438
(below 12 years old 十二歲以下)

APPETIZERS/SALADS/SOUP 頭盤/沙律/湯

- 36 months aged IBERICO Ham, Norway Smoked Salmon
伊比利亞36個月黑毛豬橡果火腿，刁草醃挪威三文魚
- Spiced Shrimp & Crab Mayonnaise,
Smoked Mackerel Rillettes
辣海蝦蟹肉蛋黃汁，燻鯖魚醬
- Foie Gras Mousse on Toast, Crab Meat Vol Au Vent
鵝肝慕絲多士，蟹肉酥盒
- Grissini & Pane Carasau Crackers, Tapenade
麵包條、薄脆、橄欖咸魚醬
- Romaine Lettuce, Baby Beetroot,
Mozzarella Di Bufala Bocconcini
羅文生菜，紅菜頭、水牛芝士
- Roast Capsicum Salad,
Fennel and Orange Salad, Fresh Dill
燒燈籠椒沙律，茴香、香燈刁草沙律
- Smoked Turkey & Cucumber, Pistachios
煙火雞、青瓜、開心果
- Crab Meat & Watercress Soup,
Roast Pumpkin and Chestnut Soup
蟹肉西洋菜湯，燒南瓜栗子湯

SEAFOOD BOWL 海鮮熱盤 (ONE PER PERSON) (每位一份)

- Bouillabaisse Provençal
Canadian Lobster Tail, Jumbo Scallop, Crab & Clams
普羅旺斯燴海鮮
加拿大龍蝦尾、珍寶帶子、花蟹、大蜆

CARVING STATION 即烤即切熱盤

- Roast U.S Angus OP Rib, N.Z Lamb Rack
燒美國安格斯有骨肉眼，燒紐西蘭羊架

HOT DISH 熱盤

- Grilled Sea King Prawn, Miso Halibut
香草牛油汁煎大海蝦，味噌比目魚
- Chicken Paella, Chorizo Sausage, Artichokes
雞柳、辣肉腸、朝鮮菊西班牙飯
- Wild Mushroom Ragout,
Red Cabbage with Apple and Chestnut
燴野生蘑菇，蘋果栗子燴紅椰菜
- Baked Eggplant with Cheese, Mini Potato Gratin
芝士焗茄子，迷你焗薯仔

DESSERTS 甜點

- Christmas Log Cake, Cookies & Ginger Bread
聖誕樹頭蛋糕，聖誕曲奇餅、薑餅人
- Santa Hat Cupcake, Sticky Date Pudding
聖誕老人帽子紙杯蛋糕，紅棗布丁
- Marshmallow & Sweet Pumpkin, Panettone
棉花糖、甜南瓜，意大利聖誕麵包
- Chocolate Profiteroles, Mango Mousse Cheese Cake
朱古力忌廉泡芙，芒果慕絲芝士蛋糕
- Green Tea Mousse Tart, Classic Tiramisu
綠茶慕絲撻，提拉米蘇
- Strawberry Fruit with Chantilly Cream,
Seasonal Fresh Fruit
士多啤梨伴尚蒂利奶油，時令水果

Christmas Brunch Buffet 聖誕早午自助餐

24, 25 December 十二月二十四及二十五日
11:30-15:00

Adult 成人 HKD388 Child 小童 HKD298
(below 12 years old 十二歲以下)

APPETIZERS/SALADS/SOUP 頭盤/沙律/湯

- Prosciutto di Parma Aged 24 Months
24個月意大利火腿
- Beetroot Scottish Smoked Salmon
紅菜頭醃蘇格蘭煙三文魚
- Crab Meat Vol Au Vent, Smoked Mackerel Rillettes
蟹肉酥盒，熏鯖魚醬
- Mini Pizza, Beef Spring Rolls (Thai Style)
迷你薄餅，泰式牛肉春卷
- Cinnamon French Toast Bites,
Grissini & Pane Carasau Crackers, Tapenade
肉桂法式多士，麵包條、薄脆、橄欖咸魚醬
- Romaine Lettuce, Tomato, Cucumber & Olives, Olive Paste
羅文生菜，蕃茄、青瓜、水欖
- Broccoli, Quinoa, Cranberries & Walnut Salad,
Apple Cider Vinaigrette
西蘭花、藜麥、蔓越莓、核桃沙律、蘋果醋汁
- Baby Beetroot, Mozzarella Di Bufala Bocconcini
紅菜頭、水牛芝士
- Roast Capsicum Salad, Fennel and Orange Salad,
Fresh Dill
燒燈籠椒沙律，茴香、香燈刁草沙律
- Roast Pumpkin and Chestnut Soup
燒南瓜栗子湯
- CARVING STATION 即烤即切熱盤
- Roast U.S Angus OP Rib
燒美國安格斯有骨肉眼
- HOT DISH 熱盤
- German Sausage Platter
德國腸拼盤
- Miso Halibut
味噌比目魚
- Black Truffle Scrambled Eggs
黑松露炒蛋
- Chicken Paella, Chorizo Sausage, Artichokes
雞柳、辣肉腸、朝鮮菊西班牙飯
- Wild Mushroom Ragout, Mini Potato Gratin
燴野生蘑菇，迷你焗薯仔
- Red Cabbage with Apple and Chestnut
蘋果栗子燴紅椰菜
- DESSERTS 甜點
- Christmas Log Cake, Chocolate Profiteroles,
Panettone
聖誕樹頭蛋糕，朱古力忌廉泡芙，意大利聖誕麵包
- Classic Tiramisu, Baked Marshmallow & Sweet Potato
提拉米蘇，焗棉花糖、甜薯
- Mango Mousse Cheese Cake, Strawberry Jelly,
Green Tea Mousse Tart
芒果慕絲芝士蛋糕，士多啤梨果凍，綠茶慕絲撻
- Seasonal Fresh Fruit
時令水果

Add \$120 for free flow of Red, White Wine or Prosecco. 另加\$120餐酒、汽酒任飲。

Prices include 1 bottle of specialty Soft drinks, Coffee or Tea. Prices are subject to 10% Service Charge.
價錢包括汽水、咖啡或茶。另加一服務費。