



# CHRISTMAS JAPANESE BUFFET 聖誕日式自助餐

24 DEC	DINNER BUFFET	18:30-22:00	Adult 成人   \$680	Child 小童 (aged 3-11歲)   \$350
25 & 26 DEC	BRUNCH BUFFET	12:00-15:00	\$480	\$280

Last order for Food & Beverage 餐飲最後點單時間: 24 Dec @21:30 | 25 & 26 Dec@ 14:30

Enjoy Unlimited Delicacies from Buffet: Sashimi & Sushi Bar, Tempura, Red King Crab Leg, Miso Soup, Crispy & Grill Station

享受無限量日本空運海鮮刺身、即製壽司卷物、天婦羅、北海道鱈場蟹腳、麵豉湯、炸物、燒物等

## CHOOSE YOUR MAIN COURSE 自選主菜 ( please select 1 dish from below, per person ) 請點選以下任何1款主菜 (每位一客)

### 24 DEC DINNER BUFFET

-  Vegetable Small Pot 日本蔬菜小鍋
-  Shimanto River Eel Rice Bow 四萬十川鰻魚丼
-  Hokkaido Sashimi Donburi (Sea Urchin, Crab Meat, Chopped Toro) 北海道刺身三色丼(海膽, 蟹肉, 碎吞拿魚腩)
-  Miyazaki Beef Sukiyaki Style Small Pot 宮崎牛壽喜燒小鍋

### 25 & 26 DEC BRUNCH BUFFET

-  Mini Rice Bowl with Chopped Toro & Japanese Leek 迷你香蔥碎吞拿魚腩丼
-  Miso Cod 銀鱈魚味噌燒
-  Vegetable Small Pot 日本蔬菜小鍋
-  Mini Rice Bowl with Grilled Eel with Sweet Soy Sauce 迷你蒲燒鰻魚丼
-  A4 Miyazaki Beef Himi Udon in Soup A4 宮崎和牛冰見烏冬
-  Sautéed Angus Beef Cubes with Garlic 蒜片安格斯牛柳粒

Special Feature :  
Chef's Tako Yaki Station  
更有大師教授秘技:  
章魚小丸子學堂



ADDITIONAL 額外加送

Premium Dessert Platter 廚師精選甜品盤

### 24 DEC DINNER BUFFET

Baked Lobster with Sea Urchin sauce  
海膽龍蝦北海燒

### 25 & 26 DEC BRUNCH BUFFET

Seared Hokkaido Scallop with butter  
北海道元貝牛油燒



1. Free flow Beverage Package 任飲追加  
Sake, Beer, Soft drinks & Orange juice  
汽水、清酒、啤酒及橙汁

\$188 + 10%

2. Champagne Taittinger Collection 1784  
香檳

\$580 + 10%  
per bottle/枝  
(Original price  
原價: \$880+10%)



## Enjoy "BUY-3-GET-1-FREE" Offer

with pre-payment reservations before Dec 15 (\$200 deposit per person)

限時早鳥推廣: 15/12前於網上預繳(每位)\$200訂金訂座

即享「4人同行1人免費優惠」

EN : 2328 3302



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\*T&C apply. 優惠細則及條款約束