LADIES' PURSE

Christmas Day Joy-Gala Semi-buffet Lunch
Friday, 25 December 2026

聖誕日樂薈半自助午餐
2026 年 12 月 25 日(星期五)

12:00 pm - 2:30 pm
中午 12 時 00 分至 2 時 30 分

$868 / Adult 每位成人
$428 / Child 每位小童
*Aged 4 - 12 years old / 4 至 12 歲

Including a Glass of Complimentary Drink
(Festive Special Drink・Soft Drink・Juice・House Beer・House Wine)
包括免費飲品一杯
(聖誕節特飲・汽水・果汁・啤酒・餐酒)

Access to "Funderland" at TREEHOUSE
享用 TREEHOUSE 的「童」歡渡聖誕遊戲

For enquires or reservations
查詢或訂座

Telephone 電話: +852 2966 6533
E-mail 電郵: stch.ladiespurse@hkjc.org.hk

SEAFOOD ON ICE : Scallops 帶子
Snow Crab Legs 雪花蟹腳
Shrimps 鮮蝦
Jade Sea Whelks 翡翠螺
Japanese Style Poached Abalone 磯煮鮑魚

COLD DISHES : **Cured Meat & Smoked Fish Platter 醃肉及燻魚拼盤**
Smoked Salmon 煙三文魚
Parma Ham 巴馬火腿
Pastrami Beef 煙燻牛肉
Duck Terrine・Sun-dried Tomatoes 鴨肉凍批・番茄乾
Pickled Onions・Pickled Cucumber・Red Onions・Capers
Sour Cream・Horseradish・Lemon
醃洋葱・酸青瓜・紅洋葱・水瓜子・酸忌廉・辣根・檸檬

Cold Appetizer 冷盤
Duck Rillette・Cranberries 鴨肉肉醬・紅莓
Crabmeat Salad・Apple・Salmon Caviar 蟹肉沙律・蘋果・三文魚籽

SALADS : **Salad Bar 沙律吧**
Assorted Leaves (Mesclun・Romaine・Arugula) 各式沙律菜葉
Mozzarella Cheese・Cherry Tomatoes 水牛芝士・車厘茄
Seafood Salad・Tarragon Tomato Dressing 海鮮沙律・香草番茄醬
Tuna Niçoise 吞拿魚尼哥斯沙律
Chicken & Jellyfish・Cucumber・Sesame Dressing
雞絲海蜇頭・青瓜・芝麻醬

Cheese Platter 芝士拼盤
Brie 布里芝士
Gruyère 格魯耶爾芝士
Danish Blue 丹麥藍芝士

SASHIMI AND SUSHI STATION : **Sashimi 刺身**

Salmon・Tuna・Hamachi・Hokkigai・Ama Ebi
三文魚・吞拿魚・油甘魚・北寄貝・甜蝦

Maki and Sushi Rolls 太卷及壽司

California Rolls・Deep-fried Shrimp Rolls・Roasted Eel Rolls
Vegetable Maki Rolls
加州卷・炸蝦卷・蒲燒鰻魚卷・雜菜卷

Japanese Soy Sauce・Wasabi
日本豉油・青芥末

SOUPS : Seafood & Sweet Corn Chowder Soup
粟米海鮮周打湯

Chicken Soup・Coconut・Conchs・Barley
椰子螺頭薏米雞湯

Bread Rolls・Butter
麵包・牛油

MAIN COURSES :

Pan-fried Sea Bass Fillet
Asparagus・Tomato & Fennel Stew・New Potatoes
White Wine Cream Sauce
香煎鱸魚柳・蘆筍・燴番茄及茴香・新薯・白酒忌廉汁

or 或

Grilled U.S. Prime Beef Rib-eye Steak
Green Beans Almondine・Mushroom Ragout・Truffle Mashed Potatoes
Thyme Sauce
扒美國頂級肉眼扒・杏仁青豆・燴蘑菇・黑松露薯蓉・香草汁

or 或

Roasted Turkey・Honey Glazed Ham
Braised Red Cabbage・Chestnut Turkey Stuffing・Mashed Potatoes
Giblet Sauce
烤聖誕火雞・蜜汁火腿・燴紅椰菜・栗子火雞餡・薯蓉・雞肝汁

or 或

Herb Crusted Australian Lamb Chop
French Beans・Vine Cherry Tomatoes・Mashed Potatoes・Thyme Sauce
香草焗澳洲羊扒・法邊豆・車厘茄・薯蓉・香草汁

KID'S MAIN COURSES :

Roasted Turkey・Honey Glazed Ham
Braised Red Cabbage・Chestnut Turkey Stuffing・Mashed Potatoes
Giblet Sauce
烤聖誕火雞・蜜汁火腿・燴紅椰菜・栗子火雞餡・薯蓉・雞肝汁

or 或

Baked Seafood Macaron・Cheese
芝士焗海鮮通粉

DESSERTS : Seasonal Fresh Fruit Platter 鮮果碟

Crème Brûlée 法式燉蛋

Green Tea Panna Cotta・Red Bean 綠茶紅豆奶凍

Apple Almond Tart 蘋果杏仁撻

Christmas Chocolate Yule Log 聖誕朱古力樹頭蛋糕

Chestnut Cream Cake 栗子忌廉蛋糕

Christmas Pudding・Brandy Custard Sauce 聖誕布甸・白蘭地吉士汁

Christmas Stollen 聖誕乾果麵包

Festive Cookies・Mince Pie 聖誕曲奇・乾果批

Sweetened Black Sesame Cream 芝麻糊

Assorted Ice Cream Cup 各式雪糕杯

Fresh Popcorn 爆谷

Egg Waffle Station 窩夫

Whipping Cream・Condensed Milk・Butter・Peanut Butter
忌廉・煉奶・牛油・花生醬

Freshly Brewed Coffee or Fine Tea
香濃即磨咖啡或紅茶