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LADIES' PURSE

Christmas Eve Joyful Semi-buffet Dinner
Thursday, 24 December 2026

平安夜樂嚮半自助晚餐
2026 年 12 月 24 日(星期四)

6:30 pm - 9:30 pm
晚上 6 時 30 分至 9 時 30 分

$968 / Adult 每位成人
$488 / 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

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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
Iberico Ham 伊比利亞黑毛豬火腿
Pastrami Beef 煙燻牛肉
Pork Rillette 法國豬肉肉醬
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

Seared Tuna・Mango Salsa 煎吞拿魚・芒果莎莎
Duck Liver Mousse・Poached Pear 鴨肝慕絲・燴香梨
Lobster Cocktail 龍蝦雞尾

SALADS :

Salad Bar 沙律吧

Assorted Leaves (Mesclun・Romaine・Arugula) 各式沙律菜葉
Cherry Tomatoes・Basil・Black Vinegar(V) 香草黑醋車厘茄
Chicken Waldorf Salad 雞肉華都夫沙律
Marinated Jellyfish・Chinese Dressing 中華海蜇沙律
Assorted Seafood・Mixed Fruit Salad 鮮果海鮮沙律

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

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SASHIMI AND SUSHI STATION :

Sashimi 刺身

Salmon・Hamachi・Hokkigai ・Akagai・Ama Ebi・Hokkaido Scallop
三文魚・油甘魚・北寄貝・赤貝・甜蝦・北海道帶子

Maki and Sushi Rolls 太卷及壽司

California Rolls・Deep-fried Shrimp Rolls・Minced Tuna Rolls
Vegetable Maki Rolls
加州卷・炸蝦卷・碎吞拿魚腩卷・雜菜卷

Japanese Soy Sauce・Wasabi
日本豉油・青芥末

SOUPS :

Lobster Bisque
龍蝦濃湯

Chicken Soup・Conchs・Sea Coconut
海底椰螺頭雞湯

Bread Rolls・Butter
麵包・牛油

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MAIN COURSES : Pan-fried Cod Fillet・King Prawn
Ciambotta ・New Potatoes・Shellfish Cream Sauce
香煎鱈魚柳・大蝦・意式燴菜・新薯・海鮮忌廉汁

or 或

Grilled Australian Wagyu Beef Rib-eye Steak
Asparagus・Mushroom Ragout・Potato Gratin・Red Wine Sauce
扒澳洲和牛肉眼扒・蘆筍・燴蘑菇・忌廉焗薯・紅酒汁

or 或

Herb Crusted Australian Lamb Chops
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

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

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

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DESSERTS :

Seasonal Fresh Fruit Platter 鮮果碟
Portuguese Egg Tart 葡式蛋撻
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
Black Forest Cake 黑森林蛋糕
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
Macaroons 馬卡龍
Sweetened Black Sesame Cream 芝麻糊
Assorted Ice Cream Cup 各式雪糕杯
Fresh Popcorn 爆谷

Hong Kong Style Egg Puffs 港式雞蛋仔
Strawberry Sauce・Chocolate Sauce・Custard Sauce
士多啤梨汁・朱古力汁・吉士汁

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