LADIES' PURSE

New Year's Eve Joy-Sparkling Semi-buffet Dinner
Thursday, 31 December 2026

除夕樂曜半自助晚餐
2026 年 12 月 31 日(星期四)

6:30 pm - 10:00 pm
晚上 6 時 30 分至 10 時 00 分

$988 / Adult 每位成人
$498 / Child 每位小童
*Aged 4 - 12 years old / 4 至 12 歲

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

Access to "Funderland" at TREEHOUSE
享用 TREEHOUSE 的「童樂園」遊戲

Including a Glass of Complimentary Drink for The Countdown Toast
敬奉倒數祝酒飲品每位一杯

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
Iberico Ham 伊比利亞黑毛豬火腿
Truffle Ham 松露火腿
Duck Rillette 鴨肉肉醬
Pickled Onions・Olives・Pickled Cucumber・Red Onions・Capers
Sour Cream・Horseradish・Lemon
醃洋葱・橄欖・酸青瓜・紅洋葱・水瓜子・酸忌廉・辣根・檸檬

Cold Appetizer 冷盤

Duck Liver Terrine・Port Wine Jelly 鴨肝凍批・砵酒啫喱
Crabmeat Salad・Apple・Salmon Caviar 蟹肉沙律・蘋果・三文魚籽
Lobster Cocktail 龍蝦雞尾杯

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・番茄香草醬
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
Prawns・Pomelo Salad 鮮蝦柚子沙律

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

SASHIMI AND SUSHI STATION :

Sashimi 刺身

Salmon・Hamachi・Hokkigai・Akagai・Ama Ebi・Hokkaido Scallops
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・Melon

蜜瓜螺頭雞湯

Bread Rolls・Butter

麵包・牛油

MAIN COURSES : Pan-fried Cod Fillet・Dill Seafood Sausage
Asparagus・Ciambotta・Mashed Potatoes・Shellfish Cream Sauce
煎鱈魚柳・香草海鮮腸・蘆筍・意式燴菜・薯蓉・海鮮忌廉汁

or 或

Grilled M5 Wagyu Beef Sirloin (100g)・Braised Wagyu Beef Cheek
French Beans・Baby Carrots・Mashed Potatoes・Gravy
燒 M5 和牛西冷(100 克)・燴和牛面頰・法邊豆・幼甘筍・薯蓉・燒汁

or 或

Roasted Australian Lamb Chops with Herbs Crusted
Braised Savoy Cabbage・Potato Gratin・Rosemary Sauce
香草焗澳洲羊扒・燴椰菜・忌廉焗薯・香草汁

or 或

Roasted Black Truffle Chicken Roulade
French Beans・Morel Mushroom Ragout・New Potatoes・Thyme Sauce
烤松露雞卷・法邊豆・羊肚菌・新薯・香草汁

KID'S MAIN COURSES : Braised Wagyu Beef Cheek・French Beans・Baby Carrots
Mashed Potatoes・Gravy
燴和牛面頰・法邊豆・幼甘筍・薯蓉・燒汁

or 或

Breaded Chicken Breast with Bacon & Cheese
Buttered Corn・Creamed Spinach・French Fries
吉列芝士火腿釀雞胸・牛油粟米・忌廉菠菜・薯條

DESSERTS :

Seasonal Fresh Fruit Platter 鮮果碟
Mango Pudding 芒果布甸
Portuguese Egg Tart 葡式蛋撻
Chilled Red Bean Coconut Milk Pudding 紅豆椰汁糕
Black Forest Cake 黑森林蛋糕
Chestnut Cream Cake 栗子忌廉蛋糕
Apple Almond Tart 蘋果杏仁撻
Fresh Fruit Jelly 鮮雜果啫喱
Macaroons 馬卡龍
Chocolate Petit Four 朱古力甜餅
To Fu Fa 豆腐花
Bread Pudding 麵包布甸
Assorted Ice Cream Cup 各式雪糕杯
Molten Chocolate Cake 朱古力心太軟
Fresh Popcorn 爆谷

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