



"Versatile Lobsters"

Poolside BBQ Dinner Buffet in Regal Riverside Hotel

「百變龍蝦」· 國際美食池畔燒烤自助晚餐

24 – 25, 31 Dec 2026

Seafood Paella with Lobster 西班牙龍蝦海鮮飯
Baked Lobster with Cheese 芝士焗開邊龍蝦 (每位半隻)
Stir-fried Lobster Claws with Minced Garlic and Chili 避風塘炒龍蝦鉗
Regal Lobster Bisque 富豪龍蝦湯
Beef Wellington 經典威靈頓牛柳
Fresh Fruit Salad with Lobster 鮮果龍蝦沙律
Pumpkin and Lobster Salad 南瓜龍蝦沙律
Baked Fresh Oyster with Garlic 金蒜焗生蠔
Signature Napoleon 招牌拿破崙餅
Bombe Alaska Cake 火焰雪山蛋糕
French Yule Log Cake 法國提子樹頭餅
Christmas Pudding 聖誕布甸
Chocolate Fondue 朱古力火鍋

SEAFOOD COUNTER 精選海鮮

Brown Crab 麵包蟹
King Crab Leg 松葉蟹腳
Sea Clams 海蜆
Australian Blue Mussels 澳洲藍青口
Sea Prawns 海蝦
Golden Whelks 黃金螺
Served with Lemon Wedges and Cocktail Sauce 配檸檬角及喺嗲汁





JAPANESE SECTION 日式美食

Sashimi 刺身專區

Salmon, Tuna, Snapper, Herring and Octopus 三文魚、吞拿魚、鯛魚、希靈魚及八爪魚

Sushi and Maki 雜錦手握壽司

Congar Eel, Salmon, Crab Stick, Gunkan-maki, California Roll and Maki
鰻魚、三文魚、蟹柳、軍艦壽司、加州卷及太卷

Japanese Snacks 日式小食

Japanese Mini Octopus, Seasoned Whelks and Japanese Pickles
日式小墨魚、日式螺肉 及 日式漬物

Japanese Chilled Soba Noodles 日式蕎麥冷麵

Served with Seaweed, Sesame, Sesame Sauce and Tsuyu
配 紫菜絲、芝麻、日式胡麻汁、冷麵汁

SALAD BAR 新鮮蔬菜沙律吧

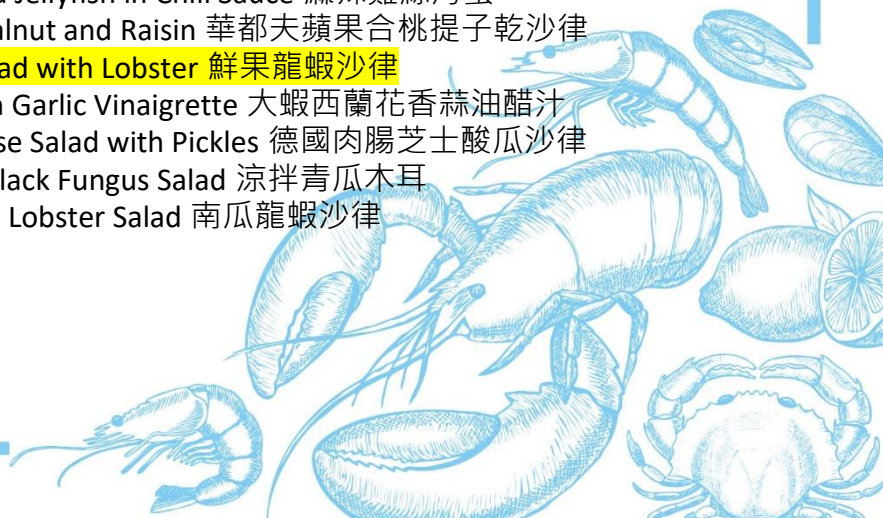
French Mixed Lettuce, Romane, Iceburg Lettuce, Cherry Tomato,
Red Kidney Beans, Chickpeas, Corn Kernels, Cucumber, Carrots, Bell Pepper
Thousand Island Dressing, Honey Mustard Dressing, Italian Vinaigrette,
Balsamic Olive Oil, Black Olive, Green Olive, Onion and Caper
法式雜生菜、羅文生菜、西生菜、車厘茄、紅腰豆、雞心豆、粟米粒、青瓜、甘筍及甜椒
配千島汁、蜜糖芥末汁、意大利油醋汁、黑醋欖油、黑水欖、青水欖、洋蔥及水瓜柳

COLD CUTS PLATTER 聖誕雜錦冷盤

Smoked Turkey Breast with Assorted Cold Cuts 煙火雞胸拼雜錦凍肉盤
Smoked Salmon 煙三文魚

SALADS 沙律

Roasted Assorted Vegetables with Black Truffle Sauce 黑松露烤雜菜
Shredded Chicken and Jellyfish in Chili Sauce 麻辣雞絲海蜇
Waldorf Apple Salad with Walnut and Raisin 華都夫蘋果合桃提子乾沙律
Fresh Fruit Salad with Lobster 鮮果龍蝦沙律
Prawn and Broccoli Salad in Garlic Vinaigrette 大蝦西蘭花香蒜油醋汁
German Bratwurst and Cheese Salad with Pickles 德國肉腸芝士酸瓜沙律
Cucumber and Black Fungus Salad 涼拌青瓜木耳
Pumpkin and Lobster Salad 南瓜龍蝦沙律





SOUP 餐湯

Regal Lobster Bisque 富豪龍蝦湯

Lamb soup with Dang Gui and Ginger 當歸生薑羊肉湯

CARVING STATION 烤肉精選

Regal Turkey Stuffed with Chinese Cured Meats and Glutinous Rice 富豪臘味糯米飯釀火雞

Beef Wellington 經典威靈頓牛柳

BARBECUED MEAT 明爐燒味

Poached Chicken 白切雞

Poached Chicken in Soy Sauce 豉油雞

BBQ Pork 叉燒

Roasted Duck 燒鴨

Abalone Puff Pastry 一口鮑魚酥

HOT ITEMS 聖誕熱盤

Baked Lobster with Cheese 芝士焗開邊龍蝦 (每位半隻)

Seafood Paella with Lobster 西班牙龍蝦海鮮飯

French Pan-Fried Foie Gras 法式煎鵝肝

Chicken in Indian Curry 印度咖哩雞

Assorted Vegetables in Red Curry with Rice 紅咖哩雜菜

Steamed Seafood 清蒸海上鮮

Spaghetti with Lobster in Black Truffle Sauce 黑松露龍蝦意粉

Stir-Fried Seasonal Vegetables with Sliced Abalone in Regal XO Sauce 富豪 XO 醬鮑片炒時蔬

Honey-barbecued Pork Ribs 蜜糖燒豬排骨

Stir-fried Lobster Claws with Minced Garlic and Chili 避風塘炒龍蝦鉗

Roasted Lamb Chop 烤羊扒

BBQ 燒烤美食

Chicken Wing, Pineapple, Pork Neck, Scallop, Oyster,

Mackerel, Nuremberg Sausage and Cervelat Sausage

Served with Gravy and Black Pepper Sauce

燒雞翼、菠蘿、豬頸肉、半殼扇貝、生蠔、鯖魚、紐倫堡腸 及 司華力腸

配 燒肉汁 及 黑椒汁





Special Noodles Station 特式粉麵

Chicken Stock 清雞湯

Angus Beef, Prawns, Chicken, Squid, Fish Balls, Beef Balls, Cheese Balls, Chikuwa,
Fish Cake, Crab Sticks, Sausages, Luncheon Meat, Yam Bundles, Baby Cabbage,
Chinese Cabbage, Enoki Mushrooms, Fresh Mushrooms, Pumpkin Slices,
Chinese Lettuce, Lettuce, Fried Bean Curd Rolls, Fried Bean Curd,
Fried Bean Curd Balls, Udon, Instant Noodles, Etc..

安格斯牛肉、鮮蝦、雞絲、魷魚、魚蛋、牛丸、芝士丸、竹輪、
魚片頭、蟹柳、腸仔、午餐肉、芋絲、娃娃菜、小棠菜、金菇、鮮冬菇、南瓜片、
唐生菜、西生菜、響鈴、炸支竹、山根、烏冬、公仔麵等...
款式不時轉換，應有盡有！

CHRISTMAS DESSERTS 聖誕甜品

Ginger Milk Pudding 薑汁燉奶
Signature Napoleon 招牌拿破崙餅
Bombe Alaska Cake 火焰雪山蛋糕
French Yule Log Cake 法國提子樹頭餅
Christmas Pudding 聖誕布甸
Chocolate Fondue 朱古力火鍋
Snowman Milk Pudding 雪人牛奶布甸
Apple Strudel 蘋果卷
Milk Mochi Tart 鮮奶麻糬撻
Tiramisu 太極意式芝士餅
Assorted Fresh Fruits 園林鮮果拼盤

CoCoBerry Ice Cream 各款口味雪糕

COFFEE OR TEA 咖啡或茶

