



**Christmas Eve
24 December 2019**

Semi Dinner Buffet Menu

“Seafood counter”

Half Shell of Lobster, Chilled Shrimp, Snow Crab Leg and Mussel on Ice

“Japanese Deluxe Sushi Selection”

Choices of Sushi: California Roll and Mini Maki Roll

“Appetizer”

Mozzarella Buffalo Cheese with Tomato
Sautéed Mixed Mushroom with White Wine and Herbs
Smoked Atlantic Salmon with Capers & Onion Condiments
Roasted Mixed Bell Pepper with Garlic and Parsley
Thin Slices Parma Ham with Melon
J's Selection Charcuteries
Smoked Chicken and Green Apple Salad
German Style Potato Salad with Crispy Bacon
Light Tuna Salad with Pasta and Mayo Dressing
Caesar and Mix Salad with Variety Dressing
Balsamic Vinegar
Lemon Olive Oil

“Soup”

Lobster Bisque with Cheese Crouton
(Served with selection of bread)

“Chinese Barbecue Platter”

Selection BBQ Meat

“J's Kushiyaki Station”

Chicken Minced Roll, Chicken Soft Bone, Pork Belly,
Parma Ham with Cherry Tomato, Bean Curd, Zucchini, Mushroom



“Choice of Main Course”

*Roasted Turkey with Giblet Gravy and Cranberry Compote
Roasted Winter Brussels sprouts and Sweet Potatoes*

or

*Rack of Lamb Provençal with Ratatouille,
Mint and Mustard Gravy*

or

*Pan-seared Australian Beef Tenderloin with Foie Gras,
Bordelaise Sauce*

or

Assorted Seafood Risotto with Spanish Saffron

“Cheese Platter & Condiments”

“Indulging Christmas Sweets Delight”

Tiramisu

Mini Lemon Tartlet

Christmas Pudding with Cognac & Vanilla Sauce

American Cheesecake

Chocolate Brownies Cake

Blueberry Cheesecake

Banana Toffee Cake

Green Tea Mousse Cake

Festival Chocolate Chestnut Log Cake

Festive Stollen

Vanilla Panna Cotta

Royal Garden Mixed Fruits Napoleon

Butterfly Cookies

Fresh Seasonal Fruit Platter

with Strawberry, Blueberry & Raspberry

Haagen-Dazs Ice Cream Cup

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Freshly Brewed Coffee or Selection of Fine Tea

Adult HK\$698; Child (Age 3-12) HK\$468

If you have any food allergies, please inform our staff.
All prices are subject to 10% service charge.



**Christmas Day
25 December 2019**

Semi Dinner Buffet Menu

“Seafood counter”

Half Shell of Lobster, Chilled Shrimp, Snow Crab Leg and Mussel on Ice

“Japanese Deluxe Sushi Selection”

Choices of Sushi: California Roll and Mini Maki Roll

“Appetizer”

Mozzarella Buffalo Cheese with Tomato
Sautéed Mixed Mushroom with White Wine and Herbs
Smoked Atlantic Salmon with Capers & Onion Condiments
Roasted Mixed Bell Pepper with Garlic and Parsley
Thin Slices Parma Ham with Melon
J's Selection Charcuteries
Smoked Chicken and Green Apple Salad
German Style Potato Salad with Crispy Bacon
Light Tuna Salad with Pasta and Mayo Dressing
Caesar and Mix Salad with Variety Dressing
Balsamic Vinegar
Lemon Olive Oil

“Soup”

Lobster Bisque with Cheese Crouton
(Served with selection of bread)

“Chinese Barbecue Platter”

Selection BBQ Meat

“J's Kushi-yaki Station”

Chicken Minced Roll, Chicken Soft Bone, Pork Belly,
Parma Ham with Cherry Tomato, Bean Curd, Zucchini, Mushroom



J'S BAR BISTRO

“Choice of Main Course”

*Roasted Turkey with Giblet Gravy and Cranberry Compote
Roasted Winter Brussels sprouts and Sweet Potatoes*

or

*Rack of Lamb Provencal with Ratatouille,
Mint and Mustard Gravy*

or

*Pan-seared Australian Beef Tenderloin with Foie Gras,
Bordelaise Sauce*

or

Assorted Seafood Risotto with Spanish Saffron

“Cheese Platter & Condiments”

“Indulging Christmas Sweets Delight”

Tiramisu

Mini Lemon Tartlet

Christmas Pudding with Cognac & Vanilla Sauce

American Cheesecake

Chocolate Brownies Cake

Blueberry Cheesecake

Banana Toffee Cake

Green Tea Mousse Cake

Festival Chocolate Chestnut Log Cake

Festive Stollen

Vanilla Panna Cotta

Royal Garden Mixed Fruits Napoleon

Butterfly Cookies

Fresh Seasonal Fruit Platter

with Strawberry, Blueberry & Raspberry

Haagen-Dazs Ice Cream Cup

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Freshly Brewed Coffee or Selection of Fine Tea

Adult HK\$698; Child (Age 3-12) HK\$468

If you have any food allergies, please inform our staff.
All prices are subject to 10% service charge.



J'S BAR BISTRO

**New Year Eve
31 December 2019**

Semi Dinner Buffet Menu

“Seafood counter”

Half Shell of Lobster, Chilled Shrimp, Snow Crab Leg and Mussel on Ice

“Japanese Deluxe Sushi Selection”

Choices of Sushi: California Roll and Mini Maki Roll

“Appetizer”

Mozzarella Buffalo Cheese with Tomato
Sautéed Mixed Mushroom with White Wine and Herbs
Smoked Atlantic Salmon with Capers & Onion Condiments
Roasted Mixed Bell Pepper with Garlic and Parsley
Thin Slices Parma Ham with Melon
J's Selection Charcuteries
Smoked Chicken and Green Apple Salad
German Style Potato Salad with Crispy Bacon
Light Tuna Salad with Pasta and Mayo Dressing
Caesar and Mix Salad with Variety Dressing
Balsamic Vinegar
Lemon Olive Oil

“Soup”

Lobster Bisque with Cheese Crouton
(Served with selection of bread)

“Chinese Barbecue Platter”

Selection BBQ Meat

“J's Kushi-yaki Station”

Chicken Minced Roll, Chicken Soft Bone, Pork Belly,
Parma Ham with Cherry Tomato, Bean Curd, Zucchini, Mushroom



J'S BAR BISTRO

“Choice of Main Course”

*Rack of Lamb Provençal with Ratatouille,
Mint and Mustard Gravy*

or

*Pan-seared Australian Beef Tenderloin with Foie Gras,
Bordelaise Sauce*

or

Assorted Seafood Risotto with Spanish Saffron

“Cheese Platter & Condiments”

“Indulging Christmas Sweets Delight”

Tiramisu

Mini Lemon Tartlet

Christmas Pudding with Cognac & Vanilla Sauce

American Cheesecake

Chocolate Brownies Cake

Blueberry Cheesecake

Banana Toffee Cake

Green Tea Mousse Cake

Festival Chocolate Chestnut Log Cake

Festive Stollen

Vanilla Panna Cotta

Royal Garden Mixed Fruits Napoleon

Butterfly Cookies

Fresh Seasonal Fruit Platter

with Strawberry, Blueberry & Raspberry

Haagen-Dazs Ice Cream Cup

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Freshly Brewed Coffee or Selection of Fine Tea

Adult HK\$798; Child (Age 3-12) HK\$488

If you have any food allergies, please inform our staff.
All prices are subject to 10% service charge.