



"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 2025

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

Boston Lobster 波士頓龍蝦

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 配檸檬角及咯嗲汁



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, Marinated Jelly Fish and Seasoned Whelks 日式小墨魚、中華海蜇 及 日式螺肉

Japanese Soba 日式冷麵

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, Romine, 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

Roasted Turkey Breast with Assorted Cold Cuts 香草燒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
Thai Green Papaya Salad with Beef 泰式青木瓜牛肉沙律
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Potato and Tuna Salad 法式吞拿魚薯仔沙律Pumpkin and Lobster Salad 南瓜龍蝦沙律



SOUP 餐湯

Regal Lobster Bisque 富豪龍蝦湯

CARVING STATION 烤肉精選

Christmas Turkey stuffed with Eight Treasures 富豪八寶聖誕火雞
Beef Wellington 經典威靈頓牛柳
Grilled American Rib Eye Steak with Herbed Butter and Salt 香草牛油鹽燒美國肉眼牛扒

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

Angel Hair with Lobster 龍蝦天使麵

Stir-Fried Seasonal Vegetables with Sliced Abalone in Regal XO Sauce 富豪 XO 醬鮑片炒時蔬 Stewed Pork Shank with Grilled Eggplant 紅酒燴豬小腿配香烤茄子

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



Special Noodles Station 特式粉麵

Chicken Stock 清雞湯 Laksa Soup 喇沙湯

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!

TIME TO GOLD 糕點時光

Radish and Shrimp Hakka Tea Cake 鹹香蘿蔔蝦米茶粿 Glutinous Rice Ball with Peanut Filling 傳統香甜花生糯米糍 Dragon's Beard Candy 四層拉絲龍鬚糖 Red Bean Rice Pudding Cake 黃糖/白糖砵仔糕

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
Fresh Milk Yogurt Cake 十字奶乳酪蛋糕
Assorted Fresh Fruits 園林鮮果拼盤

