



New Year Festive Brunch

This festive season, we invite you to indulge in a lavish brunch that fills every bite with holiday joy

1 January : \$408 per person

Festive Grilled Seafood Platter (per guest)
Shrimp, Baked Oysters, Crab Legs, Scallops, Abalone
ADD ON Fresh French Oyster No.4 6pcs \$98; 12pcs \$158

❄️ BUFFET BAR ❄️

Salad Selection

A variety of creative salads, from Cranberry Turkey Salad to Thai Beef Salad, catering to diverse palates

Cheese and Cold Cuts

Four types of cheese and cold cuts, savoring smoked salmon, parma ham, coppa ham and smoked turkey

Soup and Fresh Bread

Rich soup options, such as Seafood Tom Yum and Truffle Mushroom Soup, paired with freshly baked bread.

Live Carving Station

Savor Roasted Local Three-yellow Chicken and Honey Glazed Ham, enhancing the festive flavors

Festive Dessert

Features a variety of festive delights, such as New York Cheesecake, Macarons, and gingerbread, perfectly concluding your meal

❄️ MAIN COURSE ❄️

(CHOOSE ONE)

Festive Bresse Chicken Ballotines (Subject to availability) add \$198

Australian Beef Striploin Wagyu M3 (180g) with Pan-seared Foie Gras add \$128

Grilled New Zealand Lamb Rack and Confit Lamb Shoulder add \$128

Pan-fried U.S. Pork Rack

Duck Confit and French Duck Breast

Mentako Pasta with Hokkaido Scallop

Miso Black Cod

Pumpkin Risotto 🌿

❄️ BEVERAGES ❄️

Free-flow red and white wines add \$198

BUY-ONE- GET-ONE-FREE OFFER (BY THE GLASS)

Prosecco \$88

Champagne Domaine Diebot-Vallois Rose \$288

All prices mentioned are in Hong Kong dollar and 10% service charge applies
Offer cannot be used in conjunction with other promotional discounts, except 10% Accor Plus member discount
Accor Plus discounts are not applicable on 24, 25 and 31 December 2025, and 1 January 2026
In case of any dispute, the decision of The Silveri Hong Kong-MGGallery shall be final
Please advise our associates if you have any food allergies or special dietary requirement

新年節慶早午餐

在這個特別的節日，我們邀請您享受一場豐盛的早午餐，
讓每一口都充滿節日的喜悅

1月1日: 每位\$408

節慶烤海鮮拼盤 (每位)

蟹腳、焗蜆、大蝦、帶子及鮑魚

另加\$98 新鮮法國生蠔6隻/\$158 新鮮法國生蠔12隻

※ 自助美饌 ※

特色沙律

多款創意沙律，小紅莓火雞沙律到泰式牛肉沙律，滿足各種口味的需求

芝士和冷盤

四種芝士和凍肉冷盤，包括煙三文魚、帕馬火腿、科帕火腿和煙燻火雞

湯及新鮮出爐麵包

提供豐富的湯品選擇，如冬蔕功海鮮湯和松露蘑菇湯，搭配新鮮出爐的麵包

現場即切烤肉

品味烤本地三黃雞和蜜汁火腿，讓節日的味道更濃郁

節慶甜品

各式節慶美點，如紐約芝士蛋糕、馬卡龍和薑餅，
為您的用餐畫上完美的句號

※ 主菜 ※

(請選一)

節慶布雷斯雞肉卷(限量供應)另加\$198

澳洲M3和牛西冷牛扒(180克)伴香煎法國鵝肝另加\$128

烤紐西蘭羊扒伴油封羊肩另加\$128

香煎美國豬扒

油封鴨脾配法式煎鴨胸

明太子意粉配北海道帶子

銀鱈魚西京燒

南瓜意大利燉飯

※ 飲品 ※

精選紅白餐酒無限暢飲套餐\$198

買一送一優惠(每杯計)

精選氣泡酒\$88

法國Domaine Diebot-Vallois 粉紅香檳\$288

所有價格均以港元計算，需另加一服務費

優惠不可與其他促銷折扣同時使用，雅高A佳會員10%折扣除外

雅高A佳會員折扣不適用於2025年12月24日、25日及31日，以及2026年1月1日

如有任何爭議，香港銀樾美憬閣精選酒店保留最終決定權

如果您有任何食物過敏或特殊飲食要求，請預先通知我們的餐廳職員



素食