



Silveri Festive Brunch



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

\$398 per Person

Inclusive of One Mulled Wine

+ \$198 with free flow Red, White and Prosecco

+ \$358 with free flow Champagne Louis Roederer



* BUFFET BAR *

Salad Selections

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, air-dried beef and smoked turkey

Fresh Fruit Platter

Festive Soup & Fresh Bread

Rich soup options, such as Seafood Bouillabaisse and Truffle Mushroom soup, paired with freshly baked bread

Hot Sides

French beans, grilled zucchini and sausage stuffing, complementing your main course

* FESTIVE SEAFOOD PLATTER TO SHARE *

Fresh Fine De Claire oysters, shrimp, and abalone, immersing you in the delights of the ocean

* LIVE CARVING STATION *

Savor classic Christmas Roasted Turkey and Honey Glazed Ham, enhancing the festive flavors

* MAIN COURSE *

(CHOOSE ONE)

Australian 100-Day Grain Fed Ribeye with Red Wine Sauce (ADD \$98)

Grilled NZ Rack Of Lamb with Garlic Herb Sauce (ADD \$98)

Festive USDA Pork Rack with Apple Cider Glaze

Black Cod Fish with Saikyo Miso Glaze

Boston Lobster Risotto

Truffle Mushroom Tagliatelle 

* FESTIVE DESSERT BOARD *

Features a variety of Christmas delights, such as cookies, macarons, and gingerbread, perfectly concluding your meal

Menu available on 21-22, 24-26 December, 12 noon – 2:30pm

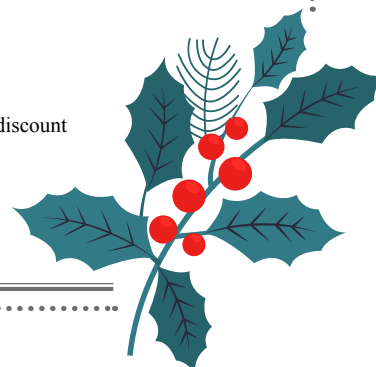
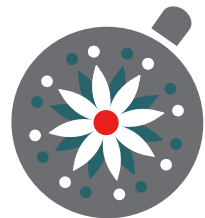
Kid menu available for children aged below 12 (\$199 per child)

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

Please advise our associates if you have any food allergies or special dietary requirement

 Vegetarian



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半自助餐，讓每一口都充滿節日的喜悅

每位 **\$398**

包一杯熱紅酒

+ \$198無限暢飲紅酒、白酒及氣泡酒

+ \$358 無限暢飲香檳

※ 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、風乾牛肉和煙燻火雞

新鮮水果拼盤

湯及新鮮出爐麵包

提供豐富的湯品選擇，如海鮮濃湯和松露蘑菇湯，搭配新鮮出爐的麵包

各式配菜

法式四季豆、烤翠玉瓜和香腸

※ 節慶海鮮拼盤 ※

新鮮的紛迪加法國生蠔、魷魚、大蝦和鮑魚，讓您沉醉於海洋的美味

※ 現場即切烤肉 ※

品味經典的聖誕烤火雞和蜜汁火腿，讓節日的味道更濃郁

※ 主菜 ※

(任選一款)

澳洲 100日 飼肉眼扒 (另加\$98)

紐西蘭羊鞍架 配蒜香草汁 (另加\$98)

美國燒豬鞍架 配蘋果糖醋汁

黑鱈魚西京燒

波士頓龍蝦燴飯

黑松露蘑菇意大利扁麵 

※ 節日甜品分享盤 ※

各式聖誕美點，如餅乾、馬卡龍和薑餅，為您的用餐畫上完美的句號

12月21-22及24-26日供應，中午12時至下午2時30分

另設適合12歲以下的兒童菜單 (每位\$199)

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

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