



To: G6 Boarders' Parents
From: Dr Agnes Wai, Principal
Date: 6th December 2019

Boarders' Christmas Carolling and Parent-Child Christmas Dinner

As Christmas is just around the corner, the School is organising a Christmas activity for the boarders on 19th December 2019 (Thursday). The rundown will be as follows:

1. Boarders will have a Yuletide Music Performance at School from 1:30 pm to 2:15 pm.
2. At night, boarders will go for a Christmas dinner buffet. Boarders' families are welcome to join the dinner. Details are as follows:
 - Venue: LIS Café at L'hotel Island South
 - Address: 55 Wong Chuk Hang Road, Aberdeen (Wong Chuk Hang MTR Station Exit B)
 - Time: 7:00 pm – 9:30 pm
 - Charge: \$430 per head (will be directly debited from your bank account)
3. If the number of participants exceed the seating capacity of the restaurant, only two family members will be accommodated in each family.
4. Boarders will return to school by coach after the dinner.

Please complete the reply slip on our School app by 11th December 2019 (Wednesday).
Should you have any queries, please contact the House Wardens or Ms Katie Wong.

宿生聖誕報佳音及親子晚宴

聖誕將臨，普天同慶，本校將於二〇一九年十二月十九日（星期四）舉行宿生報佳音及親子晚宴，詳情如下：

1. 當日下午一時三十分至二時十五分，宿生將於校內作聖誕報佳音音樂匯演。
2. 晚上，師生前往享用聖誕自助晚餐，歡迎家長攜同家人參加。
 - 地點：如心南灣海景酒店 LIS Café
 - 地址：香港仔黃竹坑道 55 號（港鐵黃竹坑站 B 出口）
 - 時間：晚上七時至九時三十分
 - 費用：每位\$430（大小同價）（將由 台端之戶口扣除）
3. 由於餐廳座位有限，若報名人數超出上限，每位宿生只能攜同兩位家庭成員參加，敬希見諒。
4. 晚宴後宿生將乘坐旅遊巴回校。

請於十二月十一日（星期三）或之前填妥本校手機程式內之回條。如有查詢，請與舍監或黃嘉儀主任聯絡。

此致
六年級宿生家長

校長
衛燕華博士

二〇一九年十二月六日

L'hotel Island South

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聖士提反書院附屬小學

DINNER BUFFET MENU

自助晚餐菜譜

December 19, 2019

CHILLED SEAFOOD COUNTER ON ROCK 冰鎮海鮮

Iceland Prawn, Alaska Queen Crab Leg, Dutch Mussel, Horseradish Sauce, Chili Soya Sauce,
Curry Mayonnaise and Lemon Wedges

冰島大蝦, 阿拉斯加蟹腳, 青口,
乾葱洋醋, 辣根汁, 辣椒豉油, 咖喱蛋黃醬, 檸檬角

COLD APPETIZERS 凍頭盆

Decorated of Gourmet Roast Turkey Breast with Roasted Peach
聖誕火雞胸, 燒蜜桃

Smoked Dill Salmon with Condiments
煙刁草三文魚

Caprese

黑醋欖油蕃茄芝士

Parma Ham & Coppa Ham with Honey Dew Melon
巴麻火腿, 風干火腿配蜜瓜

Norwegian Smoked Salmon with Condiments
挪威煙三文魚

Marinated Sliced Pork with Garlic Paste
蒜泥白肉

Smoked Mackerel Fillet, Pomelo Honey Sauce
柚子蜜煙鯖魚柳

GREEN CORNER

Gourmet Salad with Iceberg, Romaine Lettuce, Frisee & Red chicory,
Lotus Root, Cucumber, Green Asparagus, Bell Peppers,

Sweet Corn, Cherry Tomato,

Lentil Bean, Red Kidney Bean

Carrot, Red Cabbage, Broccoli,

西生菜, 羅文生菜, 九芽生菜, 紅葉菜

蓮藕, 溫室青瓜, 萵筍, 甜圓椒,

粟米粒, 櫻桃茄, 紅洋葱,

蘭度豆, 紅腰豆,

甘筍, 紅椰菜, 西蘭花

DRESSINGS 各式沙律汁醬

法汁, 凱撒汁, 意大利汁, 香橙乳酪汁, 意大利黑醋汁, 千島汁, 柚子醋

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French Dressing, Caesar Dressing, Italian Dressing, Orange Yoghurt Dressing,
Balsamic Dressing, Thousand Islands, Yuzu Dressing

TOSSED SALADS CORNER

Assorted Meat and Lentil Bean Salad

蘭度豆雜肉沙律

(V) Beet Root, Pomelo and Life Seeds Salad

活養籽紅菜頭柚子沙律

(V) Quinoa and Root Vegetables Salad

藜麥雜菜沙律

Bacon Potato Salad

煙肉薯仔沙律

(V) Seasoned Black Fung

川辣雲耳

Roast Turkey & Apple with Raisin Waldorf

華都夫火雞沙律

Tuna Fish Loin with Lentil Bean Salad

吞拿魚蘭度豆沙律

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(*Daily rotation with 9 kinds of appetizer)

JAPANESE COUNTER 日式明檔

Assorted Fresh Sashimi with Salmon, Tuna, Yellow Tail, Tilapia Fillet 日式刺身

Assorted Hand Roll Sushi 雜錦壽司

Bean Curd in cocktail Glass 木魚花味淋豆腐

(Asian Noodle Section) 東南亞冷涼拌

(Green Tea Soba, Zaoh Soba, Vietnam Noodle)

綠茶, 蕎麥, 檬粉, 奶油麵絲,

(Cucumber, Baby Cabbage, Crab Stick and Roe, Shrimp, Chicken Meat)

(青瓜, 嫩椰菜, 蟹肉, 蟹籽, 蝦, 雞絲)

(Skipjack, Sesame, Roasted Peanut, Nori, Kimchee, Scallion, White Turnip)

(鯉魚粉 芝麻, 花生碎, 海澡, 泡菜, 香蔥, 蘿蔔)

(Soba Sauce, Goma Sauce, Szechwan Soy Sauce, Sesame Oil, Szechwan pepper Oil, Chili Oil)

(冷麵汁, 冷胡麻, 四川豉油, 麻油, 花椒油, 辣椒油, 越南魚露青檸汁)

Condiments 小料

Wakame, Nama Eda, Young Ginger

中華沙律, 芝麻八爪魚, 枝豆, 子薑

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SOUP CORNER

Cream of Pumpkin 南瓜濃湯

Chinese Broth 中式老火湯

(Bread Rolls & Butter)

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TERIYAKI COUNTER 爐端燒

Australian Beef Sirloin

澳洲西冷牛扒

Baby Lamb Chop

香草羊扒

Cajun Pork Escalope

卡真豬扒

Roasted Veal Sausages

燒烤牛仔香腸

Savory Dishes 風味小食

Roasted New Potato with Thyme 烤新薯

Italian Pizza 意大利薄餅

Cajun Onion Ring 卡真洋葱圈

Crispy Shrimp Cracker 脆蝦片

Chicken Wings 雞中翼

Curry Dishes 咖喱

Indian Masala Chicken Curry 咖喱雞

Vegetables and Boiled Egg Curry in Japanese Style 日式紅咖喱雜菜蛋

*(*Daily rotation with 2 kinds of Curry Dish)*

CONDIMENTS 小料

Cucumber, Peanut, Tomato, Pineapple, Papadum,

青瓜, 花生, 蕃茄, 菠蘿, 薄餅

HOT DISHES SELECTION

Wok-stirred Prawn with Jade Marrow XO 醬翠玉瓜炒蝦仁

Wok-fried Clam with Black Soya Bean & Chili 豉椒炒蜆

Blue Mussel Fricassee with Chive & White wine creamy sauce 香葱白酒煮藍殼青口

Wok-fried Shrimp, Honey Beans in Sichuan Style 四川蜜豆蝦仁

Sustainable Breaded Crumb Plaice Fillet with Spring Onion & Coriander Mayo 脆炸可持續發展

歐鯧魚

Fried Rice with Iceland Shrimps & Scallion 冰島蝦仁炒飯

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Penne with Black Truffle & Fennel 黑松露芬奴長通粉
Oven-baked Pork Ribs with Plum 金梅烤骨
Steamed Eggplant with Olive Vegetable 欖菜蒸茄子
Wok-fried Chicken with Chili in Sichuan Style 四川雞球

甜品類

DESSERTS CORNER

Fresh Seasonal Fruit Platter

合時生菓碟

Cappuccino Mousse

意大利咖啡奶凍

Floating Island with Sliced Almond & Vanilla Sauce

杏仁雪蛋

Home Baked Cheese Cake

芝士餅

Chestnut Cream Cake

栗子餅

Black Forest Cake

黑森林蛋糕

Cream Caramel

焦糖燉蛋

Serradura

木糠布甸

Traditional Popular Baked Item

(HOT) Baked Dark Cherry Pudding

焗黑櫻桃布甸

(HOT) Crispy Pattie

脆蛋散

Pastel de Belem

葡式蛋撻

Warm Walnut Tart

暖合桃果撻

Movenpick Ice Cream

雪糕

Chocolate, Raspberry, Vanilla, Praline Sauce

Waffle with Condiments

夾餅

Condiments :

Rock melon, Fresh Mango, Kiwi Fruit, Pineapple, Strawberry, Slice Almond,
Chocolate Sauce, Strawberry Coulis, Whipping Cream

(*Daily rotation with 20 kinds of Dessert / 每天 20 款甜品輪流供應)

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咖啡或茶
Coffee or Tea