Ritz Carlton Christmas

FOODS

Festive Lunch @ RMB328+ (Nov 25 – Dec 31)

Savour a bounty of festive delicacies this December. The talented chefs at FOODS have fashioned an array of tender choice cuts complete with all the festive trimmings. The specialty carvery and hot food station feature classic seasonal delights including succulent honey glazed gammon ham, chestnut butter slow roasted turkey and hearty Guinness braised shepherd's pie.

Christmas Brunch @ RMB528+ (Dec 25)

Celebrate the ocean's bountiful delights with a Christmas Brunch brimming with delectable seafood. Choose from palate-pleasing chilled Norwegian salmon, divine Boston lobster or Arctic scallops. Meat lovers, make your way to the Patio BBQ counter for mouth-watering options including premium Wagyu striploin steaks and Australian lamb chops. Then raise a glass in celebration among friends and family with unlimited sparkling wines.

New Year Brunch @ RMB588+ (Jan 1)

Begin the New Year in fine style with a festive brunch-style buffet. Be spoiled with an array of exquisite flavours such as Bourbon whisky glazed gammon, whole Australian baby lamb or baked ocean trout with Champagne Beurre Blanc. Furthermore there is succulent seafood, premium BBQ offerings, and free-flow sparkling wines to elevate the culinary pleasure.

Dinner - Festive Dinner @ RMB628+ (Nov 25 - Dec 30)

Gather round with loved ones to savour classic festive treats. Traditional yet tantalising, the month-long Festive Dinner promotion at FOODS comprises palate-pleasing carvery offerings from heavenly honey glazed gammon ham to chestnut butter slow roasted turkey. Enticing flavours and exquisite Ritz Carlton personalized service ensures a memorable, magical occasion this Yuletide.

Christmas Eve Dinner @ RMB1388+ (Dec 24)

For the ultimate in holiday feasting, all roads lead to FOODS this Christmas. Be tempted with an unmatched array of festive treats from ocean fresh tiger prawns, sea whelk and Alaskan king crab, to premium sashimi of sea urchin, yellowtail and tuna. Mouth-water meats also take centre stage with a carvery of Bourbon whisky glazed gammon and roasted suckling pig to name but two. Why not fire up your appetite at the sizzling BBQ counter or pamper the palate with a taste of 36 hrs slow roasted whole 50kg Australian wagyu. Another not-to-be-missed showstopper is the Chef's delectable special 'Bomb Alaska' dessert. Join in the revelry with instant photos and watch as the smallest guests dress to impress at the magical kid costume corner. A lucky few guests will also take home much more than delightful memories. An iPhone 7 and other attractive prizes are waiting to be claimed in the lucky draw.

Christmas Dinner @ RMB788+ (Dec 25)

Gather at FOODS and satisfy those pent up Christmas cravings. Indulge in an assortment of tender meats and seafood like Grilled Boston Lobster and Alaskan King Crab, or make waves for the festive carving station serving up classic gammon, slow roasted turkey and sizzling suckling pig. Savour fine food and good times that make every festive season a magical experience at Ritz Carlton.

New Year Eve Dinner @ RMB988+ (Dec 31)

Join us for an evening of seductive style this New Year's Eve with a sparkling array of exquisite food and unbridled festive joy. Exuding a theme of Glitz & Glamour, enjoy unlimited Australian Coffin Bay Oysters, a festive carvery selection of classic dishes and enticing ocean-fresh seafood. There is a lucky draw with an iWatch and other prizes up for grabs and don't miss Chef's irresistible special "Bomb Alaska" dessert to round off a bewitching evening.

New Year Day Dinner @ RMB788+ (Jan 1)

Ritz Carlton's exquisite culinary happenings continue as we welcome 2017 with an immaculately crafted selection of enticing flavours. Celebrate new beginnings on January 1 with a bounty of aquatic delights including grilled Boston Lobster and abalone noodles with lobster dumplings, complemented by unlimited oysters. In addition there is a sizzling BBQ counter to fire up the celebratory experience.

Limoni

Lunch - No Set Lunch, A la Carte only (Nov 26 - Dec 30)

Gear up for the festive party season with a captivating infusion of Mediterranean flavours. Savour a la carte lunch of authentic Italian pasta, risotto, seafood and more showcasing the best of Italy's captivating culinary regions. Feed your imagination and transport yourself to the verdant hills of Tuscany or sunny Sicily amid the unmistakable aromas and elegant Italianate décor.

Christmas Set Lunch @ RMB488+ (Dec 25)

Add a twist of Italian flair to your festive celebration. Limoni presents a captivating Christmas Set Lunch with cooked to perfection pasta, succulent meats, seafood and much more to tantalise the taste buds. With an extensive Italian focused wine cellar and casual ambience, experience a unique Christmas celebration infused with unmistakable Italian verve.

Christmas Eve Set Dinner @ RMB1388+ (Dec 24)

Chef has fashioned a festive five-course set dinner featuring the incomparable flavours and aromas of authentic Italy. Be treated to a gala gourmet experience on Christmas Eve and toast the occasion with a glass of champagne. For the lucky few there is a iPhone 7 and other eyecatching prizes up for grabs in the lucky draw during the evening.

Christmas Set Dinner @ RMB1188+ (Dec 25)

On Christmas Day Limoni unwraps a gourmet adventure of pure Italian indulgence with a specially crafted set dinner comprising five enticing courses. It draws inspiration from Italy's most renowned culinary regions, providing a comprehensive palette of textures and flavours, all with a festive twist. Savour the occasion with loved ones and say 'Buon Natale' with a glass of chilled champagne.

New Year Eve Set Dinner @ RMB1288+ (Dec 31)

Limoni's enlivening, casual ambience sets the scene for a year-end culinary extravaganza. Celebrate the coming New Year with a glass of bubbly in hand and feast on heart-warming regional dishes spread over a dynamic five courses. Savour premium cuts of meat, pasta perfection and an assortment of divine desserts. Take home an extra special New Year gift in a lucky draw to win an iPhone 7 and other attractive prizes.

The Churchill Bar

New Year Eve - Champagne Oysters Package @ RMB1888+

Put some fizz into the festive season at the Churchill Bar with an indulgent Champagne celebration and toast the first moments of 2017 in fine style. Enjoy one bottle of Perrier Jouet Grand Brut and 12 freshly shucked Australian Coffin Bay Oysters or usher in the New Year with extra gusto with the Double Happiness Package @ RMB2188+ featuring two bottles of Perrier-Jouet Grand Brut.

Pearl Lounge

Festive Afternoon Tea

Spice up your celebration with a sumptuous afternoon tea set featuring gingerbread spiced banana cacao verrine and a classic sweet blend of Christmas almond stollen. The specially crafted Christmas high-tea menu guarantees an all-over festive glow. Kick back, sip and soak up the soothing live music and timeless ambience of the Pearl Lounge this festive season.