# 2021 Western Wedding Buffet Dinner Menu (A)



#### **≫** JAPANESE TABLE ◆

Selection of Japanese Sushi, California & Maki Rolls

Live Sashimi by Chef:
Salmon, Tuna, Yellow Fin Tuna, Sweet Shrimps
Sea Urchin, Hamachi, Soy Glazed Eel & Octopus
Tuna & Spring Onion Hand Roll

#### **SEAFOOD ON ICE ❖**

South African Crab Claws, Canadian Sea Whelk & Half Shell Scallops
Poached Prawns, Sea Crabs & Dutch Black Mussels, Alaska King Crab Legs
Snow Crab Legs & Sea Clams
Shallot Vinegar & Lemon Wedges, Asian Vinaigrette & Spicy Tabasco Dip

#### & COLD APPETIZERS

Scottish Cured Salmon with Dill & Honey Sauce
Pork Knuckle Terrine with Foie Gras & Apple Jelly
Marinated Porcini & Shitake Mushrooms with Parmesan
Beef Shin in Chinese Herbal Soya Sauce
Chicken Tandoori Salad with Roasted Bell Peppers
Roasted Eggplant with Garlic Flakes
Green Papaya Salad with Seafood, Lime & Chilli
Tomato & Buffalo Mozzarella
Smoked Turkey Breast Roulade on Sweet Corn Salad
Cervelat Salad with Gruyere Cheese with Gherkins & Boiled Egg
Iberico Ham with Grilled Zucchini & Fennel
Waldorf Salad with Smoked Duck Breast & Caramelized Walnuts

#### ≈ SALAD BAR ❖

Romaine Lettuce, Butter Lettuce, Rucola, Pepper, Cucumber Grated Carrots & Sweet Corn Assorted Dressings & Selection of Condiments

## ৯ SOUPS ৰু

Cream of Cep Mushroom with Black Truffle
Double-boiled Chicken Soup with Sea Whelk & Wolfberries
Selection of International Bread & Rolls, Naan Bread, Crispy Garlic Bread
Butter, Margarine



# 2021 Western Wedding Buffet Dinner Menu (A) Page 2



#### **≫** THE CARVINGS ❖

Roasted US Prime Rib Eye of Beef with Natural Beef Jus Honey-glazed & House Smoked U.S Pork Ribs with Chunky Apple Sauce

#### **♥ SERVED AT THE TABLE FOR EACH GUEST**

Grilled Half of Boston Lobster with Garlic Herbs Butter

## **≫** HOT DISHES ❖

Sweet & Sour Pork Neck with Pineapple & Peppers
Traditional Indian Chicken Curry with Potatoes & Condiments
Stir-fried Baby Squids & Honey Beans with Chilli Paste
Teriyaki Salmon Fillet with Sautéed Asparagus
Steamed Whole Garoupa with Shredded Yunnan Ham, Tangerine Peels & Soy Sauce
Fried Rice with Prawns, Bell Peppers & X.O. Chilli Sauce
Stir-fried Shanghai Cabbage with Shiitake & Oyster Sauce
Braised E-Fu Noodles with Crab Meat, Bean Sprouts & Yellow Chives
Roasted Rack of Lamb with Root Vegetables & Lamb Jus
King Prawn Skewers with Tomato & Chilli Salsa
Oven-baked BBQ Pork Rib with Broccoli
Over-baked Potato & Leek Gratin
Grilled Beef Fillet Mignon with Sichuan Pepper Sauce
Grilled Spring Chicken, Rosemary Roasted Pumpkin Wedges
Pan-fried Sea Bass Fillet Piccata with Basil Tomato Sauce

## > NOODLES STATION ◆

'Soto Ayam' Chicken Soup or Clear Chicken Broth

# Selection of Ingredients:

Bean Sprouts, Sliced Rib Eye of Beef, Vietnamese Sausage, Chicken, Straw Mushrooms, Sea Shrimps, Mussels, Bean Curd Puffs, Yellow Chives & Chilli Flakes Vietnamese Rice Vermicelli, Vietnamese Flat Noodles or Egg Noodles

#### Choice of Condiments:

Chilli Vinegar Sauce, Coriander Leaves, Fried Garlic, Crispy Fried Shallots Lime, Thin Onion Rings, Sweet Basil, Lettuce & Fish Sauce



# 2021 Western Wedding Buffet Dinner Menu (A) Page 3



## **₯ DESSERTS** ❖

# **Cakes & Miniatures**

Orange & Chocolate Cake
Black Forest Cake
Tiramisu Cake
Strawberry Cheese Cake
Chestnut Cream Cake
Earl Grey Crème Brulee
Pistachio Panna Cotta, Cherry Jelly
Mango Trifle
Chocolate Fudge Brownie
Chestnut & Cassis Tartlet

# **Warm Desserts**

Baked Sago Pudding with Lotus Paste Traditional English Dates Sticky Toffee Pudding

# **Sweet Soup**

Hot Purple Rice with Taro & Sago Sweet Soup Chilled Papaya Sweet Soup with Snow Fungus & Chinese Almond

## **Live Cooking**

French Crepe with Fresh Vanilla Cream & Fresh Berries Selection of Ice Cream with Condiments

## **Chocolate Fountain**

Milk Chocolate with Condiments (Pineapple, Strawberry, Honey Dew, Marshmallow, Madelaine, Chocolate Brownies)

# **Fresh Fruits Selection**

Watermelon, Honey Dew, Cantaloupe, Pineapple, Berries, Mango, Papaya

Freshly Brewed Coffee, Fine Tea

# HK\$1,298 per person

This package is valid until 31 December 2021

Due to seasonal items on menu, the menu price is subject to change and would only be confirmed 15 days prior to the function date.

