2021 Western Wedding Buffet Lunch Menu (C)



☞ SALAD BAR

Assortment of Salad Leaf Romaine Lettuce, Butter Lettuce, Redicchio, Mesclun Mix, Lollo Rosso

Variety of Dressings
French Dressing, Thousand Island Dressing, Italian Dressing,
Caesar Dressing, Sesame Dressing

Selection of Condiments Cherry Tomatoes, Cucumber, Quinoa, Carrot, Sweet Corn, Chickpea, Red Kidney Bean, Mixed Nut, Raisins, Bacon Bit, Garlic Crouton, Capers, Parmesan Cheese

७ ANTIPASTO №

Mortadella, Parma Ham, Coppa Ham, Cured Ham & Sweet Melons

Black Olive, Green Stuffed Olive, Sun-dried Tomatoes, Grilled Picked Artichoke, Herded Garlic, Pesto Roasted Vegetable, Pickled Onion

© SEAFOOD BAR ⊗

Brown Crabs, South African Crab Claws, Poached Prawns, Sea Clams, Black Dutch Mussels, Crayfish

Selection of Condiments Shallot Vinegar, Lemon Wedges, Asian Vinaigrette & Spicy Tomato Dipping

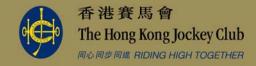
७ JAPANESE COUNTER ∞

Assorted Japanese Sushi, Crab Meat California Rolls & Vegetables Maki Rolls Selection of Japanese Condiments

Assorted Japanese Sashimi Salmon, Sword Fish Belly, Octopus, Sweet Shrimp Selection of Japanese Condiments

≈ SERVED AT THE TABLE FOR EACH GUEST •

Pan-fried Goose Liver with Lemon Gel, Citrus Gravy



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७ STARTERS & SALADS **∞**

Shrimp Cocktail with Avocado & Light Yoghurt Mayo
Traditional Smoked Salmon with Red Onions, Capers & Horseradish Cream
Crab Stick Salad with Cucumber, Sweet Corn & Kani Roe
Mozzarella Cheese with Roasted Tomatoes & Homemade Pesto
Tuna Salad 'Niçoise'
Smoked Duck Preset with Peach & Paicing

Smoked Duck Breast with Peach & Raisins

Mung Bean Noodle Salad with Minced Pork, Bean Sprouts & Lime Dressing

Pasta Salad with Melon, Shrimps & Char-grilled Peppers

Potato Salad with Bacon Bits & Chive

Black Fungus, Cucumber Salad with Black Vinegar

⇔ SOUPS ∞

French Onion Soup with Chive Double-boiled Chicken Soup with Sea Coconut, Snow Fungus & Pear

७ CARVING ₺

Oven-roasted Lamb Rack, Garlic Thyme Sauce Slow-roasted US Beef Short Rib, Black Pepper Sauce

SELIVE COOKING STATIONS

Seafood Laksa with Choice of Ingredients:

White Fish, Mussel, Prawns, Boiled Eggs, Bean Sprouts, Bean Curd Puffs & Chili Sauce Selection of Noodles Egg Noodles, Rice Vermicelli, Oily Noodle & Rice Flat Noodles

☞ EAST MEETS WEST - HOT MAINS

Grilled Lamb Rump with Roasted Eggplant, Rosemary Jus
Slow-roasted Duck Breast with Braised Cabbage & Thyme Gravy
Sea Bass with Lobster Cream, Green Vegetables
Roasted Prawn with Spiced Tomato & Mixed Beans Stew
Ratatouille with Black Olive & Parsley
Steamed Chicken with Red Date & Mushroom on Lotus Leaves
Steamed Whole Garoupa with Ginger, Spring Onions & Soy Sauce
Braised Chinese Baby Cabbage with Black Mushrooms & Conpoy
Sweet & Sour Pork with Pineapple
Curry Fried Rice with Diced Chicken



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☞ DESSERTS અ

Cakes & Miniatures

Chestnut Cream Cake
Black Forest Cake
Chocolate Sacher Cake
New York Cheese Cake
Honey Panna Cotta, Mixed Berries Compote
Orange & Grand Marnier Crème Brulee
Chocolate & Coffee Opera
Lime Pie Trifle
Tiramisu Cup

Warm Desserts

Peach & Raspberry Streusel Bread & Butter Pudding, Vanilla Sauce

Sweet Soup

Sweetened Ruby Chestnut with Sago & Coconut Cream Soup Double-boiled Papaya Sweet Soup with Snow Fungus

Live Cooking

Dark Chocolate Soufflé, Mixed Berries Compote Selection of Ice Cream with Condiments

Fresh Fruits Selection

Watermelon, Honeydew, Cantaloupe, Pineapple & Berries

Freshly Brewed Coffee, Fine Tea

HK\$1,098 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.

