

BBQ Celebration

HK\$498 per guest

Salad Bar

- Mesclun Leaves with Balsamic Vinegar, Olive Oil
- Romaine Lettuce with Caesar Dressing, Parmesan Crouton & Bacon
- Squid & Pasta Salad with Spring Onion & Miso Dressing
- Marinated Chicken & Couscous Salad with Raisins, Pineapple

Soup (Choose 1)

- Wild Mushroom Soup
- Lobster Seafood Soup
- Milan Vegetable Soup

From The Grill (Choose 6)

- Whole Sea Bass Wrapped in Banana Leaf with Garlic & Herbs
- Sole Fillet with Citrus & Herbs
- Marinated Fresh Squid with Teppanyaki Sauce
- U.S. Prime Beef Flank Steak with Sea Salt
- U.S. Beef Spare Ribs with Honey
- Beef Loaf with Comte Cheese
- Beef Burger Patties
- Marinated Whole Red Wine Chicken
- Malaysian Chicken Satay
- Selection of European Sausages
- Australian Lamb Chop
- Japanese Yamato Pork Chop
- U.S. Pork Patties

Sides (Choose 4)

- Mushroom Confit
- Sweet Corn with Butter
- Marinated Eggplant with Garlic
- Spiced Pineapple
- Marinated Bell Pepper In Olive Oil
- Baked Potato with Sour Cream & Spring Onion
- Japanese Purple Sweet Potato
- Sesame Burger Bun
- Naan Bread

Sweets (Choose 6)

- Strawberry Fruit Tart
- Fresh American Cookies
- Passion Fruit Lamington
- Red Velvet Chocolate Gateau
- Pandan Crème Caramel
- Seasonal Fruit Cubes
- Crispy Praline Profiterole
- Coffee Almond Cake
- Lemon Madeleine
- Toasted Marshmallows

Upgrade BBQ Items

- Korean Beef +HK\$400
- Boston Lobster +HK\$150
- Abalone +HK\$150
- Sea Scallop +HK\$90
- Jumbo Prawn +HK\$80
- Big Clams +HK\$80

Thirsty?

- 2-hours Free Flow Beverage Package +HK\$200 per guest
Unlimited house red & white wine,
Tsing Tao Beer, assorted fruit juices & soft drink

Available for groups of 20 Guests minimum.
All prices are subject to 10% service charge.



TIME FOR
Celebration