

Wedding Buffet Luncheon 2024

MENU A

SOUP

Coconut Pumpkin and Ginger Soup with Bird's Nest
Homemade Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster on Ice with Cocktail Sauce
Seasonal Crab and Poached Prawn on Ice
Assorted Cold Cuts Platter with Pickles
Duo of Melon and Parma Ham Platter
Smoked Fish Platter with Condiments

Selections of Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki Roll and California Roll

Fresh Carving Sashimi

Salmon, Tuna, Snapper, Octopus, Sweet Shrimp
Served with Wasabi, Soy Sauce and Ginger Pickles

SALADS

Deep-fried Tofu Fresh Kale Salad with Cherry Tomato and Miso Dressing
Beetroot, Feta Cheese and Rocket Lettuce Salad with Orange
Grilled Squid and Octopus Salad with Tomatoes
Japanese Style Roasted Beef Salad with Teriyaki Dressing
Eggplant and Fried Eggs Salad with Pork Cheek

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,
Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

The above menu price is valid for wedding reception to be held during 1 January 2023 to 31 December 2023.
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If you have food allergies or dietary requirements, please ask our Catering & Events staff for assistance.
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MENU A - Cont'd

HOT ENTRÉE

- Teriyaki Chicken with Sesame Seed and Spring Onion
- Baked Sea Bass with Lime and Lemongrass
- Braised Beef Short Ribs with Cherry and Port Wine
- Fried Rice Noodles with Barbecued Pork, Shrimp, Bean Sprout and Chives (Chinese Style)
- Roasted Pork Loin with Grilled Pineapple Salsa
- Chinese Barbecued Platter (Chinese Style)
- Braised Bean Curd with Assorted Fungus and Vegetable (Chinese Style)
- Prosciutto Tortellini Carbonara
- Fried Rice with Shredded Chicken, Iceberg Lettuce and Spring Onion (Chinese Style)

CARVING

- Barbecued Beef Meatloaf stuffed with Cheddar Cheese
- Served with Garlic Gravy

DESSERT

- Tiramisu Cake
- Champagne Jelly with Fruit Caviar
- Pistachio White Chocolate Tart
- Mango Red Velvet Cupcake
- 64% Dark Chocolate Tart
- Blueberry Panna Cotta
- Bailey New York Cheese Cake
- Lemon Madeleine
- Seasonal Fresh Fruit Dice

BEVERAGE

- Coffee and Tea

HK\$820 per guest
10% service charge applies

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MENU B

SOUP

Seafood Bisque with Roasted Zucchini and Cream
Homemade Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster on Ice with Cocktail Sauce
Brown Crab, Poached Prawn and Black Mussels on Ice
Smoked Salmon and Kipper Platter with Condiments
Mediterranean Seafood and Chorizo Orzo Pasta Salad
Spanish Platter (*Serrano Ham, Manchego and Olives*)
Trio Tomato Salad with Basil Pesto

Selections of Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki Roll and California Roll

Fresh Carving Sashimi

Salmon, Tuna, Snapper, Octopus, Sweet Shrimp
Served with Wasabi, Soy Sauce and Ginger Pickles

SALADS

Seafood and Pomelo Salad with Balsamic and Japanese Mayonnaise
Country Pork Pate with Apple Compote and Pomegranate Dressing
Roasted Chicken Salad with Pine Nuts and Semi-dried Tomato Pesto
Greek Style Fresh Kale and Barley Salad
Marinated Beef Salad with Pickles and Sesame

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

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MENU B – Cont'd

HOT ENTRÉE

- Baked Halibut with Herbs served with Capers Butter
- Roasted Sweet Potato and New Potato with Thyme
- Braised Pork Belly with Cherries and Apple Wedges
- Sautéed Prawn and White Clam with Seasonal Greens in Black Truffle Sauce (Chinese Style)
- Sautéed Honey Bean and Lily Bulbs with Olives Pickles (Chinese Style)
- Roasted Suckling Pig Barbecued Platter (Chinese Style)
- Wok-fried Garoupa Fillets with Bell Pepper in Black Bean Sauce (Chinese Style)
- Braised E-fu Noodles with Barbecued Pork, Ginger and Spring Onion
- Fried Rice with Chicken, Salted Fish and Iceberg Lettuces (Chinese Style)

CARVING

- Beef Wellington with Morel Mushroom Sauce

DESSERT

- Macau Egg Tart
- 64% Dark Chocolate Tart
- Coconut Osmanthus Flower Pudding
- Classic French Lemon Tart
- Tiramisu Cake
- Blueberry New York Cheese Cake
- Mango and Varlhona Dulcey Panna Cotta
- Baileys Baba
- Feuillantine Chocolate Cake
- Seasonal Fresh Fruit Platter

BEVERAGE

- Coffee and Tea

HK\$920 per guest
10% service charge applies

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MENU C

SOUP

Roasted Sweet Corn Soup with Fish Maw
Double-boiled Conch and Bamboo Piths Soup with Red Date (Chinese Style)
Homemade Bread Selections with Butter

APPETIZER

Fresh Seasonal Oyster on Ice with Cocktail Sauce
Seasonal Crab, Red Shrimp, Sea Whelk, Black Mussels on Ice
Trio Salmon - Smoked, Beetroot and Gravlax with Condiments
Foie Gras Terrine with Cognac and Truffle served with Brioche Toasts
Spicy Salmon Tartare Shooter
Chilled Tofu with Bonito Flakes and Soya Sauce

Selection of Japanese Nigiri Sushi

Shrimp, Salmon, Tuna, Snapper, Squid, Bean Curd Skin, Maki Roll and California Roll

Fresh Carving Sashimi

Salmon, Tuna, Snapper, Octopus, Sweet Shrimp
Served with Wasabi, Soy Sauce and Ginger Pickles

SALADS

Thai Style Papaya and Shrimp Salad
Glass Noodles Salad with Crabmeat, Coriander and Sweet Chili Sauce
Seared Tuna Salad with Chinese Celery, Lemongrass and Thai Style Dressing
Composed Salad with Roasted Duck Breast, Hard Boiled Eggs and Garlic Croutons
Salad Niçoise

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,
Cherry Tomato, Radish, Romaine Lettuce, Potatoes
Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce

Selection of Condiments and Dressing:

Garlic Crouton, Crispy Pancetta, French Dressing, Caesar Dressing,
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar

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MENU C - Cont'd

HOT ENTRÉE

Balsamic Roasted Root Vegetables with Thyme and Lemon
Roasted Supreme Chicken Breast with Truffle Cream Sauce
Cuisine Cuisine Suckling Pig and Barbecued Platter (Chinese Style)
Wok-fried Udon Noodles with Mixed Pepper, Shrimp and Vegetable (Chinese Style)
Sautéed Prawn and Chorizo Sausage with Garlic
Roasted Black Truffle Potatoes with Olive Oil and Sea Salt
Braised Straw Mushroom and Conpoy with Seasonal Vegetables (Chinese Style)
Fried Rice with Scallops, Yunnan Ham and Sakura Shrimp (Chinese Style)

CARVING

Roasted Herbs Prime Rib with Cepas Mushroom Cream Gravy
Slow-cooked Rosemary Baby Lamb Leg served with Roasted Garlic Gravy and Mint Sauce

DESSERT

Mango Red Velvet Cupcake
Sakura Raindrop Cake
Chestnut Sago Pudding
Flowers Choux Cream
Umeshu Jelly with Lychee Caviar
Raspberry Kiss New Cheese Cake
Butterfly Pea Tea Jelly with Cheese Filling
Matcha Chocolate Butterfly
Purple Sweet Potato Tart
Chocolate Crispy Cake
Individual Mövenpick Ice Cream
Seasonal Fresh Fruit Dice

BEVERAGE

Coffee and Tea

HK\$1,120 per guest
10% service charge applies

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