

2025 Miraculous Wedding Buffet Lunch Menu

SOUP

Golden Pumpkin and Chicken Soup with Bird's Nest
Home-made Bread Selections with Butter

APPETIZER

Selection of Seafood on Ice

Marinated Cook Abalone in Kombu and Sake on Ice,
Crab Legs, Poached Prawn, Blue Mussel
Served with Hot Sauce, Lemon Wedges and Shallot Vinaigrette
Smoked Salmon and Gravlax with Condiments
Cold Cuts and Cheese on Wooden Board with Condiments
(Italian Salami, Spanish Chorizo, Pepper Sausages
Swiss Gruyere Cheese, Pickles, Green and Black Olives)
French Foie Gras Paté with Toasts

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

SALAD

Cabbage and Arugula Salad with Pulled Pork
Thai Beef and Tomato Salad with Chili Dressing
Spiced Roast Vegetable Salad with Wild Rice
Green Papaya and Seafood Salad
Smoked Duck Breast and Kale Salad with Pomegranate

Garden Leaves Corner

Grilled Pineapple, Poached Potato, Pomelo, Roasted Pumpkin,
Red Cabbage, Roasted Bell Pepper, Carrot, Sliced Cucumber,
Marinated Artichoke, Beetroot, Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso

Selection of Condiments and Dressing

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

2025 Miraculous Wedding Buffet Lunch Menu (Cont'd)

HOT ENTRÉE

Black Truffle Roasted Chicken with Seasonal Vegetable and Own Jus
Braised Pork Belly with Korean Kimchee Sauce
Baked Sea Bass with Lime and Lemongrass
Prosciutto Tortellini Carbonara
Roasted Duo of Potatoes with Thyme and Sea Salt
Fried Udon Noodle with Shrimp and Bell Pepper (Chinese Style)
Cuisine Cuisine Barbecued Platter (Chinese Style)
Wok-fry Broccoli with Crab Meat Sauce (Chinese Style)
Fried Rice with Conpoy and Shrimps (Chinese Style)

CARVING

Slow Roasted Beef Prime Ribs with Garlic Jus

DESSERT

Tiramisu
Bamboo Cupcake with Black Sesame Chocolate cream
Gluten Free Greek Yoghurt & Acai Berry
Assorted Choux Puff
Uji Matcha Red Bean Cake
Floating Island (Egg White with Vanilla Sauce and Caramel Syrup)
Osmanthus Coconut Pudding
Bailey New York Cheese Cake
Fresh Fruit Platter

BEVERAGE

Coffee and Tea

HK\$750 net

Per guest

Inclusive of 10% service charge

Free-flowing soft drinks, freshly squeezed orange juice and beer throughout the meal period

Applicable for wedding reception at both The Ballroom & Function Rooms from now to October 31, 2025