

## Miraculous Wedding Buffet Lunch Menu

### SOUP

Golden Pumpkin and Chicken Soup with Bird's Nest

Home-made Bread Selections with Butter

### APPETIZER

#### Selections of Seafood on Ice

Fresh Seasonal Oyster on Ice, Crab Legs, Poached Prawn, Blue Mussel  
(Served with Cocktail Sauce, Hot Sauce, Lemon Wedges and Shallot Vinaigrette)

Smoked Salmon and Gravlox 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 Rolls and California Rolls

#### 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

(Served with Garlic Crouton, Crispy Pancetta, Orange Dressing, Caesar Dressing,

Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

## Miraculous Wedding Buffet Lunch Menu (Cont'd)

### HOT ENTRÉE

Black Truffle Roasted Chicken with Seasonal Vegetables  
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 Noodles with Shrimp and Bell Pepper (Chinese Style)  
Cuisine Cuisine Barbecued Platter (Chinese Style)  
Wok-fried 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-friendly Greek Yoghurt and 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  
Seasonal Fresh Fruit

### BEVERAGE

Coffee and Tea

**HK\$750 net**

Per guest

Inclusive of 10% service charge

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

**Promotional menu for specific promotional period**