

Wedding Buffet Luncheon 2026

MENU A

SOUP

Coconut Pumpkin and Ginger Soup with Bird's Nest (D)
Home-made Bread Selections with Butter (D)

APPETIZER

Fresh Seasonal Oyster, Poached Prawn and Seasonal Crab on Ice (S)
(Served Cocktail Sauce and Lemon Wedges)
Assorted Cold Cuts Platter with Pickles (P)
Duo of Melon and Parma Ham Platter (P)
Smoked Fish Platter with Condiments(S)

Selections of Sushi(S)

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki Rolls and California Rolls (D)

Fresh Carving Sashimi(S)

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

SALAD

Deep-fried Tofu Fresh Kale Salad with Cherry Tomato and Miso Dressing (V)
Beetroot, Feta Cheese and Rocket Lettuce Salad with Orange (D)
Grilled Squid and Octopus Salad with Tomato (S)
Japanese Style Roasted Beef Salad with Teriyaki Dressing (A)
Eggplant and Fried Egg Salad with Pork Cheek (N)(P)

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,
Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce
(Served Garlic Crouton, Crispy Pancetta (P), French Dressing, Caesar Dressing (D)(S),
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

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MENU A - Cont'd

HOT ENTRÉE

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

CARVING

Barbecued Beef Meatloaf Stuffed with Cheddar Cheese & Garlic Gravy (A)(D)

DESSERT

Tiramisu (A)(D)
Champagne Jelly with Fruit Caviar (A)
Pistachio White Chocolate Tart (D)(N)
Mango Red Velvet Cupcake (D)
64% Dark Chocolate Tart (D)
Blueberry Panna Cotta (D)
Bailey New York Cheesecake (A)(D)
Lemon Madeleine (D)
Seasonal Fresh Fruit (V)

BEVERAGE

Coffee and Tea

(P) Pork | (D) Dairy | (N) Nuts | (V) Vegetarian | (S) Seafood | (A) Alcohol | (GF) Gluten Free

HK\$900 net per guest

Inclusive of 10% service charge

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

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MENU B

SOUP

Seafood Bisque with Roasted Zucchini and Cream (S)(D)
Home-made Bread Selections with Butter (D)

APPETIZER

Fresh Seasonal Oyster, Crab Legs, Poached Prawns and Black Mussels on Ice (S)
(Served Cocktail Sauce and Lemon Wedges)
Smoked Salmon and Kipper Platter with Condiments (S)
Mediterranean Seafood and Chorizo Orzo Pasta Salad (S)(P)
Spanish Platter(D)(P) (Serrano Ham, Manchego and Olive)
Trio Tomato Salad with Basil Pesto (D)(N)

Selections of Sushi (S)

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin (V), Maki Rolls and California Rolls (D)

Fresh Carving Sashimi (S)

Salmon, Tuna, Snapper, Octopus, Sweet Shrimps
(Served Wasabi, Soy Sauce and Ginger Pickles)

SALAD

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

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot, Cherry Tomato, Radish, Romaine Lettuce,
Red Chicory, Green Bean Sprouts, Frisee, Lollo Rosso, Rocket Lettuce
(Served Garlic Crouton, Crispy Pancetta (P), French Dressing, Caesar Dressing (D)(S),
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

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MENU B – Cont'd

HOT ENTRÉE

Baked Halibut with Herb and Caper Butter (A)(S)(D)
Roasted Sweet Potato and New Potato with Thyme (D)
Braised Pork Belly with Cherry and Apple Wedges (P)(A)
Sautéed Prawns and Clam with Seasonal Greens in Black Truffle Sauce (A)(S)(Chinese Style)
Sautéed Honey Beans and Lily Bulbs with Olives Pickles (V)(Chinese Style)
Roasted Suckling Pig and Barbecued Platter (P)(Chinese Style)
Wok-fried Garoupa Fillet with Bell Pepper in Black Bean Sauce (S)(Chinese Style)
Braised E-fu Noodles with Barbecued Pork, Ginger and Spring Onion (P) (Chinese Style)
Fried Rice with Diced Chicken, Salted Fish and Iceberg Lettuce (S) (Chinese Style)

CARVING

Beef Wellington with Morel Mushroom Sauce (D)(A)

DESSERT

Portuguese Egg Tart (D)
64% Dark Chocolate Tart (D)
Coconut Osmanthus Flower Pudding
Classic French Lemon Tart (D)
Tiramisu (D)(A)
Blueberry New York Cheesecake (D)
Mango and Varlhona Dulcey Panna Cotta (D)
Baba au Baileys (A)(D)
Feuillantine Chocolate Cake (D)
Seasonal Fresh Fruit (V)

BEVERAGE

Coffee and Tea

(P) Pork | (D) Dairy | (N) Nuts | (V) Vegetarian | (S) Seafood | (A) Alcohol | (GF) Gluten Free

HK\$1,000 net per guest

Inclusive of 10% service charge

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

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MENU C

SOUP

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

APPETIZER

Fresh Seasonal Oyster, Seasonal Crab, Red Shrimps, Sea Whelks, Black Mussel
and Poached Prawns on Ice (S)
(Served Cocktail Sauce and Lemon Wedges)
Trio Salmon - Smoked, Beetroot and Gravlox with Condiments (S)
Foie Gras Terrine with Cognac and Truffle served with Brioche Toast (A)(D)
Spicy Salmon Tartare Shooter (S)
Chilled Tofu with Bonito Flakes and Soy Sauce (S)

Selections of Japanese Nigiri Sushi (S)

Shrimp, Salmon, Tuna, Snapper, Squid, Bean-curd Skin, Maki Rolls and California Rolls (D)

Fresh Carving Sashimi (S)

Salmon, Tuna, Snapper, Octopus, Sweet Shrimps
(Served Wasabi, Soy Sauce and Ginger Pickles)

SALAD

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

Green Garden Corner:

Red Cabbage, Roasted Bell Pepper, Carrot,
Cherry Tomato, Radish, Romaine Lettuce, Potato
Red Chicory, Green Bean Sprouts, Frisée, Lollo Rosso, Rocket Lettuce
(Served Garlic Crouton, Crispy Pancetta (P), French Dressing, Caesar Dressing (D)(S),
Thai Chili Dressing, Thousand Island, Olive Oil, Balsamic Vinegar)

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MENU C - Cont'd

HOT ENTRÉE

Slow Cooked Supreme Chicken Breast with Truffle Cream Sauce (D)(A)
Roasted King Prawns with Herbs and Garlic Butter (S)(D)
Balsamic Roasted Root Vegetables with Thyme and Lemon (V)
Roasted Baby Potatoes with Olive Oil and Black Garlic Aioli (D)
Cuisine Cuisine Suckling Pig and Barbecued Platter (P)(Chinese Style)
Steamed Garoupa with Supreme Soy Sauce (S)(Chinese Style)
Wok-fried Udon Noodles with Mixed Pepper, Shrimp and Vegetables (S)(Chinese Style)
Braised Straw Mushrooms and Conpoy with Seasonal Vegetables (S)(Chinese Style)
Fried Rice with Scallop, Yunnan Ham and Sakura Shrimps (P)(S)(Chinese Style)

CARVING

Roasted Herbs Prime Rib with Porcini Mushroom Cream Gravy (D)(A)
Slow-cooked Rosemary Baby Lamb Leg with Roasted Garlic Gravy and Mint Sauce (A)

DESSERT

Mango Read Velvet Cupcake (D)
Sakura Raindrop Cake
Chestnut Sago Pudding (D)
Flowers Choux Cream (D)
Umeshu Jelly with Lychee Caviar
Raspberry Kiss New York Cheesecake (D)
Butterfly Pea Tea Jelly with Cheese Filling (D)
Matcha Chocolate Butterfly (D)
Purple Sweet Potato Tart (D)
Chocolate Crispy Cake (D)
Häagen-Dazs Ice Cream Cup (D)
Seasonal Fresh Fruit (V)

BEVERAGE

Coffee and Tea

(P) Pork | (D) Dairy | (N) Nuts | (V) Vegetarian | (S) Seafood | (A) Alcohol | (GF) Gluten Free

HK\$1,350 net per guest

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