

Miraculous Wedding Buffet Lunch Menu

SOUP

Golden Pumpkin and Chicken Soup with Bird's Nest (D)

Selection of Bread with Butter

APPETIZER

Selections of Seafood on Ice (S)

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

Smoked Salmon and Gravlax with Condiments (S)

Cold Cuts and Cheese on Wooden Board with Condiments (P)(D)

(Italian Salami, Spanish Chorizo, Pepper Sausages, Swiss Gruyere Cheese, Pickles, Green & Olives)

French Foie Gras Pâté with Toasts

Selections of Sushi (S)

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

Fresh Carving Sashimi (S)

Salmon, Tuna, Tilapia, Octopus, Sweet Shrimp

(Served with Wasabi, Soy Sauce and Ginger Pickles)

SALAD

Cabbage and Arugula Salad with Pulled Pork (P)

Thai Beef and Tomato Salad with Chili Dressing

Roasted Spiced Vegetable Salad with Wild Rice (V)

Green Papaya and Seafood Salad (S)

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 (D), Crispy Pancetta (P), Orange Dressing, Caesar Dressing (S),

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 (A)
- Braised Pork Belly with Korean Kimchi Sauce (A)(P)
- Baked Sea Bass with Lime and Lemongrass (S)
- Penne Pasta Carbonara (P)(D)(A)
- Roasted duo of Potatoes with Thyme and Sea Salt (V)
- Fried Udon Noodles with Shrimp and Bell Pepper (S)(Chinese Style)
- Cuisine Cuisine Barbecued Platter (A)(P)(Chinese Style)
- Wok-fried Broccoli with Golden Garlic (V)(Chinese Style)
- Fried Rice with Conpoy and Shrimps (S)(Chinese Style)

CARVING

- Slow-roasted Australian Beef Prime Ribs with Garlic Jus (A)

DESSERT

- Tiramisu(D)(A)
- Valrhona Chocolate Gateau (D)(N)
- Lemon and Acai Berry Tart (D)(N)
- White Peach and Butterfly Pea Verrine (D)(V)
- Uji Matcha and Red Bean Cake (D)(N)
- Floating Island, Vanilla Custard, Caramelized Pecan (D)(GF)(N)
- Osmanthus Coconut Pudding (GF)
- Raspberry New York Cheesecake (D)(N)
- Seasonal Fresh Fruit (V)(GF)

BEVERAGE

- Coffee and Tea

HK\$938 net per guest

Inclusive of 10% service charge

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

(P) Pork / (D) Dairy / (S) Seafood / (A) Alcohol / (N) Nuts / (V) Vegetarian