

## WEDDING BUFFET LUNCH MENU A

### Soup

- Alaska Clam Chowder with Tomato
- Homemade Bread Selections with Butter

### Appetizer

- Fresh U.S. Rock Oysters with Spicy Brandy Sauce
- Snow Crab Legs and Poached Prawn on Ice
- Selections of Japanese Nigiri Sushi
- Fresh Carving Sashimi
- Assorted Cold Cuts with Condiments
- Italian Grilled Vegetables Platter
- Smoked Fish Platter with Condiments
- Japanese Tofu with Crab Roe and Sesame Soy Sauce

### Salad

- Quinoa, Kale and Pecan Nuts
- Grilled Squid Salad with White Bean and Balsamico
- Ham and Penne Pasta Salad with Capsicum
- Thai Beef Salad
- Yellow and Red Cherry Tomato Salad with Basil and Pesto Dressing
- Caesar Salad
- Mixed Mesclun (served with assorted dressings and condiments)

### Carving

- Slow-cooked Beef Striploin with Veal Jus

### Hot Entrée

- Teriyaki Chicken with Sesame Seed and Spring Onion
- Baked Whole Sea Bass with Lime and Lemongrass
- Braised Beef Short Ribs with Cherry and Port Wine
- Penne Pasta Vongole
- Herd Roasted Pork Loin with Grilled Pineapple Salsa
- Barbecued Platter (Chinese Style)
- Wok-fried Seasonal Vegetables (Chinese Style)
- Braised E-fu Noodles with Crab Meat and Chives (Chinese Style)
- Fried Rice with Barbecued Pork and Spring Onion (Chinese Style)

### Dessert

- Tiramisu Cake
- Champagne Jelly with Fruit Caviar
- Uji Matcha Chocolate Tart
- 70% Chocolate Pot de Crème and Oreo Cookies
- Raspberry New York Cheese Cake
- Blueberry Panna Cotta
- Red Velvet Earl Grey Gateau
- Tutti Frutti Profiterole
- Seasonal Fresh Fruit Platter

### Beverage

Coffee and Tea

## HK\$788

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

## WEDDING BUFFET LUNCH MENU B

### Soup

- Japanese Pumpkin Veloute with Seafood and Crème Fraiche
- Homemade Bread Selections with Butter

### Appetizer

- Fresh U.S. Rock Oysters with Spicy Brandy Sauce
- King Crab Leg, Poached Prawn and Black Mussels on Ice
- Smoked Salmon and Kipper with Condiments
- Lobster and Scallop Terrine with Mango Salsa
- Spanish Assorted Platter (Serrano Ham, Manchego and Olives)
- Foie Gras Terrine with Yuzu Flavor
- Selections of Japanese Nigiri Sushi
- Fresh Carving Sashimi (served with wasabi, soy sauce and pickles)

### Salad

- Seafood and Pomelo Salad with Balsamic and Japanese Mayonnaise
- Country Pork Pate with Apple Compote Pomegranate Dressing
- Roasted Chicken Salad with Pine Nuts and Sun-dried Tomato Pesto
- Celeriac and Papaya Salad
- Mexican Chia Seed and Quinoa Salad
- Caesar Salad
- Mixed Mesclun (served with assorted dressings and condiments)

### Carving

- Slow-cooked Beef Rib Eye with Mushroom Gravy

### Hot Entrée

- Baked Butterfly Sea Bass with Garlic and Spices
- Slow-cooked Duck Breast with Orange Veal Jus Reduction
- Braised Pork Belly with Cherries and Apple Wedges
- Roasted Rack of Baby Lamb with Thyme and Potato Rösti
- Poached Seasonal Vegetables with Assorted Mushrooms in Superior Broth (Chinese Style)
- Barbecued Platter with Roasted Suckling Pig (Chinese Style)
- Deep-fried Garoupa Fillets topped with Sweet Corn Sauce (Chinese Style)
- Fried Rice with Shrimps and Scallops (Chinese Style)
- Fujian Fried Rice Noodles with Assorted Seafood (Chinese Style)

### Dessert

- Raspberry Lamington
- Durian and 64% Vietnamese Dark Chocolate Tart
- Strawberry Coconut Tart
- Key Lime Tart
- Tiramisu Cake
- Chestnut New York Cheese Cake
- Flowers Champagne Jelly
- Uji Matcha Cheese Cake
- Éclair Spaghetti Butter Cream
- Seasonal Fresh Fruit Platter

### Beverage

Coffee and Tea

## HK\$888

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

## WEDDING BUFFET LUNCH MENU C

### Soup

- Lobster Bisque with Seafood and Crème Fraîche
- Homemade Bread Selections with Butter

### Appetizer

- Fresh U.S. Rock Oysters with Spicy Brandy Sauce
- Boston Lobster, Snow Crab Leg, Black Mussels and Poached Prawn on Ice
- Selection of Japanese Nigiri Sushi
- Fresh Carving Sashimi
- Salmon Trio – Smoked, Beetroot, Gravlax with Condiments
- Assorted Cold Cuts with Condiments
- Cold Tofu with Bonito Flakes and Soya Sauce

### Salad

- Thai Papaya and Shrimp Salad
- Crabmeat and Cucumber Salad with Salmon Caviar and Spring Onion
- German Potato Salad with Crispy Smoked Bacon
- Composed Salad with Roasted Duck Breast, Garlic Croutons and Hard Boiled Eggs
- Salad Niçoise
- Heirloom Tomatoes with Fresh Basil, Parmesan Flakes and Balsamic Vinaigrette
- Caesar Salad
- Mixed Mesclun (served with assorted dressings and condiments)

### Carving

- Roasted Beef Prime Rib Eye with Veal Jus
- Salmon Wellington with Dill Cream Sauce

### Hot Entrée

- Pink Peppercorn, Sea Salt Crusted Baked Whole Halibut
- Beef Cheek with Roasted Root Vegetables and Raisins
- Barbecued Platter with Crispy Suckling Pig (Chinese Style)
- Slow-cooked Lamb Shoulder with Confit Garlic and Porcini
- Thai Red Curry Prawns and Seafood with Eggplant
- Spices and Butter Rice
- Braised Pork Belly with Cherries and Apple Wedges
- Wok-fried Seasonal Vegetables (Chinese Style)
- Fried Rice with Diced Angus Beef and Garlic (Chinese Style)
- Braised E-fu Noodles with Conpoy and Mushrooms

### Dessert

- Éclair and Butter Cream
- Raspberry Mousse Cup
- Earl Grey Tea Chocolate Tart and Orange
- Yuzu and Swiss Milk Chocolate Pudding Shooters
- Raspberry Kiss New York Cheese Cake
- Pink Baby Berries Panna Cotta
- Sesame Chocolate Butterfly
- Mont – Blanc Chestnut Mousse and Chantilly
- Butterfly Pop Cake
- Tiramisu Cake
- Green Tea Matcha Chocolate Fountain (served with seasonal strawberry and jumbo marshmallow)
- Seasonal Fresh Fruit Platter

### Beverage

Coffee and Tea

## HK\$1,188

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

10% service charge applies