

2022 Western Wedding Lunch Buffet

Menu A

COLD DISHES 冷盤

- Salmon Sashimi 新鮮三文魚刺身
Cold Shrimp on Ice 凍蝦
Assorted Sushi and Rice Rolls 日式雜錦壽司
Selection of Italian Cold Cut 意式雜錦凍肉
Thai Beef Green Papaya Salad 泰式牛肉青木瓜沙律
Marinated Eggplant with Garlic 涼伴蒜香茄子

SALADS 沙律

- Frisbee 法國生菜
Butter Lettuce 牛油生菜
Red Leaf 紅葉生菜
Romaine 羅文生菜
Greek Salad 希臘沙律
Potato Salad 薯仔沙律
Tomato and Cheese Salad 蕃茄、芝士沙律
Prawn and Garden Salad 田園蝦沙律

DRESSINGS 沙律醬汁

- Caesar, Thousand Islands and Herbs Vinaigrette
凱撒汁、千島汁及香草油醋汁

CONDIMENTS 配料

- Croutons, Roasted Pine Nuts, Crispy Bacon,
Grated Parmesan Cheese and Spring Onions
烘麵包粒、松子仁、脆煙肉碎、芝士粉及青蔥

SOUPS 湯

- Minestrone 意大利雜菜湯
Conpoy Broth with Assorted Seafood 瑤柱海鮮羹
served with Selection Bread Rolls and Butter 配各式麵包及牛油

2022 Western Wedding Lunch Buffet

Menu A

HOT DISHES 熱盤

- Braised Ox Tail with Vegetables in Red Wine Sauce 紅酒雜菜燴牛尾
Pan-fried Fillets of Sole with Orange Butter Sauce 煎龍利柳配香橙牛油汁
Sweet and Sour Chicken with Peach 蜜桃咕嚕雞球
Barbecued Spare-ribs with Garlic 蒜香燒排骨
Sautéed Shrimp with Broccoli 西蘭花炒蝦仁
Braised Vegetables with Black Mushroom 鮮冬菇扒時蔬
Braised E-fu Noodles with Enoki Mushroom in XO sauce XO 醬金菇炆伊麵
Fried Rice with Shredded Conpoy and Barbecued Pork 瑤柱叉燒炒飯

DESSERTS 甜品

- Chocolate Truffle 軟心朱古力蛋糕
Strawberry Mousse Cake 士多啤梨慕絲蛋糕
Mango Pudding with Seasonal Mixed Fruit 芒果布甸
Passion Fruit Cheese Cake 熱情果芝士蛋糕
Assorted Mini Fruit Tartlets 雜錦迷你鮮果撻
Black Glutinous Rice Syrup with Coconut 椰汁黑糯米
Assorted Jelly 各式啫喱
Dreyer's Ice-cream Dreyer's 雪糕
Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

HK\$420+10% service charge per person

(Minimum 50 persons)

(Serving for 1.5 hours)

2022 Western Wedding Lunch Buffet

Menu B

COLD DISHES 冷盤

- Salmon Sashimi and Yellow Herring Fish 三文魚刺身及希靈魚
Cold Shrimps and Mussels 凍海蝦、青口
Assorted Sushi and Rice Rolls 日式雜錦壽司
Smoked Norwegian Salmon with Trimmings and Condiments 煙挪威三文魚
Salami Milano 米蘭沙樂美腸
Parma Ham with Cantaloupe Melon 風乾火腿伴香瓜
Japanese Soba with Condiments 日式蕎麥冷麵
BBQ Knuckle with Jellyfish 海蜇燻蹄

SALADS 沙律

- Frisbee 法國生菜
Butter Lettuce 牛油生菜
Red Leaf 紅葉生菜
Romaine 羅文生菜
Greek Salad 希臘沙律
Potato Salad 薯仔沙律
Thai Octopus Salad 泰式八爪魚沙律
Russian Egg Salad 俄羅斯蛋沙律

DRESSINGS 沙律醬汁

- Caesar, Thousand Islands and Herbs Vinaigrette
凱撒汁、千島汁及香草油醋汁

CONDIMENTS 配料

- Croutons, Roasted Pine Nuts, Crispy Bacon,
Grated Parmesan Cheese and Spring Onions
烘麵包粒、松子仁、脆煙肉碎、芝士粉及青蔥

SOUPS 湯

- Black Truffle Cream Soup 黑菌忌廉湯
Japanese Vegetarian Shark's Fin Soup 日式素翅羹
served with Selection Bread Rolls and Butter 配各式麵包及牛油

2022 Western Wedding Lunch Buffet

Menu B

HOT DISHES 熱盤

- Roasted Beef Fillet with Onion Black Pepper Sauce 洋蔥黑椒燒牛柳
Roasted Salmon with Japanese Miso 日式三文魚西京燒
Roasted Lamb Leg with Herb 香草燒羊腩
Fried Pork Spare Ribs with Chili & Garlic 椒鹽焗肉排
Indian Chicken Curry with Papadum & Steamed Rice
印式咖喱雞配薄餅及白飯
Sautéed Scallop with Broccoli 西蘭花炒帶子
Vegetable Mornay 芝士白汁焗雜菜
Braised E-fu Noodles with Enoki Mushroom in XO sauce XO 醬金菇炆伊麵
Fried Rice with Assorted Seafood, Conpoy & Egg White 搖柱海鮮蛋白炒飯

DESSERTS 甜品

- Chocolate Brownies 朱古力班尼士
Chestnut Cream Cake 栗子忌廉蛋糕
Marble Cheese Cake 大理石紋芝士蛋糕
Osmanthus Pudding 杞子桂花糕
Chocolate Puffs 朱古力泡夫
Strawberry Tartlets 士多啤梨果撻
Sweetened Red Bean Soup with Lotus Seed 蓮子紅豆沙
Assorted Jelly 各式啫喱
Dreyer's Ice-cream Dreyer's 雪糕
Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

HK\$500+10% service charge per person

(Minimum 50 persons)

(Serving for 1.5 hours)

2022 Western Wedding Dinner Buffet Menu A

COLD DISHES 冷盤

- Oysters on Ice 新鮮生蠔
Salmon Sashimi 三文魚刺身
Sea Whelk 凍翡翠螺
Cold Shrimp on Ice 凍蝦
Smoked Norwegian Salmon with Trimmings and Condiments 煙挪威三文魚
Assorted Sushi and Rice Rolls 日式雜錦壽司
Parma Ham with Cantaloupe Melon 風乾火腿伴香瓜
Selection of Italian Cold Cut 意式雜錦凍肉
Spicy Squid and Mussels Salad 辣魷魚拼青口沙律
Thai Roasted Chicken Salad 泰式燒雞沙律
Japanese Soba with Condiments 日式蕎麥冷麵
Pork Knuckle with Jellyfish 中式海蜇拼燻蹄

SALADS 沙律

- Frisee 法國生菜
Butter Lettuce 牛油生菜
Red Leaf 紅葉生菜
Romaine 羅文生菜
Tomato 蕃茄
Carrot 甘筍
Cucumber and Red Onion 青瓜、洋蔥
Cabbage and Capsicum 椰菜、辣椒
Gammon Ham with Pineapple Salad 菠蘿火腿沙律
Tomato and Cheese Salad 蕃茄、芝士沙律
French Potato Salad 法式薯仔沙律

DRESSINGS 沙律醬汁

- Caesar, Thousand Islands and Herbs Vinaigrette
凱撒汁、千島汁及香草油醋汁

CONDIMENTS 配料

- Croutons, Roasted Pine Nuts, Crispy Bacon,
Grated Parmesan Cheese and Spring Onions
烘麵包粒、松子仁、脆煙肉碎、芝士粉及青蔥

SOUPS 湯

- Cream of Black Truffle Soup 黑松露忌廉湯
Shark's Fin Soup with Bamboo Pith and Crab Meat 竹筴蟹肉魚翅羹
served with Selection Bread Rolls and Butter 配各式麵包及牛油

2022 Western Wedding Dinner Buffet Menu A

HOT DISHES 熱盤

- Roasted New Zealand Rack of Lamb 紐西蘭燒羊
Roasted Beef Tendon lion with Herbs and Mustard 芥末香草燒牛柳
Barbecued Spare-ribs with Garlic 蒜香燒排骨
Chicken Masala with Papadum 馬沙拉雞肉配印度薄餅
Pan-fried Fillet of Sole in Butter Sauce 香煎龍利柳配牛油汁
Barbecued Pork Combination 乳豬燒味拼盤
Steamed Fresh Garoupa 清蒸大青斑
Sautéed Scallop with Broccoli 西蘭花炒帶子
Baked Cheese Potato in Cream Sauce 芝士白汁焗薯片
Stir-fried Seasonal Vegetables with Garlic 蒜蓉炒雜菜
Braised E-fu Noodle with Crab Meat and Mushroom 蟹肉鮮菇扒伊麵
Fried Rice with Crab Roe, Conpoy and Vegetables 翡翠瑤柱蟹子炒飯

FROM THE CARVING TROLLEY 肉車

- Roasted US Rib-eye Steak in Pepper Sauce 燒美國牛肉眼，黑椒汁

DESSERTS 甜品

- Macaroon 法式小甜餅
Tiramisu 意大利咖啡忌廉芝士軟餅
Mango Pudding with Seasonal Mixed Fruit 雜果芒果布甸
Marble Cheese Cake 大理石紋芝士蛋糕
French Cream Puff 法式忌廉芭芙
Chocolate Brownie 特濃朱古力斑尼斯蛋糕
Coconut Pudding Thai Style 泰式椰汁糕
Chinese Wolfberry and Osmanthus Pudding 杞子桂花糕
Mini Fruit Tartlets 迷你鮮果撻
Black Glutinous Rice Soup in Coconut Milk with Dumpling 椰汁黑糯米湯丸
Haagen-Daz Ice-cream 哈根達斯雪糕
Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

HK\$598+10% service charge per person

(Minimum 50 persons)

(Serving for 2 hours)

2022 Western Wedding Dinner Buffet Menu B

COLD DISHES 冷盤

- Oysters on Ice 新鮮生蠔
Salmon and Tuna Sashimi 三文魚、吞拿魚刺身
King Crab Leg 松葉長腳蟹
Sea Whelk 凍翡翠螺
Cold Shrimp on Ice 凍蝦
Smoked Norwegian Salmon with Trimmings and Condiments 煙挪威三文魚
Assorted Sushi and Rice Rolls 日式雜錦壽司
Parma Ham with Cantaloupe Melon 風乾火腿伴香瓜
Selection of Italian Cold Cut 意式雜錦凍肉
Smoked Duck Breast Salad 煙鴨胸沙律
Thai Octopus Salad 泰式八爪魚沙律
Pineapple and Chicken Salad with Light Curry Mayonnaise
淡咖喱菠蘿雞肉沙律
Marinated Chicken with Sesame and Garlic 蒜泥麻香雞

SALADS 沙律

- Frisee 法國生菜
Butter Lettuce 牛油生菜
Red Leaf 紅葉生菜
Romaine 羅文生菜
Tomato 蕃茄
Carrot 甘筍
Cucumber and Red Onion 青瓜、洋蔥
Cabbage and Capsicum 椰菜、辣椒
Russian Egg Salad 俄羅斯蛋沙律
Tomato and Mozzarella Cheese Salad 蕃茄水牛芝士沙律
Bacon and Potato Salad 煙肉蟹子薯仔沙律

DRESSINGS 沙律醬汁

- Caesar, Thousand Islands and Herbs Vinaigrette
凱撒汁、千島汁及香草油醋汁

CONDIMENTS 配料

- Croutons, Roasted Pine Nuts, Crispy Bacon,
Grated Parmesan Cheese and Spring Onions
烘麵包粒、松子仁、脆煙肉碎、芝士粉及青蔥

SOUPS 湯

- Cream of Black Truffle Soup 黑松露忌廉湯
Shark's Fin Soup with Assorted Seafood and Crab Meat 海皇蟹肉魚翅羹
served with Selection Bread Rolls and Butter 配各式麵包及牛油

2022 Western Wedding Dinner Buffet Menu B

HOT DISHES 熱盤

- Roasted New Zealand Rack of Lamb 紐西蘭燒羊架
Roasted Beef Fillet with Porcini Mushroom Sauce 燒牛柳配牛肝菌汁
Prawns with Lemon Thyme Butter 檸檬百里香牛油扒大蝦
Roasted Spring Chicken with Herbs 香草燒春雞
Baked Buttered Scallop in Pastry Puff 牛油焗帶子酥盒
Barbecued Pork Combination 乳豬燒味拼盆
Steamed Fresh Garoupa 清蒸大海青斑
Sautéed Clam with Broccoli 西蘭花炒桂花蚌
Baked Black Truffle Mashed Potato 焗黑松露薯蓉
Stir-fried Seasonal Vegetables with Mixed Mushroom 什菌炒時蔬
Baked Penne Pasta with Mushroom and Cheese 蘑菇芝士焗長通粉
Fried Rice with Diced Roasted Duck and Foie Gras 鵝肝火鴨粒炒飯

FROM THE CARVING TROLLEY 肉車

- Roasted US Rib-eye Steak in Pepper Sauce 燒美國有骨牛肉眼，黑椒汁
Roasted Gammon Ham Bone in with Cloves Honey Sauce 蜜汁燒原隻火腿

DESSERTS 甜品

- Macaroon 法式小甜餅
Tiramisu 意大利咖啡忌廉芝士軟餅
Cheese Pudding 芝士布甸
Marble Cheese Cake 大理石紋芝士蛋糕
French Cream Puff 法式忌廉芭芙
Chocolate Red Bean Cake 朱古力紅豆蛋糕
Coconut Pudding Thai Style 泰式椰汁糕
Pomelo and Mango Pudding 楊枝甘露糕
Mini Fruit Tartlets 迷你鮮果撻
Sweented Red Bean Soup Cream with Dumpling 紅豆沙湯丸
Haagen-Daz Ice-cream 哈根達斯雪糕
Fresh Fruit Platter 新鮮果盆

Coffee or Tea 咖啡或茶

HK\$698+10% service charge per person

(Minimum 50 persons)

(Serving for 2 hours)