

2025/2026 Festive Buffet Menu A

APPETIZERS

Assorted Cold Cut Platter with Pickles (Parma Ham, Coppa Ham, Chorizo, Mortadella, Salami) Scottish Smoked Salmon Prawn Cocktail with Citrus Dressing

Caprese Salad

CHILLED CRUSTACEANS & SEAFOOD ON ICE

Crab Legs Prawns **Black Mussels** Whelks

(Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon wedge)

JAPANESE FAVOURITES

Selection of Sashimi (Salmon, Tuna, Octopus and Snapper) Assorted Sushi with Condiments

JAPANESE APPETIZERS

Poached Chicken with Garlic Sesame Dressing Ohitashi 🥯

SALADS

Seafood Pasta Salad Ranch Potato Salad

Honeycrisp Apple and Broccoli Salad ^(S) Salad Bar with House Dressing and Condiments (Romaine Lettuce, Mixed Mesclun, Arugula)

SOUP

Winter Mushroom Velouté Assorted Bread Rolls and Butter

CARVING

Roasted Turkey Roasted Beef Sirloin Turkey Stuffing, Roasted Potatoes, Brussels Sprouts, Carrot Vichy, Caramelized Chestnuts, Cranberry Sauce and Red Wine Sauce

Not all ingredients are listed for each dish. If you have a food allergy, intolerance or sensitivity, please speak to your sales representative about ingredients in our dishes.

Can be prepared Gluten Friendly Vegetarian Vegan



©Contains Nuts



2025/2026 Festive Buffet Menu A (continue)

HOT DISHES

Roasted Lamb Shoulder with Herb and Garlic Glazed Gammon Ham with Apricot Sauce Fillet of Sea Bass Grenobloise Sweet and Sour Pork Fried Prawn with Garlic

Braised E-fu Noodles Chicken Makhani

Indian Chickpeas and Cauliflower Curry Creamy Mashed Potatoes

Jardinière of Vegetables Steamed Rice

DESSERTS

Christmas Log Cake

Christmas Pudding with Brandy Sauce

Fruit Mince Pie

Christmas Stollen Strawberry Egg Log Tart

Assorted Christmas Cookies

Mango Cheesecake

Chocolate Fudge Cake

Seasonal Fresh Fruits Platter

Selections of Cheeses with Artisanal Bread and Crackers, Fig Jam, Dried Fruits and Grapes

Coffee or Tea

HK\$690 per person

(A minimum booking of 40 persons is required)

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2025/2026 Festive Buffet Menu B

APPETIZERS

Assorted Cold Cuts (Parma Ham, Black Forest Ham, Coppa Ham, Chorizo, Mortadella) Duck Terrine with Fig Jam Black Peppered Tuna with Honey Mustard Dressing Scottish Smoked Salmon with Condiments Mediterranean Roasted Vegetables

CHILLED CRUSTACEANS & SEAFOOD ON ICE

Crab Legs Prawns **Black Mussels** Jade Whelks Clams

(Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon wedge)

JAPANESE FAVOURITES

Selection of Sashimi (Salmon, Tuna, Sweet Shrimps, Snapper and Octopus) Assorted Sushi and Rolls with Condiments

JAPANESE APPETIZERS

Poached Chicken with Garlic Sesame Dressing

Ohitashi 🥯



SALADS

Shrimp and Melon Salad Quinoa and Salmon Super Salad Tzatziki Chicken Salad

Thai Quinoa Salad 🥯



Sicilian Potato Salad

Salad Bar with House Dressing and Condiments (Romaine Lettuce, Mixed Mesclun, Arugula)

SOUP

Lobster Bisque Assorted Bread Rolls and Butter

CANTONESE BBQ PLATTER

BBQ Pork Belly, Soya Chicken, BBQ Pork and Roasted Duck

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2025/2026 Festive Buffet Menu B (continue)

CARVING

Roasted Prime Rib of Beef Roasted Turkey Honey Glazed Ham Turkey Stuffing, Roasted Potatoes, Brussels Sprouts, Carrot Vichy, Caramelized Chestnuts, Cranberry Sauce and Red Wine Sauce

HOT DISHES

Roasted Lamb Rack with Herb Gravy Pan-seared Salmon with Bell Pepper Coulis Beef Lasagne

Baked Breaded Eggplant Parmigiana Fried Prawn with Soy Sauce Sweet and Sour Pork Steamed Grouper with Spring Onion in Soya Sauce Chicken Makhani

Aloo Gobi 🥯

Thai Style Shrimp and Pineapple Fried Rice

Potato Au Gratin 🥯

Jardinière of Vegetables 🥯 Steamed Rice

DESSERTS

Christmas Mince Pie



Christmas Log Cake

Traditional Christmas Stolen

Mini Apple Crumble



Christmas Fruit Cake

Raspberry Cheesecake

Assorted Christmas Cookies

Christmas Pudding with Vanilla Rum Sauce

Seasonal Fresh Fruits Platter

Selections of Cheeses with Artisanal Bread and Crackers, Homemade Tomato Jam

Coffee or Tea

HK\$790 per person

(A minimum booking of 40 persons is required)

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Contains Nuts



2025/2026 Festive Set Menu A

<u>APPETIZER</u>

Irish Smoked Salmon

Horseradish Cream, Capers, Egg Mimosa, Lemon, Mirco Green Salad, Lemon and Olive Dressing

SOUP

Parsnip and Apple Soup

Green Apple and Walnuts Selection of Rolls and Bread

MAIN COURSE

Prime Beef Sirloin

Balsamic Glazed Mushrooms, Festive Vegetables and Potato Mash

OR

Turkey Roulade

Parma Ham Wrapped, Stuffed with Creamy Mushroom, Ricotta and Parmesan Cheese, Festive Vegetables and Potato Mash

DESSERT

Christmas Pudding

With Red Currant and Brandy Vanilla Custard

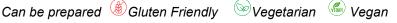
Coffee or Tea **Festive Petit Fours**

HK\$750 per person

(minimum 12 persons)

(Numbers for main course selections has to be confirmed 7 working days prior to event)

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2025/2026 Festive Set Menu B

APPETIZER

Lobster and Scallop Ceviche Mango and Lime in Mint Yoghurt Dressing

SOUP Artichoke Velouté

Dill Crème Fraîche and Salmon Caviar Selection of Rolls and Bread

MAIN COURSE

Beef Mignon Rossini

Potato Mash, Festive Vegetables and Port Wine Sauce

OR

Grilled King Prawn and Turkey Roulade

Chestnut Stuffing, Festive Vegetables, Potato Mash and Crustacean Chicken Sauce

DESSERT

Chocolate Log Cake with Pistachio Ice Cream

Red Currant and Vanilla Custard

Coffee or Tea **Festive Petit Fours**

HK\$830 person

(minimum 12 persons)

(Numbers for main course selections has to be confirmed 7 working days prior to event)

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2025/2026 Festive Vegetarian Menu

APPETIZER

Caprese Salad

Burrata Cheese, Vine Ripened Cherry Tomatoes, Balsamic Glazed Aubergine, Rocket Leaves

<u>SOUP</u>

Artichoke Velouté Dill Crème Fraîche and Carrot Chips

MAIN COURSE

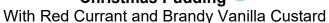
Vegetarian Wellington



Creamy Mushrooms, Roasted Cauliflower and Spinach, served with Festive Vegetables and Potato Mash

DESSERT

Christmas Pudding



Coffee or Tea **Festive Petit Fours**

HK\$740 per person

Contains Nuts



2025/2026 Festive Cocktail Menu

COLD ITEMS

Parma Ham with Figs Tuna Rillettes with Egg Mimosa Smoked Salmon and Cream Cheese Smoked Turkey with Pickled Cucumber Shrimp with Guacamole

Roasted Butternut Squash and Feta Bruschetta Caprese Skewer

CARVING

Honey Glazed Bone Ham with Madeira sauce

HOT ITEMS

Wagyu Beef Skewer with Slow Roasted Garlic Parmesan Pork Meat Ball with Tomatoes Chicken Satay Salmon Saikyo Yaki Pan Seared Scallop with Pea Purée Tapas Prawn with Saffron Batter Cheesy Vegetable Vol-au-vent 🥯 Roasted Cherry Tomato and Spinach Quiche

DESSERT

Christmas Mince Pie (1 piece / order) Red Velvet Cake

Tiramisu 🥯

Chocolate Coated Strawberries Raspberry Cheesecake 🥯 Mini Christmas Cookies

HK\$528 per person

Menu is charged on per order basis A minimum booking of 35 orders is required Items are fixed and 2 pieces per item

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