



2021/2022 Festive Buffet Menu A

APPETIZERS

Assorted Cold Cut Platter with Pickles
(Parma Ham, Coppa Ham, Air Dried Beef, Mortadella, Salami)
Homemade Gravlax with Dill Mustard
Peppered Tuna with Wasabi Mayonnaise
Prawn Cocktail with Citrus Dressing




CHILLED CRUSTACEANS & SEAFOOD ON ICE

Fresh Seasonal Oysters
King Crab Legs
Prawns
Black Mussels
Clams
(Cocktail Sauce, Black Pepper Mignonette, Fresh Lemon wedge)


JAPANESE FAVOURITES

Assorted Sushi with Condiments
Selection of Sashimi (Salmon, Tuna, Octopus and Snapper)
Poached Chicken with Garlic Sesame Dressing
Ohitashi with Honey Sakura Shrimp

SALADS

Pomelo and Spicy Prawn Salad with Caramelised Mango
Heirloom Tomato Salad 
Grilled Asparagus and Zucchini Salad 
Salad Bar with House Dressing and Condiments 
(Romaine Lettuce, Mixed Mesclun, Arugula)

SOUP

Cream of Porcini with Black Truffle 
Assorted Bread Rolls and Butter

CARVING

Roasted U.S. Turkey with Chestnut Stuffing
Roasted Potatoes, Glazed Brussels Sprouts, Honey Roasted Pumpkin and Carrots
Accompanied with Giblet Gravy and Cranberry 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

Valid till 2 January 2022












2021/2022 Festive Buffet Menu A (continue)

HOT DISHES

- Roasted Lamb Rack with Herb and Garlic
- Honey Glazed Gammon Ham with Prune and Armagnac Jus
- Medallions of Beef Forestiere
- Fillet of Sea Bass Grenobloise
- Wok Fried Beef with Pickled Ginger and Pineapple
- Fried Prawn with Salt and Pepper
- Braised E-fu Noodles 
- Indian Cauliflower and Potato Curry 
- Creamy Mashed Potatoes 
- Jardinière of Vegetables 
- Steamed Rice 

DESSERTS

- Christmas Log Cake 
- Christmas Pudding with Brandy Sauce 
- Fruit Mince Pie 
- Christmas Stollen 
- Meringue Vanilla Profiterole 
- Assorted Christmas Cookies 
- Strawberry 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\$588 per person

(A minimum booking of 40 persons is required)

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2021/2022 Festive Buffet Menu B

APPETIZERS

Assorted Cold Cuts

(Parma Ham, Black Forest Ham, Coppa Ham, Air Dried Beef, Mortadella, Salami)

Duck Foie Gras Terrine Cranberry Jam

Tuna Carpaccio with Tapenade and Shaved Fennel

Prosciutto Ham with Figs and Rocket

Scottish Smoked Salmon and Beetroot Curd Salmon

CHILLED CRUSTACEANS & SEAFOOD ON ICE

Fresh Seasonal Oysters

King Crab Legs

Prawns

Black Mussels

Jade Whelks

Clams


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

JAPANESE FAVOURITES

Assorted Sushi and Rolls with Condiments

Selection of Sashimi (Salmon, Tuna, Herring and Hamachi)

Poached Egg with Bonito Jelly

Tamako Tofu 


SALADS

Prawns, Mango and Caramelised Walnut Salad

Poached Salmon, Cucumber Salad with Dill Cream Dressing

Alaska Crabmeat Salad with Avocado and Cherry Tomato

Potato and Beetroot Salad 

Caprese 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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2021/2022 Festive Buffet Menu B (continue)










CARVING

Roasted U.S. Prime Rib
Roasted U.S. Turkey with Chestnut Stuffing
Roasted Potatoes, Glazed Brussels Sprouts, Honey Roasted Pumpkin and Carrots
Accompanied with Horseradish, Red Wine Sauce Giblet Gravy and Cranberry Sauce

HOT DISHES

Roasted Rack of Lamb Provencal
Roasted Fillet of Beef Bourguignon
Honey and Grand Marnier Glazed Bone Ham
Slow Cooked Salmon with Ginger and Lemon
Wok-fried Beef with Pumpkin and Asparagus
Sweet and Sour Pork
Steamed Grouper with Spring Onion in Soya Sauce
Chicken Makhani with Condiments
Thai Style Shrimp and Pineapple Fried Rice
Pomme Villa De Fleur 
Jardinière of Vegetables 
Baked Gnocchi Arrabiata with Parmesan 
Steamed Rice 

DESSERTS

Christmas Mince Pie 
Christmas Log Cake 
Traditional Christmas Stollen 
Gingerbread Crème Brulee 
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\$640 per person

(A minimum booking of 40 persons is required)

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