




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 
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

Valid till 1 January 2026



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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2025/2026 Festive Set Menu A

APPETIZER

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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please speak to your sales representative about ingredients in our dishes.**

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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)

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Can be prepared  **Gluten Friendly**  **Vegetarian**  **Vegan**  **Contains Nuts**

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2025/2026 Festive Vegetarian Menu

APPETIZER

Caprese Salad

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

SOUP

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

With Red Currant and Brandy Vanilla Custard

Coffee or Tea
Festive Petit Fours

HK\$740 per person

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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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