



2026/2027 Festive Buffet Menu A

APPETIZERS

Assorted Cold Cut Platter with Pickles 
(Parma Ham, Coppa Ham, Chorizo, Mortadella, Salami)
Irish Smoked Salmon
Prawn Cocktail with Rose Dressing
Caprese Salad with Pesto 

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

Crab Roe and Pickled Cucumber
Chilled Tomato in Plum Wine Jelly 

SALADS

Tuna Pasta Salad
Loaded Sweet Potato Salad  
Keto Creamy Chicken and Cauliflower Salad 
Salad Bar with House Dressing and Condiments 
(Romaine Lettuce, Mixed Mesclun, Arugula)

SOUP

Butternut Squash and Carrot Soup 
Assorted Bread Rolls and Butter

CARVING

Roasted Turkey
Roasted Beef Sirloin
Roasted Lamb Shoulder
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 2027



2026/2027 Festive Buffet Menu A (continue)

HOT DISHES

- Keto Pork Chops with Garlicky Cream Sauce
- Pan-fried Snapper with Lemon Caper Sauce
- Sweet and Sour Pork
- Fried Prawn with Sweet and Sour Tomato Sauce
- Braised E-fu Noodles with Oyster Sauce and Mushrooms 
- Chicken Makhani 
- Indian Vegetable Curry  
- Creamy Mashed Potatoes 
- Jardinière of Vegetables 
- Steamed Rice 

DESSERTS

- Christmas Log Cake 
- Christmas Pudding with Brandy Sauce  
- Fruit Mince Pie  
- Christmas Stollen  
- Raspberry Apricot Mousse Cake 
- Assorted Christmas Cookies  
- American Cheesecake 
- Rich Chocolate Truffle 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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Can be prepared  Gluten Friendly  Vegetarian  Vegan  Contains Nuts

Valid till 1 January 2027



2026/2027 Festive Buffet Menu B

APPETIZERS

Assorted Cold Cuts 
(Parma Ham, Black Forest Ham, Coppa Ham, Chorizo, Mortadella)
Duck Terrine with Fig Jam 
Pan-seared Peppered Tuna with Sesame-soy Dressing
Irish 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

Crab Roe and Pickled Cucumber
Roasted Eggplant with Sesame Mayonnaise  

SALADS

Shrimp and Melon Salad
Thai Pomelo Salad with Prawns 
Thai Chicken Salad 
Roasted Pumpkin and Quinoa Salad 
Loaded Sweet 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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Valid till 1 January 2027



2026/2027 Festive Buffet Menu B (continue)

CARVING

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

HOT DISHES

Pan-roasted Salmon with Honey Dill Mustard Sauce
Fusilli Pasta Tettazzini with Gammon Ham
Cheesy Baked Cauliflower 
Fried Prawn with Sweet and Sour Tomato Sauce
Sweet and Sour Pork
Steamed Grouper with Spring Onion in Soya Sauce
Chicken Makhani
Dal Masala 
Sino American Style Fried Rice with Minced Beef and Onion
Roasted New Potatoes with Dill 
Jardinière of Vegetables 
Steamed Rice 

DESSERTS

Christmas Mince Pie  
Christmas Log Cake  
Traditional Christmas Stollen  
Apple Crumble  
Christmas Fruit Cake  
Baked Chocolate 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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2026/2027 Festive Set Menu A

APPETIZER

Smoked Salmon and Beet Tartar

Irish Smoked Salmon, Roasted Beetroot with Cornichons, Capers and Parsley, Horseradish Dressing

SOUP

Cauliflower Velouté

With Parmesan Cheese and Crouton

MAIN COURSE

Prime Beef Sirloin

With Crispy Onions Ring, Festive Vegetables, Parmesan Roasted Potatoes and Red Wine Reduction

OR

Festive Turkey

Chestnut and Sausage Stuffing, Mashed Potatoes and Festive Vegetables with Mushroom Gravy

DESSERT

Christmas Pudding

With Red Currant and Brandy Vanilla Custard

Coffee or Tea
Festive Petit Fours

HK\$750 per person
(minimum 12 persons)

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Valid till 1 January 2027



2026/2027 Festive Set Menu B

APPETIZER

Iberico Ham and Scallops

Pan-seared Hokkaido Scallops, Roasted Sweet Cherry Tomatoes,
Rocket Salad and Balsamic Dressing

SOUP

Buter Bean and Leek Chowder

With Smoked Bacon

MAIN COURSE

Prime Beef Fillet

Mashed Potatoes, Festive Vegetables
Creamy Morel Mushroom and Red Wine Sauce

OR

Turkey and Lobster

Half Lobster Thermidor, Roasted Festive Turkey,
Chestnut and Sausage Stuffing, Mashed Potatoes and Festive Vegetables

DESSERT

Chocolate Log Cake

With Raspberry Ice Cream

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*

Valid till 1 January 2027



2026/2027 Festive Vegetarian Menu

APPETIZER

Aubergine Mille Feuille

Burrata Cheese, Tomatoes, Pesto, Rocket Salad and Balsamic Vinaigrette

SOUP

Asparagus Velouté

Crème Fraîche and Chives

MAIN COURSE

Roasted Mushroom and Spinach Cannelloni

Mushrooms, Wilted Spinach with Ricotta, Parmesan and Mozzarella cheese,
Tomato sauce

DESSERT

Christmas Pudding

With Red Currant and Brandy Vanilla Custard

Coffee or Tea
Festive Petit Fours

HK\$750 per person

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Valid till 1 January 2027



2026/2027 Festive Cocktail Menu

COLD ITEMS

Parma Ham with Melon
Crab Salad and Fish Roe
Smoked Salmon with Herbed Cream Cheese
Smoked Duck Breast with Orange
Shrimp with Mango Mayo
Bocconcini and Cherry Tomato Skewer with Basil 
Sweet Pea Puree and Feta Cheese Tartlets 

CARVING

Honey Glazed Bone Ham with Madeira sauce

HOT ITEMS

Bulgogi Beef Meat Ball
Sweet and Sour Chicken Polpettine
German Onion and Bacon Quiche
Dungeness Crab Cake
Whitebait Fritters
Deep Fried Prawn with Prawn Cracker
Indian Samosa with Raita 
Arancini with Melt Mozzarella 

DESSERT

Christmas Mince Pie (1 piece / order)  
Key Lime Tartlet 
Tiramisu  
Raspberry Panna Cotta 
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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