

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



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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Contains Nuts



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 🥯

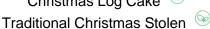
Jardinière of Vegetables Baked Gnocchi Arrabiata with Parmesan 🥯 Steamed Rice

DESSERTS

Christmas Mince Pie







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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Contains Nuts