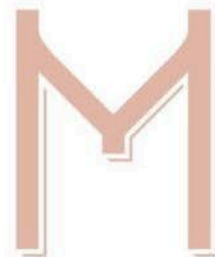
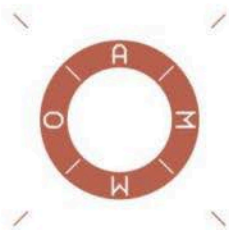




OPENING HOURS

Sun-Thu | 12pm - 11pm
Fri, Sat & Public Holidays
12pm - 12am



X'MAS BUFFET MENU FOR PRIVATE EVENTS

APPETIZERS

Smoked Salmon with Capers and Dill

Assorted Spanish Cold Cut with Figs

Mixed Green Salad with Condiments (v) (Cherry Tomato, Dutch Cucumber, Red Kidney Bean, Balsamic Vinegar & Black Olive)

Quinoa and Feta Cheese Salad with Pine Nut

Brie Cheese, Apple and Onion Tart

Assorted Seafood Platter with Tartar Sauce (Shrimps, Scallops & Hussels)

Cheese platter (Brie, Gruyère, Parmesan, Danish Blue, Quince Paste, Cracker & Dried Fruits)

Prosciutto Wrapped Asparagus with Aged Balsamic

SOUP STATION

Lobster Bisque with Crab Meat and Brandy

Bread Basket

CARVING STATION

Slow-Cooked Baby Turkey with

Chestnut Stuffing

MAIN DISHES

Seafood, Chorizo and Vegetable Stew

Honey Roasted Pork Loin with Caramelized Apple

Roasted Baby Potatoes with Herbs (v)

Roasted Pumpkin with Marshmallow

Parmesan-crusted Chicken Schnitzels

Gruyère, Ham and Spinach Strata

Italian Roasted Mushrooms and Vegetables

DESSERT

Oven-baked Apple Crumble with Vanilla Sauce

Traditional Pecan Pie

Lime Semifreddo Cheesecake

Chestnut Mousse Cake

Sticky Toffee Pear Pudding

Miniature Panettone

Prices in hong kong dollars | 10% service charge applies

"Due to the complexity of our dishes, not all ingredients are listed in the description.
Please advise our staff of any allergies."

