



DINNER BUFFET A

MOP / HKD\$185 PER PERSON

APPETIZERS



Ham terrine in herbs jellee
Caesar salad with roasted bacon
Shredded carrot with raisin and quail eggs
Watercress and celery salad with soft quails eggs

Assorted salad bar

(Frisee, Lolarossa, Red oak leaf, Endives, Radicchio, Romaine, Iceberg)

Dressings and toppings

1000, French, Italian, vinaigrette, blue cheese

Garnishes

Croutons, roasted bacon, Parmesan cheese,
Onion rings, chopped anchovies, eggs...

SOUP



Spicy tomato soup with crispy nachos and side guacamole

ENTRÉES:



Penne tossed with eggplant in green curry cream
Stir fried Chicken with mushroom
Gingered seafood and beans yellow noodles
Braised pork balls in shallot and green pepper sauce
Assorted seasonal vegetables enhanced with garlic
Braised E-fu noodles with beef and vegetables
Irish lamb stew
Steamed rice

DESSERTS



Melon sago
Selection of French pastry
Chocolate mousse Profiteroles
Caramelised custard
Fruits salad



All prices are subject to 10% service charge and prevailing government tax



DINNER BUFFET B

MOP / HKD\$210 PER PERSON

APPETIZERS



Chicken, walnut and with Danish blue cheese
Rare beef Takati topped with Wasabi sour cream
Californian rolls and sushi
Oyster in Miso gelee

Assorted salad bar

(Frisee, Lolarossa, Red oak leaf, Endives, Radicchio, Romaine, Iceberg)

Dressings and toppings

1000, French, Italian, vinaigrette, blue cheese

Garnishes

Croutons, roasted bacon, Parmesan cheese,
Onion rings, chopped anchovies, eggs...

SOUP



Crab meat minestrone enhanced with basil

ENTRÉES



Indian Tandoori pomfret
Compoy and asparagus fried rice
Sautéed seafood in saffron cream linguini
Rooster stewed in burgundy sauce with candied shallot
Potato gratinated "Boulangere"
Steamed coconut rice
Turkey on the carving board

DESSERTS



Jasmine tea cream brulee
Cake of the month
Assorted French pastries
Rum raisin baba
Traditional apple tart
Paris brest



All prices are subject to 10% service charge and prevailing government tax



DINNER BUFFET C

MOP / HKD\$240 PER PERSON

APPETIZERS



Persillade of prawn in aspic
Italian anti-pesto with marinated vegetables
Portuguese pork ear salad
Green beans salad with garlic and smoked duck

Assorted salad bar

(Frisee, Lolarossa, Red oak leaf, Endives, Radicchio, Romaine, Iceberg)

Dressings and toppings

1000, French, Italian, vinaigrette, blue cheese

Garnishes

Croutons, roasted bacon, Parmesan cheese,
Onion rings, chopped anchovies, eggs...

Beef carpaccio in herb oil

SOUP



White curry sea-food soup, served with crackers

ENTRÉES



Garoupa medallion in garlic crust
Braised Pork belly in mustard sauce
Roasted chicken in Rosemary juice
Portuguese Clams rice
Szechouan braised pork and eggplant
Provencal baked fish
Assorted vegetables
Tomato rice

DESSERTS



Tropical fruits salad
Selection of French pastry
Home made tart and cakes
Mousse in martini glass
Opera cake with cinnamon Chantilly
Sesame cake
Liquorish cream Brule



All prices are subject to 10% service charge and prevailing government tax