



Cocktail Reception

Cold Canapés

White Prawn Cocktail, Rice Cracker, Gold Leaf
Smoked Salmon, Buckwheat Blinis
Caesar Salad, Crisp Parmesan, Anchovy
Vegetable Summer Roll, Ponzu Dressing
King Crab, Watermelon, Dried Olives
Quail Egg Caviar

Warm Items

Seared Scallop, Lemongrass, Mango Salsa
Long Lobster and Crab Spring Roll, Sweet and Sour Dip
Wagyu Beef Cheek, Potato Espuma
Crisp Vegetable Dumpling
Chicken and Beef Satay, Peanut Sauce
Mushroom Risotto

Desserts

Tiramisu Cone
Mini Napoleon
After Eight, Sesame, Mint Chocolate
Dark Chocolate Pudding
Cream Catalan
Toffee Lollipop

HK\$325 + 10% service charge per guest (6 – 8 pieces per guest)



Cocktail Reception

Cold Canapés

Prawn Cocktail "New Style"
Smoked Salmon, Air Baguette
Parma Ham, Rock Melon, Beetroot Mayonnaise
Spicy Vegetable Purse, Tomato Salsa
Foie Gras Terrine, Sauternes Jelly
Hamachi Sushi Ball, Lollipop, Soya Jelly

Warm Items

Black Cod, Coriander Espuma
Chicken Spring Roll, Sweet and Chilli Sauce
Thai Crab Cake, Papaya Relish
Deep Fried Dim Sum, Foie Gras
Warm Egg Tartlet, Cress, Balsamic Vinaigrette
Open Wellington, Mushroom, Beef Check

Desserts

Cheesecake, Blueberry Filling
Mini Opera Cake
Raspberry Truffle
Mini Chocolate Oyster, Pearl, Champagne Espuma
Mango Pudding, Sago Coconut Cream
Apricot, Fruit Crumble

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