



## Mid-Autumn Festival Asian Barbecue Dinner Buffet

**6 October 2025 (Monday)**

**6:30 pm - 9:30 pm**

### MENU

#### Cold Appetisers and Salads

Cold cooked half lobster, prawn cocktail and mussels on ice  
Thai roasted beef salad with tomato and cucumber  
Pacific crab meat and pomelo salad  
Spicy minced chicken served with herbs and lettuces  
Asian Caesar salad with cashew nuts 🌿  
Thai style roasted pork neck salad  
Indian potato salad with raisins 🌿

#### Hot Appetisers

Crispy-fried vegetable spring rolls 🌿  
Homemade lamb samosas  
Deep-fried prawn cakes

#### Soup

Tom yum goong mae nam  
(Spicy prawn soup with lemongrass, lime juice and chilies)

#### Live Cooking Station

Roasted Thai style suckling pig  
(Nam jim jaew sauce)  
Homemade chicken satays and beef satays  
Grain fed striploin steak  
New Zealand lamb chop  
(Peanut sauce, Thai stir-fried sauce with green peppercorns and lemongrass)

#### Main Courses

Stir-fried minced pork with string beans and Thai basil  
Vegetable mie goreng 🌿  
Thai red curry barbecued duck with lychees  
Steamed ocean perch fillet with Thai herb broth  
Garlic chicken kebab  
Chana masala  
(North Indian chickpea curry with Spices gravy)  
Thai garlic prawn with black pepper and herbs  
Veg pulao 🌿  
(Indian pulao rice sautéed with vegetables, spices and herbs)  
Stir-fried vegetables 🌿  
Plain naan bread



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### Children's Corner

Deep-fried lemongrass chicken wings  
Tomato basil cheese pizza  
French fries  
Fried rice with vegetables and barbecued pork

### Desserts

The Peninsula mooncakes  
Pomelo, sago and mango coconut milk  
Fresh mango with black and white glutinous rice  
Ginger crème brûlée  
Pandan layer cake  
Sago pudding with melaka syrup  
Seasonal fresh fruit platter  
Osmanthus jelly  
Tiramisu  
Topical ice-cream station

 Vegetarian dish

### Free-Flow Beverage

Selected house white wine and red wine  
Canned beer  
Sangria  
Fresh orange juice, mocktail Southside Thiptara and soft drinks

\$888 per adult with wine package | \$538 per child  
Enjoy an Early bird 10 % off by 21 September 2025

All prices are in Hong Kong dollars and subject to a 10% service charge.