

WEDDING COCKTAIL 2018

MENU A

Special station

Freshly shucked seasonal oysters on ice with condiments
冰鎮新鮮生蠔伴配料

Smoked Atlantic salmon sliced with condiments
煙大西洋三文魚伴傳統配料

Parma ham with cantaloupe melon and honeydew melon
意式巴馬火腿配香瓜及薄荷葉

Deluxe sushi with pickled daikon and wasabi
尊上雜錦壽司

Cold canapés

Shooter of cooked prawns in gazpacho dressing
鮮蝦沙律伴西班牙汁

Pan-seared peppered tuna in crispy wonton shell
淺燒黑椒金槍魚伴脆雲吞皮

Goose liver pate in mini brioche
鵝肝凍批伴法式小牛油麵飽

Roasted beef striploin and green asparagus roulade
燒焗牛肉青蘆筍卷

Smoked chicken with papaya on sesame crackers
煙雞肉伴木瓜配芝麻餅乾

Vegetables crudités with a spicy yoghurt dip
新鮮蔬菜條配香辣乳酪醬

Tomato and basil bruschetta
法式香草番茄多士

CONTINUED

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Hot canapés

Thai crab cakes with sweet chilli sauce
泰式炸蟹餅伴甜辣汁

Cajun roasted chicken wings
美式辣香料雞翼

Vegetable samosas with mint sauce
蔬菜咖喱角伴薄荷汁

Mini Margherita pizza
迷你意式香草薄餅

Special hot station

Beef and chicken Malaysian satays with peanut sauce
牛肉及雞肉馬來西亞沙爹伴花生汁

Yeung Chow fried rice
楊州炒飯

Mie Goreng (Indonesian fried noodles)
印尼炒麵

Carving station

Honey glazed bone ham
with mustard and Madeira jus
蜜汁燒火腿配芥菜及馬德拉醬

CONTINUED

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Desserts

Tiramisu

意大利咖啡芝士蛋糕

Gold dusted opera cake

法式歌劇院蛋糕

Mango jalousie

芒果香酥卷

Chocolate profiteroles

朱古力泡芙

Raspberry Pavlova

法式紅莓脆餅

Assorted French pastries

雜錦法式蛋糕

Baked coconut tartlets

香焗椰子撻

Seasonal fresh fruits and berries platter

雜錦新鮮生果及草莓

Coffee or tea

咖啡或茶

928 per person

Price in Hong Kong dollars and subject to 10% service charge.

With a minimum guarantee of 80 persons

價格為港幣\$928元，另加一服務費。

最少訂購八十人份量