

WEDDING COCKTAIL 2019

MENU A

Cold items

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

Bayonne ham sliced with cantaloupe melon and honey dew melon
法國巴約納火腿配香瓜

Deluxe sushi with pickled daikon and wasabi
精選雜錦壽司

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 (V)
新鮮蔬菜條配香辣乳酪醬

Tomato and basil bruschetta (V)
法式香草番茄多士

Special stations

Freshly shucked seasonal oysters on ice with condiments
新鮮冰鎮生蠔伴配料

Beef and chicken satays with peanut sauce
牛肉及雞肉沙爹伴花生汁

Yeung Chow fried rice
楊州炒飯

CONTINUE

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Mie Goreng (Indonesian fried noodles)
印尼炒麵

Carving station

Honey glazed bone ham
mustard and Madeira jus
蜜汁燒火腿伴芥菜及馬德拉醬

Hot items

Thai crab cakes with sweet chili 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 (V)
蔬菜咖喱角伴薄荷汁

Mini Margherita pizza (V)
迷你意式香草薄餅

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

CONTINUE

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Assorted French pastries
雜錦法式蛋糕

Baked coconut tartlets
香焗椰子撻

Seasonal fresh fruits and berries platter
雜錦新鮮生果及雜莓

Coffee or tea
咖啡或茶

1,008 per person

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

With a minimum guarantee of 80 persons

價格為每位港幣\$1,008元，另加一服務費。

最少訂購八十人份量