

## Mid-Autumn 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 Yam Goong Maenaam

(Spicy prawn soup with lemongrass, lime juice and chilies)

#### Live Cooking Station

Roasted Thai style suckling pig

(Nan Jim Jaew sauce)

Homemade chicken satays and beef satays

Grain feed 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)

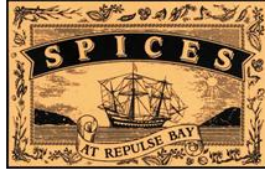
Thai Garlic prawn with black pepper and herbs

Veg Pulao 🌿

(Indian pilau rice sautéed with vegetables, spices and herbs)

Stir-fried vegetables 🌿

Plain naan bread



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### Children's Comer

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

### Desserts

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



Vegetarian dish

### Free-Flow Beverage

Selected house white wine & 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.