



Wedding Lunch

MENU A



The moment you have in your heart this
extraordinary thing called love and feel
the depth, the delight, the ecstasy of it, you will
discover that for you the world is transformed.

— Jiddu Krishnamurti



APPERTIZER

Pastrami, Caramelized Pineapple,
Pineapple Yogurt Dressing
煙燻牛肉, 焦糖菠蘿, 菠蘿乳酪醬

WITH

Seared Hokkaido Scallop, Prawns & Mango Salad
Caviar, Shiso-Yuzu-Soy Dressing
炙燒北海道帶子, 大蝦芒果沙律, 魚子醬, 紫蘇柚子醬油汁

SOUP

Creamy Pumpkin Soup
南瓜濃湯

MAIN COURSE

Grilled Australian Grass Fed Beef Tenderloin,
Mashed Beetroot, Seasonal Vegetables, Red Wine Gravy
烤澳洲草飼黑安格斯牛柳, 紅菜頭薯蓉, 時令蔬菜, 紅酒汁

OR

Pan-fried Norwegian Salmon Fillet,
Seasonal Vegetables, Leek-Ginger-Garlic Cream Sauce, Egg Yolk Crushed
香煎挪威三文魚柳, 時令蔬菜, 韭蔥薑蒜忌廉汁, 咸蛋黃碎

DESSERT

Japanese Passion Fruit Cheese Cake, Exotic Glaze
日本熱情果芝士蛋糕

Coffee or Tea
咖啡或茶

\$688

Per person 每位

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Due to the seasonality of some food items, menu items will be confirmed one month prior to the function date.
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Wedding Lunch

MENU B



Kindness in words creates confidence.
Kindness in thinking creates profoundness.
Kindness in giving creates love.

— Lao Tzu



APPERTIZER

Parma Ham, Figs, Marinated Melon,
Almond Yogurt Dressing
巴馬火腿, 無花果, 蜜瓜, 杏仁乳酪醬

WITH

Seared Hokkaido Scallop, Snapper Tataki, Citrus Salad,
Caviar, Shiso-Yuzu-Soy-Vinaigrette
炙燒北海道帶子, 鯛魚柑橘沙律, 魚子醬, 紫蘇柚子醬油汁

SOUP

Truffle Mushroom Soup
黑松露忌廉磨菇湯

MAIN COURSE

Grilled US Angus Grain Fed Beef Tenderloin, Mashed Kabocha,
Roasted Beetroot, Broccolini, Baby Carrot, Rose-Red Wine Reduction
烤美國安格斯穀飼牛柳, 日本南瓜蓉, 甜菜頭, 西蘭花苗, 迷你甘筍, 玫瑰紅酒汁

OR

Pan-fried Halibut Fillet, Sauteed Prawns, Seasonal Vegetables,
Saffron-Shallot Cream Sauce, Herbs, Crushed Pistachio
香煎比目魚柳配大蝦, 時令蔬菜, 藏紅花乾葱忌廉汁, 香草開心果碎

DESSERT

Japanese Passion Fruit Cheese Cake, Exotic Glaze
日本熱情果芝士蛋糕

Coffee or Tea
咖啡或茶

\$778

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Wedding Lunch Buffet

MENU A



Perhaps the feelings that we experience when
we are in love represent a normal state.
Being in love shows a person who he should be

— Anton Chekhov

COLD STATION

- Smoked Salmon
煙燻三文魚
- Continental Cold Cut & Cheese Platter
凍肉及芝士拼盤
- Caprese Salad
卡布里沙律
- Potato & Egg Salad
薯仔雞蛋沙律
- Prawns & Papaya Salad
大蝦木瓜沙律
- Roasted Duck Breast, Mango, Dragon Fruit & Pineapple Salad
烤鴨胸芒果菠蘿火龍果沙律
- Slow-cooked Chicken & Sweet Potato Salad
慢煮雞肉蕃薯沙律
- Grilled Broccoli & Asparagus Salad, Goma Dressing
烤西蘭花蘆筍沙律, 胡麻醬
- Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi, Soya Sauce)
廚師精選壽司 (配子薑, 日式芥末, 醬油)

HOT STATION

- Sautéed Beef Cubes, Gravy Sauce
燒汁牛柳粒
- Pan-fried Snapper, Yuzu-Soy Dressing
香煎鯛魚柚子醬油汁
- Grilled Chicken, Teriyaki Sauce
照燒汁烤雞扒
- Wok-fried Shrimps, Maggi Soy Sauce
美極炒蝦
- Roasted Pork Ribs, Peach Mayonnaises
蜜桃沙拉骨
- Braised Baby Cabbage, Preserved Ham, Osmanthus Honey Sauce
桂花蜜雲腿娃娃菜
- Arca Fried Rice
雅格炒飯
- Fried Noodles, Assorted Mushrooms
野菌炒麵

SOUP

- Creamy Pumpkin Soup (Served with Bread Rolls & Butter)
南瓜忌廉湯 (配精選麵包及牛油)

CARVING STATION

- Roasted Beef Picanha, Herbs
香烤香草牛臀蓋肉

DESSERTS

- Classic Cheese Cake
經典芝士蛋糕
- Hokkaido Red Bean Cheese Cake
北海道紅豆芝士蛋糕
- Chocolate Brownies
朱古力布朗尼
- Mini Madeleine
瑪德蓮貝殼小蛋糕
- Mini Coconut Tart
迷你椰撻
- Mini Apple Tart
迷你蘋果撻
- Fresh Fruit Platter
鮮果盤
- Ice Cream Station
精選雪糕
- Coffee & Tea
咖啡及茶

\$678

Per person 每位

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Wedding Lunch Buffet

MENU B



And think not that you can direct
the course of love, for love,
if it finds you worthy, directs your course.

— Khalil Gibran

COLD STATION

- Smoked Salmon
煙燻三文魚
- Continental Cold Cut & Cheese Platter
凍肉及芝士拼盤
- Caprese Salad
卡布里沙律
- Eel, Potato & Egg Salad
鰻魚薯仔蛋沙律
- Prawns, Mango, Citrus & Papaya Salad, Yuzu Dressing
大蝦芒果柑橘木瓜沙律, 柚子汁
- Slow-cooked Chicken, Taro & Purple Potato Salad
慢煮雞肉芋頭紫薯沙律
- Roasted Pumpkin, Quinoa Salad,
Red Dragon Fruit Yogurt Dressing
南瓜藜麥沙律, 紅火龍果乳酪汁
- Grilled Broccoli, Asparagus & Celtuce Salad,
Goma Dressing
烤西蘭花苗蘆筍窩筍沙律, 胡麻醬
- Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi, Soya Sauce)
廚師精選壽司 (配子薑, 日式芥末, 醬油)

HOT STATION

- Sautéed Angus Beef Cubes, Yakiniiku Sauce
和風燒汁安格斯牛柳粒
- Steamed Halibut, Ginger-Soy Dressing
蒸比目魚伴薑蔥醬油
- Grilled Chicken, Ginger-Pineapple Gravy Sauce
蜜糖紫蘿烤雞
- Roasted Cauliflower, Cheese, Sakura Shrimps,
Mentaiko Sauce
明太子醬櫻花蝦芝士焗椰菜花
- Sauteed Clams, White Wine
白酒煮蜆
- Wok-fried Shrimps, Maggi Soy Sauce
美極炒蝦
- Roasted Pork Ribs, BBQ Sauce, Peach
BBQ蜜桃豬肋骨
- Braised Baby Cabbage, Crab Meat, Pumpkin Bisque
金湯蟹肉娃娃菜
- Arca Fried Rice
雅格炒飯
- Stir-fired Spaghetti, Assorted Mushrooms
野菌炒意大利粉

SOUP

- Cream of Mushroom (Served with Bread Rolls & Butter)
蘑菇湯 (配精選麵包及牛油)

CARVING STATION

- Roasted Beef Sirloin, Herbs
香草烤西冷

CHINESE BBQ STATION

- BBQ Pork
叉燒
- Roasted Duck
燒鴨

DESSERTS

- Passion Fruit Cheese Cake
百香果芝士蛋糕
- Hokkaido Red Bean Cheese Cake
北海道紅豆芝士蛋糕
- Chocolate Banana Cake
朱古力香蕉蛋糕
- Mini Madeleine
瑪德蓮貝殼小蛋糕
- Mini Muffin
迷你鬆餅
- Mini Apple Tart
迷你蘋果撻
- Fresh Fruit Platter
鮮果盤
- Ice Cream Station
精選雪糕
- Coffee & Tea
咖啡及茶

\$768

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Wedding Lunch Buffet

MENU C



The greatest happiness of life is the conviction
that we are loved; loved for ourselves,
or rather, loved in spite of ourselves

— Victor Hugo

COLD STATION

Chilled Boston Lobster & Snow Crab Legs
波士頓龍蝦及雪蟹腳

Smoked Salmon
煙燻三文魚

Continental Cold Cut & Cheese Platter
凍肉及芝士拼盤

Caprese Salad
卡布里沙律

Sakura Shrimps, Mentaiko, Potato & Egg Salad
明太子櫻花蝦薯仔雞蛋沙律

Prawns, Baby Scallop, Kohlrabi, Cauliflower & Citrus Salad,
Yuzu Dressing
大蝦珍珠帶子芥蘭頭椰菜花柑橘沙律, 柚子汁

Smoked Duck Breast, Mango, Pineapple Salad
煙鴨胸芒果菠蘿沙律

Chicken Salad, Celtuce & Green Papaya
雞肉青木瓜窩筍沙律

Roasted Kabocha, Beetroot & Quinoa Salad,
Red Dragon Fruit Dressing
日本南瓜紅菜頭藜麥沙律, 紅火龍果乳酪汁

Taro, Purple Sweet Potato, Baby Corn, Sweet Corn Salad
芋頭紫薯粟米沙律

Chef Choices of Assorted Sushi
(Served with Marinated Ginger, Wasabi, Soya Sauce)
廚師精選壽司 (配子薑, 日式芥末, 醬油)

HOT STATION

Sautéed Wagyu Beef Cubes, Yakiniku Sauce
和風燒汁和牛粒

Pan-fried Salmon, Yuzu Cream Sauce
香煎三文魚柚子忌廉汁

Grilled Chicken, Honey-Mustard
蜂蜜芥末烤雞扒

Grilled Lamb Rack Chop, Rosemary
迷迭香烤羊架

Roasted Pork Ribs, Osmanthus-Peach-Sour Sauce
桂花蜜桃甜酸豬肋骨

Baked Mussels, Cheese, Sea Urchin Sauce
海膽醬芝士焗青口

Sautéed Green Curry Prawns & Clams
青咖喱炒蝦及蜆

Braised Baby Cabbage, Bamboo Piths, Pumpkin Bisque
金湯竹笙娃娃菜

XO Seafood Fried Rice
XO海鮮炒飯

Stir-fried Spaghetti, Truffle Mushrooms
松露野菌炒意大利粉

SOUP

Tomato Cream Soup (Served with Bread Rolls & Butter)
蕃茄忌廉濃湯 (配精選麵包及牛油)

CARVING STATION

Roasted Prime Ribeye, Herbs
香草烤特級肉眼

CHINESE BBQ STATION

BBQ Pork Belly
燒腩仔

Roasted Duck
燒鴨

DESSERTS

Japanese Yuzu Cheese Cake
日本柚子芝士蛋糕

Hōjicha Mousse
焙茶蛋糕

Chocolate Banana Cake
朱古力香蕉蛋糕

Mini Madeleine
瑪德蓮貝殼小蛋糕

Mini Muffin
迷你鬆餅

Mini Apple Tart
迷你蘋果撻

Mini Donut
迷你冬甩

Fresh Fruit Platter
鮮果盤

Ice-cream Station
精選雪糕

Coffee & Tea
咖啡及茶

\$1088

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