



INTRODUCTION | COFFEE BREAKS | FINGER FOOD | BENTO BOXES | SET MENUS | BUFFETS

INTRODUCTION

Whatever the scale or theme of your meeting, we use our considerable culinary know-how to create authentic, unpretentious lunches, coffee breaks and dinners.

Our Local Origins dishes, for instance, offer signature and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.

Whereas our World Kitchen recipes leverage our global know-how by drawing on the experience of our chefs to offer a collection of authentically prepared classic and contemporary dishes from around the world.

For all of our menus, we source ingredients locally where possible, with the emphasis on fresh and natural produce.

Simply click on the style of menu you require from the bottom navigation bar to view the options available, alternatively our team of Chefs would be pleased to work with you to create your very own Insider menu to ensure a truly memorable experience.

KEY



Local Origins

Signature dishes and provincial recipes that are inspired by the destination, including dishes that showcase some of the finest seasonal ingredients of the area.



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.



Light



Vegetarian



HEALTHY AND ENERGIZING

- ✧ Selection of finger sandwiches with cucumber, watercress, egg and chive
- Baked radish in puff pastry
- Chinese spring roll with sweet plum sauce
- Assorted cookies
- Chilled red bean with coconut jelly
- Fresh fruit platter
- Regular coffee
- Selection of regular teas

CHARGED PER PERSON

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HEALTHY AND ENERGIZING | ALL ABOUT CHOCOLATE | WELCOME TO CHINA | KITCHEN EXPERIENCE

ALL ABOUT CHOCOLATE

Sacher cake
Gâteau opera
Miniature fruit tartlet
Assorted cookies
Fresh fruit
Regular coffee
Selection of regular teas

CHARGED PER PERSON

WELCOME TO CHINA

Steamed dumpling with corn and pork
Steamed coconut milk and water chestnut cake
Crispy coconut ball
Steamed barbecued pork bun
✂ Banana with tropical fruit display
Regular coffee
Selection of regular teas

CHARGED PER PERSON

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KITCHEN EXPERIENCE

Deep-fried vegetable spring roll

Deep-fried sticky rice dumpling with red bean paste

 Tiramisu cake

Green tea mousse cake

Fruit tart

Regular coffee

Selection of regular teas

CHARGED PER PERSON

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À LA CARTE

COLD

Rare roast beef with horseradish and pickle

Chicken-plum tortilla roll with coriander

Parma ham and marinated rock melon

Peppered pineapple and ham

✧ Olive with tomato tapenade

Smoked salmon in mini-brioche

Roast Beijing duck in tartlet

California sushi roll

Salmon tartar with condiment

MINIMUM 12 ITEMS, CHARGED PER ITEM

Vegetable crudités and dip

Tortilla chip and dip

Pita bread and Middle Eastern dip

CHARGED BY THE PLATTER

| of 3 ►



À LA CARTE

HOT

- Bacon-leek quiche
- Fish finger with tartar sauce
- Assorted mini-pizza
- Mini-burger
- Seafood vol-au-vent
- Spiced crab cake
- Vegetable samosa
- Curried beef puff
- Barbecued chicken wing
- Fried mushroom risotto

MINIMUM 12 ITEMS, CHARGED PER ITEM

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À LA CARTE

DESSERT

Canelé

Chocolate chip cookie with strawberry

Lemon profiterole

Chocolate mousse

Almond chocolate cake

German cheesecake

Green tea cake

Sacher cake

Honey mousse

Key lime pie

Caramel walnut pie

Mango pudding

Madeleine

Ivory chocolate mousse

Berry crème brûlée

Raspberry cheesecake

Brownie cake

Carrot cake

Hazelnut cake

Mango mousse

Strawberry mousse

Almond apricot tart

Apple pie

MINIMUM 12 ITEMS, CHARGED PER ITEM

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FINGER FOOD MENU I

COLD

- Tuna salad with celery on brown bread
- Parma ham with melon on focaccia
- Tomato mozzarella with basil on pizza bread
- Mixed nuts
- Potato chip
- Vegetable stick with French dressing

HOT

- Eggplant and pine nut pizzette
- Chicken Yakitori
- Honey sesame glazed cocktail sausage
- Deep-fried wonton

CHARGED PER PERSON PER HOUR

| of 2 ►



FINGER FOOD MENU I

DESSERT

Mini-French pastry

Mini-fruit tart

Assorted cookies

Fresh carved fruit

CHARGED PER PERSON PER HOUR

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FINGER FOOD MENU II

COLD

- ✂ Asparagus crouete with lemon hollandaise
- Rare roast beef and horseradish mayonnaise finger sandwich
- Honeydew melon with ham
- Mixed nuts
- Potato chip
- Vegetable crudités with French dressing

HOT

- Mint marinated lamb kebab with tahini and honey dip
- Eggplant and pine nut pizzette
- Chicken Yakitori
- Honey sesame glazed cocktail sausage
- Curry puff
- Deep-fried wonton

DESSERT

- Mini-French pastry
- Fruit sushi
- Assorted cookies
- Chocolate cup with mango and mascarpone cream
- Egg custard tart
- Fresh carved fruit

CHARGED PER PERSON PER HOUR

PRE-DINING I

CANAPÉ

Smoked salmon tartar croute

✂ Asparagus croute with lemon hollandaise

Bruschetta with tomato

Mini-Caesar salad

Cherry tomato stuffed with crab meat

Prosciutto breadstick

SNACK

Thin sliced vegetable with French dressing,
Thousand Island dressing and garlic sour cream

Potato chip

Carrot chip

Cucumber chip

String bean chip

Mixed nuts

CHARGED PER PERSON PER HOUR
(ONLY IN CONJUNCTION WITH DINNER)

PRE-DINING II

CANAPÉ

Marinated scallop in orange-rosemary dip
Smoked trout with spinach and herbed cream roulade
Grilled eggplant roll with feta cheese
Avocado and goat cheese crostini
Soba noodle with sesame-ginger vinaigrette
Salmon sushi ball

SNACK

Twisted parsley breadstick
Parmesan cheese straw
Vegetable stick with French dressing,
Thousand Island dressing and garlic sour cream
Potato chip
Mixed nuts
Seasonal fruit skewer

CHARGED PER PERSON PER HOUR
(ONLY IN CONJUNCTION WITH DINNER)



KOREAN BENTO BOX

COLD

Marinated cucumber and pickled vegetable

SOUP

Korean soy bean paste soup

HOT

Pan-fried beef, Korean style

Fried squid with assorted vegetables

Steamed rice

FRUIT

Seasonal carved fruit

CHARGED PER PERSON



SHANDONG'S BENTO BOX

COLD

Smoked mackerel

SOUP

Hot and sour seafood soup

HOT

Braised prawn with sauce

Wok-fried white turnip

Fried rice with soy bean sauce

FRUIT

Seasonal carved fruit

CHARGED PER PERSON



CHINESE SET FAMILY MENUS

STYLE ONE

Cold dish combination

Poached shrimp

Double-boiled chicken with medlar

Stir-fried sleeve fish with XO sauce

Barbecue pork platter

Steamed abalone with garlic

Stir-fried pork with bell pepper

Wok-fried beef tenderloin with black pepper sauce

Stewed mushroom with abalone sauce

Braised sea bass with soy sauce

Poached vegetable in superior broth

Baked papaya in puff pastry

Fried rice, Yangzhou style

Fresh fruit platter

10 PEOPLE PER TABLE

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CHINESE SET FAMILY MENUS

STYLE TWO

- Cold dish combination
- Poached shrimp
- Spare rib and lotus soup
- Poached abalone with soy sauce
- Wok-fried beef with mushroom
- Stir-fried chicken with scallion
- Oven-baked pork
- Braised pork, Yangzhou style
- Poached vegetarian abalone with oyster sauce
- Steamed turbot with soy sauce
- Poached vegetable in superior broth
- Baked papaya in puff pastry
- Fried rice, Yangzhou style
- Fresh fruit platter

10 PEOPLE PER TABLE

STYLE THREE

- Cold dish combination
- Prawn soup with bean curd
- Pan-fried prawn with soy sauce
- Braised sea cucumber with scallion in brown sauce
- Stir-fried cuttlefish with vegetable
- Barbecued spare rib, Cantonese style
- Deep-fried crispy chicken
- Poached beef with chili oil
- Braised sea bass with soy sauce
- Baked vegetable with oyster sauce
- Wok-fried crab with dry chili and garlic
- Fried rice
- Baked papaya in puff pastry
- Fresh fruit platter

10 PEOPLE PER TABLE

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CHINESE SET FAMILY MENUS

STYLE FOUR

Cold dish combination
Poached sea prawn
Braised sea cucumber with minced pork
Stir-fried sliced cuttlefish with ginkgo
Hot and sour soup with seafood
Steamed scallop with garlic and vermicelli
Wok-fried beef with Hangzhou chili
Boiled spring chicken and mushroom
Sweet and sour pork with bell pepper, pineapple
Steamed turbot with scallion and soy sauce
Stir-fried Chinese kale with mushroom and XO sauce
Fried rice, Fujian style
Chilled red bean cake
Fresh fruit platter

10 PEOPLE PER TABLE

STYLE FIVE

Cold dish combination
Pan-fried prawn and homemade sauce
Chef's daily soup
Braised sea cucumber and minced pork
Barbecue pork platter
 Stir-fried sliced whelk, Shandong style
Braised abalone with chicken and homemade sauce
Wok-fried beef tenderloin and garlic
Steamed scallop and black bean sauce
Steamed mandarin fish and soy sauce
Poached seasonal vegetable
Fried rice with shrimp
Chinese dessert platter
Fresh fruit platter

10 PEOPLE PER TABLE

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CHINESE SET FAMILY MENUS

STYLE SIX

- Cold dish combination
- Poached sea prawn
- Seafood soup with bamboo pith
- Braised sea cucumber with homemade sauce
- Roasted duck
- Stir-fried geoduck
- Braised pork belly with abalone sauce
- Wok-fried beef rib with black pepper sauce
- Steamed scallop with black bean sauce
- Braised mandarin fish with soy sauce
- Poached vegetable in supreme soup
- Fried rice with shrimp
- Chinese dessert platter
- Fresh fruit patter

10 PEOPLE PER TABLE

STYLE SEVEN

- Cold dish combination
- Pan-fried shrimp with scallion and soy sauce
- Poached abalone and soy sauce
- Wok-fried beef and black pepper sauce
- Deep-fried squab with Worcestershire sauce
- Hot and sour Szechuan soup with dried seafood treasure
- Steamed mandarin fish and soy sauce
- Deep-fried chicken with dried chili, Chongqing style
- Deep-fried pork spare rib with Champagne and sesame
- Braised sole with ginger, scallion in brown sauce
- Poached assorted wild mushroom with chicken consommé
- Wok-fried rice with minced duck and bean paste
- Crispy pumpkin puff pastry
- Fresh fruit platter

10 PEOPLE PER TABLE


CHINESE SET FAMILY MENUS

STYLE EIGHT

- Cold dish combination
- Simmered sea prawn with superior consommé
- Braised abalone in consommé and seasonal vegetable
- Marinated chicken
- Double-boiled shark's fin soup with black chicken and wolfberry
- Stir-fried pork with bell pepper
- Steamed snapper fish with soy sauce
- Stewed pork belly, Taiwan style
- Braised sole with ginger scallion in brown sauce
- Stir-fried asparagus with mushroom
- Wok-fried beef bone with garlic and scallion
- Wok-fried rice with seafood
- Crispy taro puff pastry
- Fresh fruit platter

10 PEOPLE PER TABLE

STYLE NINE

- Cold dish combination
- Double-boiled abalone soup with vegetable
- Braised sea cucumber and minced pork
- Stir-fried prawn and chili
- Braised chicken in homemade sauce
- Barbecue pork platter
- Stir-fried mushroom and homemade sauce
- Wok-fried beef with black pepper sauce
-  Stir-fried sliced whelk, Shandong style
- Steamed grouper and soy sauce
- Poached vegetable with century egg in soup
- Wok-fried rice noodle and pork
- Chinese dessert platter
- Fresh fruit platter

10 PEOPLE PER TABLE

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CHINESE SET FAMILY MENUS

STYLE TEN

Cold dish combination

Poached sea prawn

Braised sea cucumber and abalone sauce

Sautéed scallop with mushroom and XO sauce

Braised superior seafood soup with crab meat roe

Steamed red grouper and soy sauce

Stewed pork belly and Sichuan sauce

Stir-fried asparagus and mushroom

Sautéed beef tenderloin and black pepper sauce

Stir-fried crab with ginger and scallion

Stir-fried Guangdong choy sum

Wok-fried rice with diced chicken and vegetable, Hokkien style

Chinese dessert platter

Fresh fruit platter

10 PEOPLE PER TABLE

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CHINESE SET PLATED MENUS

PLATED ONE

Cold dish combination
Poached abalone in supreme soup
Braised sea cucumber with minced pork
Stir-fried vegetable
Sautéed prawn with wasabi
Barbecue pork platter
Steamed tofu with minced spinach
Wok-fried beef with black pepper sauce
Steamed mandarin fish with bean
Poached asparagus in supreme soup
Noodle with bean and steamed dumpling
Chinese dessert platter
Fresh fruit platter

CHARGED PER PERSON

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CHINESE SET PLATED MENUS

PLATED TWO

Cold dish combination
Seafood treasure soup
Braised sea cucumber with scallion
Stir-fried vegetable
Sautéed prawn with chili
Stir-fried marinated chicken and whelk
Beijing duck and goose liver
Wok-fried beef with garlic
Steamed grouper and soy sauce
Poached vegetable with century egg
Fried rice with XO sauce
Chinese dessert platter
Fresh fruit platter

CHARGED PER PERSON

PLATED THREE

Cold dish combination
Braised seafood soup with dried scallops
Braised sea cucumber with scallion
Stir-fried vegetable
Wok-fried beef with homemade sauce
Poached abalone with asparagus and mushroom
Sautéed prawn with bell pepper
Steamed grouper with soy sauce
Fried rice with seafood and abalone sauce
Chinese dessert platter
Fresh fruit platter

CHARGED PER PERSON

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CHINESE SET PLATED MENUS

PLATED FOUR

- Cold dish combination
- Bird's nest soup with asparagus sauce and cuttlefish
- Braised sea cucumber with abalone sauce
- Stir-fried vegetable
- Pan-fried mutton and bell pepper
- Poached abalone and mushroom
- Braised prawn with homemade sauce
- Steamed mandarin fish with homemade sauce
- Dumpling in supreme soup
- Chinese dessert platter
- Fresh fruit platter

CHARGED PER PERSON

PLATED FIVE

- Cold dish combination
- Double-boiled black chicken soup with ginseng
- Stir-fried little lobster and bell pepper
- Sautéed vegetable
- Australian abalone in supreme soup
- Wok-fried beef and homemade sauce
- Stir-fried sheep belly with vegetable
- Steamed red star grouper with soy sauce
- Double-boiled bird's nest with almond cream
- Fried rice and tofu soup
- Fresh fruit platter

CHARGED PER PERSON

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CHINESE SET PLATED MENUS

PLATED SIX

Cold dish combination

Double-boiled Chinese herbal chicken soup
with dried scallops

Simmered lobster and cream

Sautéed vegetable

Steamed cod fish and homemade sauce
(grouper, abalone, sliced whelk, geoduck)

Stir-fried vegetable and mushroom

Double-boiled bird's nest

Noodle and pan-fried dumpling

Fresh fruit platter

CHARGED PER PERSON

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WESTERN SET OPTION I

CHOOSE ONE FROM EACH COURSE

STARTER

Smoked chicken breast with mango

~

Tuna carpaccio with balsamic vinegar sauce

SOUP

 Minestrone soup

~

Beef consommé and shredded vegetable

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WESTERN SET OPTION I

MAIN COURSE

Seared fillet of red snapper with three vegetable combo and red capsicum sauce

~

Pan-fried chicken and spinach, blended rosemary sauce

DESSERT

Raspberry chocolate mousse

~

 German cheesecake

CHARGED PER PERSON

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WESTERN SET OPTION II

CHOOSE ONE FROM EACH COURSE

STARTER

Salmon trio with marinated artichoke heart

~

Seared beef carpaccio with mesclun salad

SOUP

Purée of pumpkin with nutmeg and Shiitake mushroom

~

Cream of watercress with seared bay scallop

SHERBET

Lemon sherbet

~

Raspberry sherbet

MAIN COURSE

Beef tournedo and butter mixed vegetables,
lemongrass-chili Béarnaise

~

Seared salmon fillet and cauliflower mousse,
trio of bell pepper, Pernod butter sauce

DESSERT

Triple chocolate terrine

~

Chocolate truffle with strawberry-kiwi sauce

CHARGED PER PERSON

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WESTERN SET OPTION III

CHOOSE ONE FROM EACH COURSE

STARTER

Tuna tartar and lobster tart, poached red wine pear, papaya-mango salsa and honey-mustard glaze

~

Smoked salmon tartar with caviar and foie gras terrine

SOUP

Purée of escargot and spinach

~

Crayfish bisque with brandy

SHERBET

Champagne-lemon sherbet

~

Mango sherbet

MAIN COURSE

Pan-roasted cod fillet with saffron mashed potatoes, vegetable roulade and salmon caviar sauce

~

Char-grilled Australian beef tenderloin with ratatouille, asparagus and black truffle jus

DESSERT

Millefeuille of chocolate

~

Mango-passion mousse and almond coconut dacquoise

CHARGED PER PERSON

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SET VEGETARIAN OPTION



CHOOSE ONE FROM EACH COURSE

STARTER

Baked zucchini stuffed with stewed vegetables, topped with roasted pumpkin and mango salad



Baked eggplant with goat's cheese topped with roasted tomato coulis and mesclun salad

MAIN COURSE

Grilled seasonal vegetable skewer with château potato and pesto



Spinach flat noodle layered with vegetable and potato tart

DESSERT

Creole chocolate and banana mousse with curry banana sauce



Apple and raisin tart with fruit and passion sauce

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EAST MEETS WEST BUFFET ONE

COLD SELECTION

Assorted cheese platter

Salmon with avocado

Smoked rainbow trout

Tropical fruit-seafood cocktail

Mixed platter of cold cuts

Chicken with mango and lime

Shredded fish with bamboo shoot

Beef fillet with chili

Sichuan flavored chicken meat

Marinated celery and peanut

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BUFFET ONE | BUFFET TWO

EAST MEETS WEST BUFFET ONE

SUSHI AND SASHIMI BAR

Choice of salmon, yellowtail or tuna served with soy sauce, wasabi and pink ginger

Assorted sushi roll

California roll

SOUP

Broccoli cream

Braised shark's fin with bamboo pith and mushroom

BAKER'S BASKET

Served with butter and margarine

Soft roll

French baguette

Focaccia

Rye bread

Hard roll

Farmer's loaf

Wheat roll

EAST MEETS WEST BUFFET ONE

SALAD BAR

Mixed green lettuces

Cherry tomato, cucumber, carrot, bell pepper, sweet corn

Baby octopus with lime salad

Greek salad

Seafood salad, Thai style

Mushroom salad

Roasted vegetable salad

 Niçoise salad

Dressings: Italian basil vinaigrette, Thousand Island dressing, Caesar dressing, French dressing, balsamic vinaigrette, oil and vinegar

Extras: Bacon bit, caper, black olive, cocktail onion, crouton, gherkin

HOT SELECTION

Grilled chicken fillet with thyme and garlic

Lamb stew and red wine

Grilled beef tenderloin and black pepper sauce

 Singaporean pork rib curry and potato

New Zealand rack of lamb and couscous

Deep-fried shelled prawn with sweet and sour sauce

Braised mushroom in abalone sauce

Sautéed mushroom in soy sauce

Steamed chicken with mushroom

Steamed mandarin fish

Braised seasonal vegetable with scallop

Fried seafood rice

Wok-fried E-Fu noodle and soy sauce

EAST MEETS WEST BUFFET ONE

CARVING STATION

Baked salmon in puff pastry served with dill cream sauce

SWEET SELECTION


Canelé

Chocolate chip cookie and strawberry

Lemon profiterole

Chocolate mousse

Almond chocolate cake

 German cheesecake

Green tea cake

Sacher cake

Honey mousse

Key lime pie

Caramel walnut pie

FRUIT

Whole fruit basket

Fresh seasonal sliced fruit

CHARGED PER PERSON

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EAST MEETS WEST BUFFET TWO


COLD SELECTION

Roasted chicken and bell pepper

Smoked trout with condiments

Smoked duck breast and orange dip

 Indonesian gado-gado

 Spiced fish cake, Thai style

Clear noodle in chili sauce

Melon in sauce

Spiced duck seasoned with soy sauce

Honey-stewed aloe vera

SUSHI AND SASHIMI BAR

Choice of salmon, yellowtail or tuna served with soy sauce, wasabi and pink ginger

Assorted sushi roll

California roll

SALAD BAR

Mixed green lettuces

Cherry tomato, cucumber, carrot, bell pepper, sweet corn

Celery and apple salad

Chicken pineapple salad

Roasted vegetable salad

Potato salad

Pasta salad and herbs

Marinated mushroom salad

Dressings: Italian basil vinaigrette, Thousand Island dressing, Caesar dressing, French dressing, balsamic vinaigrette, oil and vinegar

Extras: Bacon bit, caper, black olive, cocktail onion, crouton, gherkin

EAST MEETS WEST BUFFET TWO

SOUP

Mushroom soup

Minced beef soup, West Lake style

BAKER'S BASKET

Served with butter and margarine

Soft roll

French baguette

Focaccia

Rye bread

Hard roll

Farmer's loaf

Wheat roll

HOT SELECTION

Poached sole fillet in dill sauce

Braised beef in red wine sauce

Steamed chicken and black bean sauce

Duck and orange sauce

Roasted potato with fresh rosemary

Grilled lamb chop with tomato salsa

Sautéed shrimp with peanut

Steamed mandarin fish

Steamed beef brisket

Sautéed seasonal vegetable

Fried rice, Yangzhou style

Fried noodle with soy sauce

EAST MEETS WEST BUFFET TWO

SWEET SELECTION

Raspberry financier
Berry crème brûlée
Banana chocolate cake
Marble cheesecake
Champagne berry terrine
Pineapple savarin
Strawberry mousse
Mango mousse
Apple tart
Bread pudding

FRUIT

Whole fruit basket
Fresh seasonal sliced fruit

CHARGED PER PERSON

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CHINESE BUFFET ONE

STARTER

- Poached chicken with Sichuan chili sauce and peanut
- Marinated salted duck with mandarin peel and wild pepper
- Cucumber with sesame sauce and peanut
- Assorted vegetables with pineapple and sesame
- Tossed shrimp
- Marinated beef tripe with abalone sauce, bean curd and scallion

SOUP

- Hot and sour soup with seafood

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CHINESE BUFFET ONE

MAIN COURSE

Braised pork with morel

Stir-fried prawn with kale and preserved black olive

Steamed mandarin fish with Chinese ham, lily bulb and mushroom

Stir-fried chicken soft-bone with pickled wild chili and fresh lily

Baked pork bone with homemade sauce

Stir-fried baby cabbage with chestnut

Wok-fried rice with shrimp and pork belly

Beef brisket noodle soup, Hong Kong style

Vegetable dumpling and egg with chive

CARVING

Braised pork, Macau style

Barbecued pork with honey

Condiments: sour plum sauce, five spice salt, mustard, Beijing duck sauce

DIM SUM AND DESSERT

Pan-fried carrot cake

Parmesan shrimp ball

Chicken feet with black bean sauce

Pan-fried seafood dumpling

Fresh fruit

CHARGED PER PERSON

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CHINESE BUFFET TWO

STARTER

- Marinated beef brisket with fragrant soy sauce
- Marinated bean curd with celery and ginkgo nut
- Marinated vermicelli with garlic and Sichuan chili sauce
- Marinated yellow croaker with Chinese wine
- Chilled pork jelly with wolfberries and egg white
- Marinated shrimp with bitter melon and crispy cashew nut

SOUP

- Hot and sour soup with shark's fin

MAIN COURSE

- Wok-fried prawn with dried chili and garlic
- Steamed grouper with salted vegetable and pork belly, Chaozhou style
- Stewed pork collar with red rice in Sichuan chili oil
- Steamed abalone with garlic and vermicelli
- Sautéed chicken with dried chili and peppercorn
- Poached kale with mushroom in abalone sauce
- Fried rice with shrimp
- Beef brisket noodle soup



CHINESE BUFFET TWO

CARVING

Barbecued pork belly glazed with honey and sesame

Roasted duck, Hong Kong style

Condiments: sour plum sauce, five spice salt, mustard, Beijing duck sauce

DIM SUM AND DESSERT

Char siu bao

Shark's fin dumpling in consommé

Glutinous dumpling, Chaozhou style

Steamed bun with custard

Fresh fruit

CHARGED PER PERSON

◀ 2 of 2