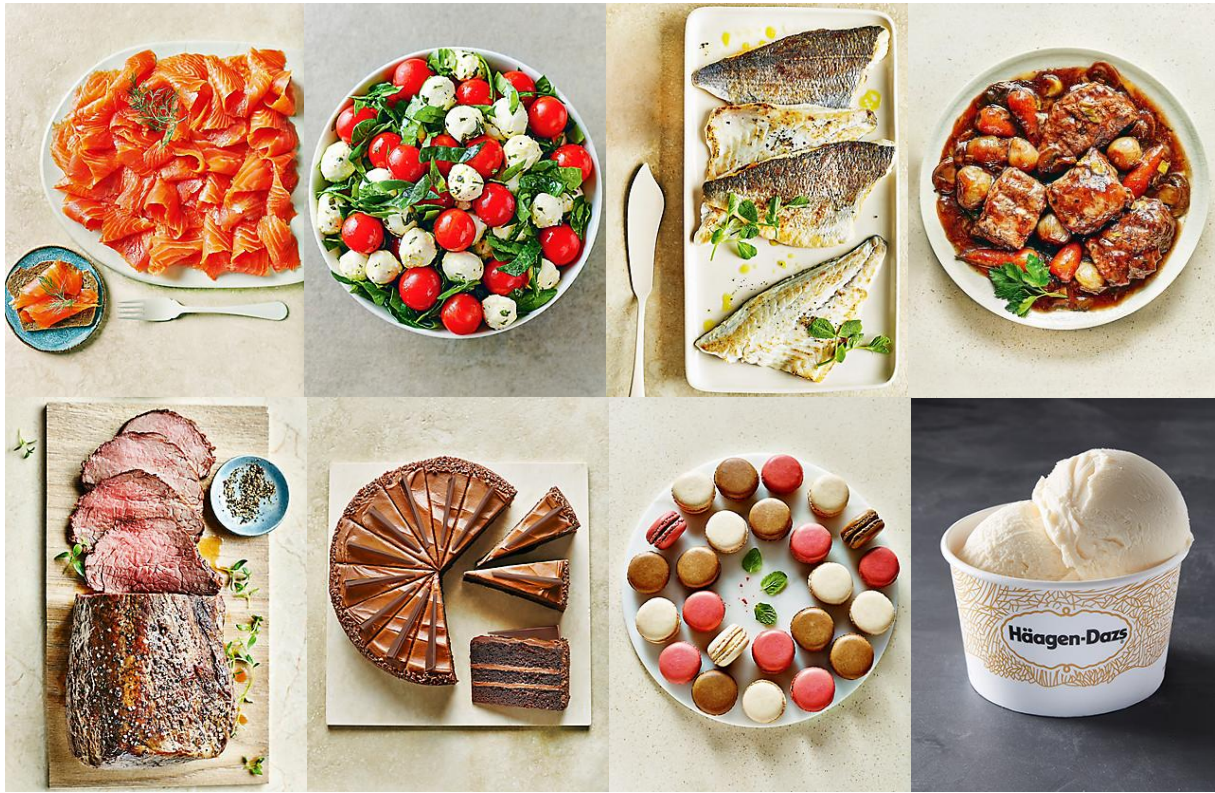


# BUFFET PARTY



Pictures are for reference only.

## ★ Private use of function room

*Minimum spending requirement applied to different function rooms*

- |                                 |  |
|---------------------------------|--|
| ★ Variety of food & drinks      | ★ Table setup with deluxe tablecloth   |
| ★ Free corkage for table wines  | ★ Chairs with chair cover              |
| ★ Use of audio and video system | ★ Tableware, utensils and wine glasses |
| ★ Free use of karaoke system    | ★ Free use of mahjong games            |
| ★ Light background music        | ★ Free parking coupons                 |
| ★ Service staff                 | ★ No service charge                    |

### Terms & Conditions

- ※ All function rooms, equipments and facilities listed above are subject to availability.
- ※ Attendees aged 4 or above are counted as one person for this offer, it applies to all attendees including but not limited to workers and helpers. Children below aged 4 are not counted as guests.
- ※ Prices and content of this offer are subject to change without prior notice.
- ※ Island South Property Management Limited reserves the right to alter this offer, content, menu prices and items due to unforeseeable market price fluctuations and availability.



# MENU

## Classic

### Canapé & snack

Deep-fried camembert cheese with truffle honey  
Leek vol-au-vent  
Vietnamese style crispy pork spring roll with sweet & chili sauce  
Traditional margarita pizza

### Cold and salad

Smoked Norway salmon with dill & mustard dressing  
Parma ham and melon  
Grilled portobello & wild mushroom salad with parmesan cheese  
Jelly fish and chicken salad with Japan sesame dressing  
Thai green mango and prawn salad  
Russian salad

### Soup

Sweet pumpkin soup with crabmeat

### Hot items

Beef filet with tomato sauce in Cantonese style  
Steamed salmon with lemon butter and capers sauce  
Fried squid, prawns and chicken fillet with vegetables  
Indian chicken curry with roti prata  
Grilled shio koji pork cheek with squash and tomato  
Oven-baked broccoli and cauliflower with Portuguese sauce  
Spaghetti Bolognese  
Thai stir-fried holy basil with minced pork with steamed rice

### Carving

Roasted US sirloin with baked potatoes

### Dessert

New York cheese cake  
Opera salted caramel cake  
Panna cotta  
Rolled banana pancake  
Chocolate crème brûlée  
Sweetened red bean cream  
Fresh fruit platter

### Coffee or tea

Selection of beer, soft drinks and orange juice

**Free corkage for 6 bottles of table wines**

### 小食

炸金文畢芝士配松露蜜糖汁  
忌廉大蒜酥盒  
越式豬肉春卷配泰式甜辣汁  
傳統意式薄餅

### 沙律及冷盤

挪威煙三文魚伴芥末汁  
巴馬火腿蜜瓜  
烤香草野菌沙律伴巴馬臣芝士  
日式麻醬手撕雞海蜇青瓜沙律  
泰式青芒果蝦沙律  
俄羅斯沙律

### 湯

蟹肉南瓜忌廉湯

### 熱盤

中式牛柳  
蒸三文魚香檸牛油汁  
翡翠花姿龍鳳球  
印式咖喱雞配油酥餅  
鹽麪松阪豬伴烤南瓜及番茄  
葡汁焗雙蔬  
肉醬意粉  
泰式九層塔免治豬肉及白飯

### 烤肉車

原條美國西冷配焗薯

### 甜品

紐約芝士蛋糕  
海鹽焦糖歌劇院蛋糕  
意式奶凍  
香蕉班戟卷  
朱古力焦糖燉蛋  
百合陳皮紅豆沙  
鮮果碟

### 咖啡或茶

精選啤酒、汽水及橙汁

**葡萄酒免開瓶費共 6 支**

HKD9,998 for 20 adults.

Extra guest at HK\$468 per adult and HK\$268 per child(aged 4 to 11)

# MENU

## Deluxe

### Appetizers & salad

Sesame seared tuna with chuka wakame seaweed salad  
 Caesar salad with grilled lemon butter chicken fillet  
 Fresh shrimp & melon with thousand island dressing  
 Smoked Norway salmon with dill & mustard dressing  
 Parma ham and melon  
 Tomato, red onion and bocconcini salad with balsamic dressing  
 Assorted sausages and potato salad with pommery mustard  
 Quinoa, roasted butternut squash, avocado and scallop salad in yuzu dressing

### Soup

Lobster bisque  
 with assorted bread roll with butter

### Hot items

Malaysian grilled chicken with spicy coconut milk gravy  
 Steamed whole sea garoupa  
 Roasted lamb chop with rosemary sauce  
 Kalbi style beef hanger steak with kimchi  
 Pan-fried seabass with lentil and pancetta in red wine butter sauce  
 Poached Seasonal vegetables with preserved eggs in soup  
 Lamb rogan josh with roti prata  
 Spaghetti with smoked salmon and mentaiko cream sauce  
 Braised e-fu noodles with enoki mushrooms and crabmeat  
 Nasi goreng with sausage and crispy prawn crackers

### Carving

Roasted US beef rib eye with red wine sauce

### Dessert

Chestnut cake  
 Crispy chocolate cake  
 Crème brûlée  
 Panna cotta with berries caulis  
 Traditional macarons  
 Häagen-dazs ice-cream  
 Sweetened red bean cream  
 Fresh fruit platter

### Coffee or tea

House Red & White Wine, Beer, soft drinks,  
 orange juice & mineral water  
**Free corkage for table wines**

### 沙律及冷盤

香煎黑白芝麻吞拿魚海藻沙律  
 凱撒沙律伴檸檬牛油雞扒  
 千島鮮蝦蜜瓜沙律  
 挪威煙三文魚盤伴芥末汁  
 巴馬火腿蜜瓜  
 番茄水牛芝士沙律配油醋汁  
 雜錦香腸芥末薯仔沙律  
 藜麥南瓜牛油梨帶子沙律柚子汁

### 湯

法式龍蝦濃湯  
 配麵包及牛油

### 熱盤

檳城燒雞  
 清蒸大海斑  
 烤羊扒露絲瑪利汁  
 韓式烤牛膈肌伴泡菜  
 煎海鱸魚伴煙肉扁豆紅酒牛油汁  
 金銀蛋上湯浸時蔬  
 印度咖喱羊配油酥餅  
 明太子煙三文魚忌廉汁意粉  
 蟹肉金菇炆伊府麵  
 印尼炒飯伴香腸及蝦片

### 烤肉車

原條美國肉眼配紅酒汁

### 甜品

栗子蛋糕  
 脆朱古力蛋糕  
 法式焦糖燉蛋  
 意式奶凍伴野莓醬  
 法式馬卡龍  
 Häagen-Dazs 雪糕杯  
 百合陳皮紅豆沙  
 鮮果碟

### 咖啡或茶

精選紅白葡萄酒、啤酒、汽水、  
 橙汁及礦泉水  
**葡萄酒開瓶費全免**

HKD12,998 for 20 adults.

Extra guest at HK\$598 per adult and HK\$328 per child(aged 4 to 11)