

# GRAD PARTY.

Graduation Lunch Buffet *from* HK\$498  
Graduation **Dinner** Buffet *from* HK\$598



## PACKAGE INCLUDES :



- Welcome drink upon guest arrival (one glass of Virgin Mojito per person)
- Centrepiece for each dining table
- Complimentary invitation cards for teachers
- Complimentary use of built-in LCD projectors & screens, microphones and AV equipment
- Complimentary valet parking service for up to two (2) cars during the event

With a minimum booking of 40 persons, receive our *exclusive offer*:

Free flow soft drinks & orange juice for 3-hour for ONLY **HK\$60** plus 10% service charge per person

Early Bird Gift – Confirm your booking by 29 February 2024

**10% service charge waived**

### Terms & Conditions:

- The above prices are subject to 10% service charge
- The package is valid from 1 May to 31 August 2024
- Minimum charge applies to the event venue in order to enjoy the above offers
- All matters and disputes will be subject to the absolute discretion and final decision of the Hotel



Graduation Dinner Buffet 2024  
謝師宴西式自助晚餐 2024



Menu A

C O L D S T A T I O N 冷盤

Smoked Salmon, Continental Cold Cut & Cheese Platter 煙燻三文魚, 凍肉及芝士拼盤  
Caprese Salad 卡布里沙律  
Eel & Egg Potato Salad 鰻魚薯仔雞蛋沙律  
Celtuce, Zucchini, Green Apple & Chicken Salad with Sesame Dressing 胡麻醬萵筍翠玉瓜青蘋果雞肉沙律  
Prawns, Papaya, Mango & Citrus Salad with Yuzu Dressing 大蝦芒果木瓜柑橘沙律配柚子汁  
Smoked Duck Breast, Kimchi, Bean Sprouts & Kohlrabi Salad 泡菜芽菜芥蘭頭煙燻鴨胸沙律  
Taro, Purple Potato & Sweet Corn Salad with Yogurt Dressing 芋頭紫薯粟米沙律配乳酪汁  
Roasted Pumpkin, Cauliflower & Quinoa Salad with Honey Balsamic 南瓜椰菜花藜麥沙律配蜜糖油醋汁  
Chef Choice of Assorted Sushi 廚師精選壽司  
Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

S O U P 湯

Mushroom Soup 蘑菇湯  
Served with Bread Rolls & Butter 配精選麵包及牛油

C A R V I N G S T A T I O N 烤肉

Roasted Beef Sirloin with Herbs 烤香草西冷

H O T S T A T I O N 熱盤

Sauteed Wagyu Beef Cubes with Yakiniku Sauce 燒汁和牛粒  
Steamed Halibut with Ginger Soy Dressing 蒸比目魚柳伴薑蔥醬油  
Grilled Chicken with Gravy Sauce 燒汁烤雞扒  
Wok-fried Shrimps with Maggi Soy Sauce 美極炒蝦  
Roasted Pork Ribs with BBQ Sauce & Pineapple 燒烤醬菠蘿豬肋骨  
Braised Baby Cabbage with Crab Meat, Pumpkin Bisque & Bamboo Piths 金湯蟹肉竹筍娃娃菜  
Roasted Cauliflower with Truffle & Cheese Bolognese 松露芝士焗椰菜花  
Arca Fried Rice 雅格炒飯  
Stir-fried Spaghetti Assorted Mushrooms 和風野菌醬油炒意粉

D E S S E R T S 甜品

Passion Fruit Cheese Cake 百香果芝士蛋糕  
Hokkaido Red Bean Cheese Cake 北海道紅豆芝士餅  
Shizuoka Hojicha Cake 靜岡焙菜餅  
Chocolate Banana Cake 朱古力香蕉蛋糕  
Mini Madeleine 瑪德蓮貝殼小蛋糕  
Mini Apple Tart 迷你蘋果撻  
Fresh Fruit Platter 鮮果盤  
Chef's Selection of Ice Cream 精選雪糕

Coffee & Tea 咖啡及茶

HK\$598/person  
每位港幣 \$598



Graduation Dinner Buffet 2024  
謝師宴西式自助晚餐 2024



Menu B

C O L D S T A T I O N 冷盤

- Chilled Boston Lobster 凍波士頓龍蝦  
Smoked Salmon, Continental Cold Cut & Cheese Platter 煙燻三文魚, 凍肉及芝士拼盤  
Caprese Salad 卡布里沙律  
Celtuce, Zucchini & Green Apple Salad with Sesame Dressing 胡麻醬萵筍翠玉瓜青蘋果沙律  
Baby Scallop, Papaya, Mango & Pineapple Salad with Yuzu Dressing 珍珠帶子芒果菠蘿木瓜沙律配柚子汁  
Smoked Chicken Breast, Kimchi, Bean Sprout & Kohlrabi Salad 泡菜芽菜芥蘭頭雞肉沙律  
Purple Potato & Sweet Corn Salad with Yogurt Dressing 紫薯粟米沙律配乳酪汁  
Roasted Pumpkin & Cauliflower Salad with Honey Balsamic 南瓜椰菜花藜麥沙律配蜜糖油醋汁  
Chef Choices of Sushi 廚師精選壽司  
Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

S O U P 湯

- Creamy Pumpkin Soup 忌廉南瓜湯  
Served with Bread Rolls & Butter 配精選麵包及牛油

C A R V I N G S T A T I O N 烤肉

- Roasted Beef Sirloin with Herbs 烤香草西冷

H O T S T A T I O N 熱盤

- Sauteed Wagyu Beef Cubes with Gravy Sauce 燒汁和牛粒  
Pan-fried Snapper with Yuzu Soy Dressing 香煎鯛魚柳伴柚子醬油  
Grilled Chicken with Gravy Sauce 燒汁烤雞扒  
Wok-fried Shrimps with Maggi Soy Sauce 美極炒蝦  
Deep-fried Pork Ribs with Almond Flakes in Orange Glaze 香橙杏片豬肋骨  
Roasted Cauliflower with Truffle & Cheese 松露芝士焗椰菜花  
Braised Baby Cabbage with Preserved Ham & Osmanthus Honey 桂花蜜雲腿娃娃菜  
Arca Fried Rice 雅格炒飯  
Stir-fried Spaghetti with Assorted Mushrooms 和風野菌醬油炒意粉

D E S S E R T S 甜品

- Passion Fruit Cheese Cake 百香果芝士蛋糕  
Hokkaido Red Bean Cheese Cake 北海道紅豆芝士餅  
Shizuoka Hojicha Cake 靜岡焙茶餅  
Chocolate Brownie 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  
Chef's Selection of Ice Cream 精選雪糕

Coffee & Tea 咖啡及茶

HK\$798/person  
每位港幣 \$798



Graduation Lunch Buffet 2024  
謝師宴西式自助午餐 2024



C O L D S T A T I O N 冷盤

Smoked Salmon, Continental Cold Cut & Cheese Platter 煙燻三文魚, 凍肉及芝士拼盤  
Celtuce, Zucchini & Green Apple Salad with Sesame Dressing 胡麻醬萵筍翠玉瓜青蘋果沙律  
Baby Scallop, Mango & Pineapple Salad with Yuzu Dressing 珍珠帶子芒果菠蘿沙律配柚子汁  
Smoked Chicken Breast, Kimchi, Bean Sprout & Potato Salad 泡菜芽菜薯仔雞肉沙律  
Purple Potato & Sweet Corn Salad with Yogurt Dressing 紫薯粟米沙律配乳酪汁  
Roasted Pumpkin & Cauliflower Salad with Honey Balsamic 南瓜椰菜花沙律配蜜糖油醋汁  
Chef Choices of Sushi 廚師精選壽司  
Served with Marinated Ginger, Wasabi & Soya Sauce 配子薑, 日式芥末醬及醬油

S O U P 湯

Creamy Carrot Soup 胡蘿蔔忌廉湯  
Served with Bread Rolls & Butter 配精選麵包及牛油

C A R V I N G S T A T I O N 烤肉

Roasted Beef Sirloin with Herbs 烤香草西冷

H O T S T A T I O N 熱盤

Sauteed Wagyu Beef Cubes with Gravy Sauce 燒汁和牛粒  
Pan-fried Snapper with Yuzu Soy Dressing 香煎鯛魚伴柚子醬酒汁  
Grilled Chicken with Teriyaki Sauce 烤雞扒伴照燒汁  
Sauteed Green Curry Prawns & Clams 青咖喱炒蜆及大蝦  
Roasted Pork Ribs with Peach 蜜桃沙拉骨  
Braised Baby Cabbage with Pumpkin Bisque 金湯娃娃菜  
Arca Fried Rice 雅格炒飯  
Fried Noodles with Assorted Mushroom 野菌炒麵

D E S S E R T S 甜品

Classic Cheese Cake 芝士蛋糕  
Shizuoka Hojicha Cake 靜岡焙茶餅  
Chocolate Brownie 朱古力布朗尼  
Mini Madeleine 瑪德蓮貝殼小蛋糕  
Mini Apple Tart 迷你蘋果撻  
Fresh Fruit Platter 鮮果盤

Coffee & Tea 咖啡及茶

HK\$498/person  
每位港幣 \$498