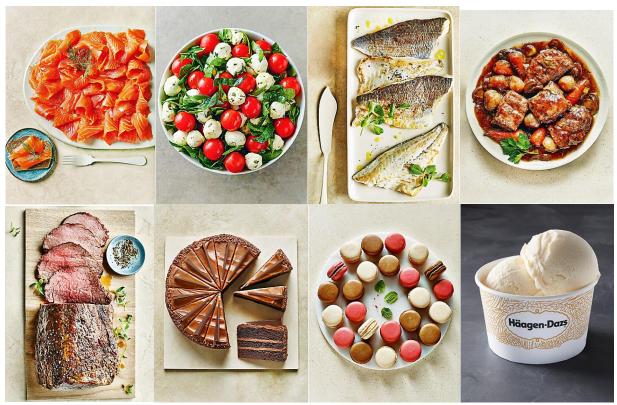




CLUB BAY WING BUFFET PAR



Pictures are for reference only

Private use of function room

Minimum spending applied to different function rooms

Menu Selections

- 1) Buffet Classic: Menu price with coffee/ tea at HK\$488 per adult & HK\$278 per child
- 2) Buffet Deluxe: Menu price with coffee/ tea at HK\$588 per adult & HK\$328 per child

Package Included:

- Free parking
- Free corkage for table wines

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- Terms & Conditions

 All function rooms, equipment and facilities listed above are subject to availability.

 Such menus are NOT applicable for special promotion blackout dates, festive dates & eves.

 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.

 Free parking is only valid on the event day; spaces in first come first serve basis.

 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

Appetizers and Salad

Smoked Norway Salmon with Lemon & Onion Rings
Assorted Cold Cut Platter
Prawn & Sweet Melon with Thousand Island Dressing
Deep-fried Tofu and Kimchi Salad with Tomato Vingaigrette Dressing
Buffalo Mozzarella, Tomato & Parma Ham
Mesclun Salad Leave Served with Assorted Dressing & Condiments

Soup

Butternut Squash Soup with Grilled Scallop

Hot items

Pan-fried Beef Tenderloin with Black Pepper Sauce
Grilled Chicken Steak with Red Wine Sauce
Fried Pork Chop with Spicy Salt & Pepper
Grilled Seabass with Spinach & Mushroom
Sweet & Sour Pork
Wok-fried Assorted Vegetables with Garlic
Braised Vermicelli with Roasted Duck and Preserved Vegetables
Yeung Chow Fried Rice

Carving

Slow Cooked US Sirloin with Red Wine Sauce

Dessert

Mini Donut with Apple Filling
Cream Puff with Chocolate Topping
Trio Chocolate Cake
Cappuccino Layer Cake
Crème Brulée
Fresh Fruit Platter

Coffee or tea

前菜及沙律

挪威煙三文魚伴檸檬及洋蔥圈 雜錦凍肉拼盤 蜜瓜蝦配千島醬 炸豆腐泡菜沙律伴蕃茄醋汁 蕃茄水牛芝士伴巴馬火腿 田園沙律伴沙律醬汁及配料

湯

燒帶子南瓜濃湯

熱盤

煎牛柳伴黑椒汁 烤雞扒伴紅酒汁 椒鹽豬扒 燒鱸魚伴菠菜蘑菇 甜酸咕嚕肉 蒜蓉炒雜菜 雪菜火鴨絲炆米 楊州炒飯

烤肉車

慢煮美國西冷紅酒汁

甜品

迷你蘋果蓉冬甩 朱古力泡芙 三重朱古力蛋糕 卡布其諾咖啡蛋糕 法式焦糖燉蛋 鮮果碟

咖啡或茶

Menu at HK\$488 per adult and HK\$278 per child (aged 4 to 11)

Minimum Requirement: 20 adults up



MENU

Deluxe

Canape & Snacks

Deep-fried Camembert Cheese with Black Truffle Honey
Mushroom Vol-au-vent
Parma Ham Rolls with Melon and Parmesan Cheese
Butterfly Shrimps Spring Roll

Appetizers & salad

Smoked Norway Salmon with Lemon and Onion Rings Russian Salad

Baby Cuttlefish Salad with Olives, French Bean & Capsicum Caesar Salad with Grilled Lemon Butter Chicken Fillet Tomato and Bocconcini Salad with Pesto and Balsamic Dressing Chicken & Chuka Kurage Salad with Cucumber and Sesame Quinoa, Scallop, Shrimp and Avocado Salad in Yuzu Dressing

Soup

Cream of Mushroom Soup with Black Truffle with Garlic Bread with Butter

Hot items

Pan-fried Salmon Fillet with Tomato Cream Sauce
Beef Tenderloin with Signature Sauce
Fried Pork Chop with Spicy Salty & Pepper
Roasted Lamb Chop with Rosemary
Deep-fried Crispy Chicken
Thai Chicken Curry with Roti Prata
Wok-fried Assorted Vegetables with Garlic
Braised E-Fu Noodles with Enoki Mushroom & Crabmeat

Carving

Fried Rice with Egg White & Conpoy

Roasted US Beef Rib-eye with Red Wine Sauce

Dessert

Tiramisu Cake
Trio Chocolate Cake
Mango Passion Fruit Cake
Crème Brulée
Traditional Macarons
Mini Ice-cream Cup
Fresh Fruit Platter

Coffee or tea

小食

炸卡門伯特芝士伴黑松露蜜糖 蘑菇酥盒 巴拿馬火腿伴蜜瓜及巴馬臣芝士 鳳尾蝦春卷

沙律及冷盤

挪威煙三文魚盤伴檸檬及洋蔥圈 俄羅斯沙律 墨魚仔法邊豆沙律 凱撒沙律伴檸檬牛油雞扒 番茄水牛芝士沙律配油醋汁 涼伴海蜇雞肉沙律伴青瓜芝麻 藜麥牛油梨帶子蝦沙律柚子汁

湯

黑松露忌廉湯 配蒜蓉包及牛油

熱盤

煎三文魚柳伴蕃茄忌廉汁 西汁牛柳 椒鹽豬扒 露絲瑪利烤羊扒 脆皮炸子雞 泰式咖喱雞配油酥餅 蒜蓉炒雜菜 蟹肉金菇乾燒伊麵 帶子蛋白炒飯

烤肉車

燒美國肉眼配紅酒汁

甜品

意大利芝士餅 三色朱古力蛋糕 熱情果芒果蛋糕 法式焦糖燉蛋 法式馬卡龍 迷你雪糕杯 鮮果碟

咖啡或茶

Menu at HK\$588 per adult and HK\$328 per child (aged 4 to 11)

Minimum Requirement: 20 adults up