

CLUB PEAK WING

BUFFET PARTY

Private use of function room

Minimum spending applied to different function rooms

Menu Selections

- 1) Buffet Classic: Menu price with coffee/ tea at HK\$628 per adult & HK\$428 per child Please choose:
- 2 items of Canapes & Snacks
- 4 items of Appetizers & Salad
- 1 item of Soup with Bread
- **5 items** of Hot Items
- 2 items of Pasta, Noodle & Rice
- 1 item of Carving
- *5 items* of Dessert.
- 2) Buffet Deluxe: Menu price with coffee/ tea at HK\$788 per adult & HK\$488 per child

Please choose:

- ➤ 4 items of Canapes & Snacks
- ► 6 items of Appetizers & Salad
- > 1 item of Soup with Bread
- > 7 items of Hot Items
- ➤ 2 items of Pasta, Noodle & Rice
- ➤ 1 item of Carving
- > 7 items of Dessert



Pictures are for reference only

- 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.
- 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.







BUFFET MENU

*	Canape & Snacks (choose 2 items / 4 items)		
	☐ Mixed Spring Rolls (Vegetarian & Pork)		Grissini Wrapped with Parma Ham
	香脆素菜春卷拼香脆豬肉春卷 Deep-fried Camembert Cheese with Black	П	火腿卷意式麵包條 Steamed Shrimp Dumplings and Chicken Dumplings 點
	Truffle Honey 炸伯特芝士伴黑松露蜜糖		心雙拼 (水晶蝦餃/雞肉燒賣)
	☐ Parma Ham Rolls with Melon and Parmesan		Butterfly Shrimps Spring Roll 鳳尾蝦春卷
	Cheese 巴拿馬火腿伴蜜瓜及巴馬臣芝士		
*	Appetizers & Salad (choose 4 items / 6 items)		
	□ Smoked Norway Salmon with Lemon & Onion Rings 挪威煙三文魚伴檸檬及洋蔥圈		Buffalo Mozzarella & Tomato with Balsamic Sauce 蕃茄水牛芝士伴黑醋汁
	□ Chicken & Chuka Kurage Salad with Cucumber		Quinoa, Scallop, Shrimp and Avocado Salad in Yuzu
	and Sesame 麻醬雞絲青瓜粉皮		Dressing 藜麥牛油果帶子蝦沙律柚子汁
	□ Mesclun Salad Leave Served with Assorted Dressing & Condiments 田園沙律伴沙律醬汁及配料	Ш	Thai Grilled Pork Neck and Green Mango Salad 泰式燒豬頸肉青芒果沙律
	☐ Green Papaya Salad Thai Style 泰式柚子青木瓜沙律		Caesar Salad with Grilled Chicken 燒雞凱撒沙律
*	Soup with Bread (choose 1 item)	_	
	Bread and Butter 燒帶子南瓜濃湯配餐包及牛油	П	Lobster Bisque with Bread and Butter 法式龍蝦濃湯配餐 包及牛油
*	Hot Items (choose 5 items / 7 items)		
	☐ Classic Beef Bourguignon 紅酒燴牛肉		Japanese Tonkatsu with Curry Sauce & Cabbage 日式咖喱吉列豬
	□ Grilled Seabass with Spinach & Mushroom 燒鱸 魚伴菠菜蘑菇		関ログリカ Black Truffle Chicken Pizza Sweet & Sour Pork 甜酸咕嚕 肉
	□ Wok-fried Assorted Vegetables with Garlic 蒜蓉 炒雜菜		Baked Portobello Mushroom with Bacon & Cheese 煙肉 芝士焗大啡菇
	□ Braised Vegetable with Conpoy and Crab Meat Sauce 蟹肉瑤柱扒時蔬		Roasted Lamb Chop with Rosemary 露絲瑪利烤羊扒
	□ Sweet & Sour Prawns 甜酸咕嚕蝦球 □ Indian Chicken Curry with Roti Prata 印度咖喱雞配油酥餅		Deep-fried Crispy Chicken 脆皮炸子雞
*	Pasta, Noodle & Rice (choose 2 items)		
	□ Spaghetti with Shrimps in Mushroom Sauce 鮮蝦忌廉意粉	蘑菇	■ Fried Rice with Seafood & Black Truffle Paste 黑松 露海鮮炒飯
	□ Spaghetti with Seafood Reduction 海鮮意粉		□ Fried Rice with Egg White & Conpoy 帶子蛋白炒飯
*	Carving (choose 1 item)		_
	□ US Sirloin with Red Wine Sauce 慢煮美國西冷紅酒	汁	□ Roasted US Beef Rib-eye with Red Wine Sauce 燒 美國肉眼配紅酒汁
*	Dessert (choose 5 items / 7 items)	essert (choose 5 items / 7 items)	
	☐ Mini Donut with Apple Filling 迷你蘋果蓉冬甩		Chocolate Cream Puff 朱古力泡芙
	☐ Chocolate Cake 三重朱古力蛋糕		Cappuccino Layer Cake 卡布其諾咖啡蛋糕
	☐ Crème Brulée 法式焦糖燉蛋		Fresh Fruit Platter 鮮果碟
	☐ Tiramisu Cake 意大利芝士餅		Oreo Cheese Cake 奧利奧芝士蛋糕
	□ Traditional Macarons 法式馬卡龍		Mini Ice-cream Cup 迷你雪糕杯
	□ Mango Passion Fruit Cake 熱情果芒果蛋糕		

Coffee or Tea 咖啡或茶