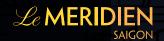
HONG KONG

BUFFET DINNER | SUNDAY BRUNCH

FROM 21 TO 23 JANUARY, 2022



BBQ

Peking Duck

BBQ Pig

Sweet-Scented Osmanthus BBQ Pork

Soy Sauce Chicken

Dim Sum

Crystal Shrimp Dumpling

Scallop Siu Mai

Chiu Chao Style Dumpling

Hot Dish

Crispy Shrimp Balls with Caviar and Mango

Steam Rock Cod

Liarong Crispy Duck

Caramelized walnuts, scallop

and sea cucumber

Dried scallop, egg yolk and white egg,

Seafood Fried Rice

Stir fried ginko, celery, fresh pepper, chinese water chestnuts and mushroom

Bao Fu Mushroom, Sea Cucumer

and Seasonal Vegetables

Spicy abalone and beef tenderloin

E-Fun Vegetables noodles

Cold Dish

Baby Tomato soaked in Plum Sauce

Marinated Cold Jelly Fish with XO and

Sesame Sauce

Black Fungus with Vinegar

Crispy Cucumber in Sesame Sauce

Spicy Shredded BBQ Duck

Spiced Beef Tendon

On-site Cooking

Chef's special lobster

Stir-Fried Clams with Black Bean Sauce

Stir fried fresh cuttlefish

Razor clam XO sauce

Oysters with condiments

Stir-Fried Spicy Prawn

Dessert

Mango Roll

Wolfberry and Osmanthus Jelly

Rose Aloe Cake

Blue Plum Parfait

Egg Tart

Assorted Chinese Mochi (mua chee)

Ice cream selection

2 Michelin stars Chef
Joseph Tsang

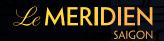
From VND 2.100.000++/person Booking: +84 28 6263 6688



HONG KONG

BUFFET DINNER | SUNDAY BRUNCH

FROM 24 TO 27 JANUARY, 2022



BBQ

Peking Duck

BBQ Pig

Rosy Soy Sauce Chicken

Black BBQ Pork

Dim Sum

Black Truffle Shrimp Dumpling Steam Dumpling with Pork, Mushrooms Crystal Shrimp Dumplings

Hot Dish

Sea snail in spicy wine sauce

Steamed Rock Cod

Xiangfei Fried Rice

Grilled prawns with black truffle

Braised Abalone Mushrooms

Black Tofu and Fresh mushrooms

Golden Seafood Roll

Abalone on stuffed Zucchini

Mi tam to, vegetarian fried egg noodles

Cold Dish

Baby Tomato soaked in Plum Sauce

Marinated Cold Jelly Fish with XO and

Sesame Sauce

Garlic White Meat Rolls

Crispy Cucumber in Sesame Sauce

Spicy Shreded Chicken

Black fungus with vinegar

On-site Cooking

Chef's special lobster

Stir-Fried Clams with Black Bean Sauce

Stir fried fresh cuttlefish

Razor clam XO sauce

Oysters with condiments

Stir-Fried Spicy Prawn

Dessert

Mango Roll

Wolfberry and Osmanthus Jelly

Rose Aloe Cake

Blue Plum Parfait

Egg tart

Assorted chinese mochi (mua chee)

Ice cream selection

2 Michelin stars Chef
Joseph Tsang

From VND 2.100.000⁺⁺/person Booking: +84 28 6263 6688

