

GRAND

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Grand Café In-Room Dinner Buffet Menu

Seafood on ice

Snow crab leg, tiger prawns, mussels, sea whelks,
Cocktail sauce, lemon wedge

Add 1pc full Canadian lobster – \$158 + 10% per person

Sashimi station

Salmon, yellow tail, sweet shrimp, scallop, tuna
Assorted maki sushi

Wasabi, ginger pickles and Japanese soya sauce

Cold cuts

Mortadella, cooked ham, salami, chicken liver pate, pickled gherkin, sun dried tomato

Fine cheese selection

crackers, dried fruit, bread

Sliced smoked salmon

Condiments

Salad & appetizer buffet

Caesar salad

Tomato salad, mozzarella, basil, balsamic vinaigrette

Potato and egg salad, fresh garden herbs, Dijon mayonnaise

Hot dishes

Roasted chicken, mustard and lemon

Braised beef and Guinness pie

Baked salmon fillet, white wine, dill sauce

Spinach and ricotta cannelloni, béchamel, parmesan cheese, tomato sauce

Foie gras station

Seared foie gras, cherry compote and brioche

Carving/western grill

Roasted striploin, peppercorn sauce, mustard

Grilled New Zealand lamb chops

Rustic mashed potatoes, garlic confit

Roasted brussel spouts

Roasted root vegetables

Steamed seafood station

Steamed grouper, black bean sauce

Steamed scallops, cordyceps flower, garlic

Steamed prawns

Steamed conch, spicy sauce, Chinese wine

Cantonese barbecue station

Hainanese chicken

Honey barbecue pork

Chicken oil rice

Spring onion & ginger sauce, orange chili sweet and sour sauce, dark soya sauce.

Chinese soup station

Daily Chinese soup

Lobster and seafood organic ten-grain rice congee

Chinese lettuce, spring onion, Chinese pickles, fried peanuts, Chinese doughnut

Noodle station

Japanese style char siu ramen with soft-boiled quail egg

Wok station

Wok fried prawns, bell peppers, vegetables

Wok fried chicken, XO sauce

Szechuan style poached fish in sour soup

Wok fried beef with black garlic sauce

Sweet and sour pork

Stir-fried seasonal vegetables

Dessert station

Blue berry cheesecake
Chocolate brownie fudge
Seasonal berry tart, almond frangipane
Mango pudding
Classic vanilla mille feuille
Profiterole of the day
Sicilian pistachio tart
Macanese egg tart
Sliced seasonal fruit

Ice Cream

Valrhona chocolate ice cream
Tahiti vanilla ice cream
Strawberry cheesecake ice cream
Hong Kong milk tea Ice cream
Salted caramel ice cream
Lemon sorbet
Mango-passion fruit sorbet
Coconut sorbet