

# *East Meets West:* *The Global Street & Classic Buffet* Menu

## **Cold Starters & Global Salads**

### **The Garden Harvest:**

*Crisp Romaine and Seasonal Mixed Greens—the perfect foundation for your creation*

### **Japanese Delicacies:**

*Chuka Salad, Goma Iidako (Baby Octopus), and Seasoned Hotate Himo*

### **The Chilled Ocean Catch:**

*Alaskan Crab Legs, Chilled Prawns, Green Mussels, and Sea Whelks*

### **Signature Emulsions:**

*Choose from our creamy Thousand Island, classic French, or Herb Vinaigrette*

### **Artisan Sashimi & Sush:**

*Fresh, Hand-Sliced Seasonal Fish (Salmon & Hamachi & Tuna and Shrimp) and Assorted Sushi*

### **Norway: Smoked Salmon & Asparagus with Lemon-Dill**

### **Italy: Prosciutto di Parma & Milano Salami with Sweet Melon**

### **France: Wild Mushroom & Black Truffle Salad with Shaved Parmesan**

### **France: Country-Style Duck & Pistachio Terrine with Port Wine Jelly**

### **Vietnam: Goi Bo (Shaking Beef Salad) with Lime-Pepper Dressing**

### **Thailand: Yam Woon Sen (Glass Noodle Salad with Minced Pork)**

### **Global Selection:**

### **Superfood Quinoa, Greek Feta, and Spanish Chorizo & Chickpea Salads**

## **Soup & The Iconic Carvery**

### **USA: Velvety Crab Bisque**

*with Cognac and Chive Crème Fraîche.*

### **UK: Slow-Roasted Prime Rib of Beef**

*with Yorkshire Pudding and Red Wine Jus*

### **The Roast: Honey & Clove Glazed Gammon Ham**

*with Roasted Pineapple*

## **High-Impact Live Action Stations**

### **Station 1: The "Kushi-yaki" Mixed Grill (Asia)**

*From the Sea: Salt-Grilled Regular Prawns and Ginger-Soy Squid Tentacles.*

*From the Farm: Crispy Chicken Wings, Honey-Glazed Pork Belly with Pineapple, and Turkey & Herb Skewers.*

*The Veggie Grill (Separate Section): Sliced Zucchini, Miso-Glazed Eggplant, Shiitake Mushrooms, and Spring Asparagus.*

### **Station 2: The Classic Mexican Taco Bar (Western)**

*The Show: Live-pressed Corn Tortillas filled with Classic Beef Barbacoa (Slow-braised shredded beef).*

*Garnish: Fresh Cilantro, Diced Onions, Lime Wedges, Pico de Gallo, and Salsa Verde.*

## **International & HK Main Courses**

### **France: Pork Normandy**

*Tender Pork Medallions in a Creamy Cider and Apple Sauce*

### **Norway: Pan-Seared Sea Bass Fillet**

*with Lemon-Caper Beurre Blanc*

### **Portugal: Piri-Piri Roasted Chicken**

*with Spicy Lemon-Chili Glaze*

### **Spain: Seafood Paella Mixta**

*with Mussels, Clams, and Calamari*

### **Italy (Veg): Spinach & Ricotta Cannelloni**

*in Rich Tomato Coulis*

**China (Steamed): Steamed Garoupa**

*with Ginger, Soy, and Spring Onions*

**HK Dai Pai Dong: Siu Chau Wong (小炒皇)**

*Signature Stir-fry with Flowering Chives and Dried Seafood*

**HK Dai Pai Dong: Zhenjiang Vinegar Pork Ribs (鎮江排骨)**

*Sweet and Sour Glazed*

**HK Dai Pai Dong (Veg): Morning Glory**

*with Fermented Bean Curd and Chili*

**India: Lamb Rogan Josh**

*Tender Lamb in a Rich, Aromatic Red Gravy*

**Accompaniments**

**France: Gratin Dauphinois**

*Sliced Potatoes baked in Garlic Cream and Gruyère*

**Mediterranean: Roasted Spring Root Vegetables**

*with Honey and Thyme.*

**Global Dessert Gallery (8 Iconic Sweets)**

**France: Vanilla Bean Crème Brûlée**

**Italy: Tiramisu della Nonna**

**Hong Kong: Mango Pomelo Sago**

**USA: New York Cheesecake with Berry Compote**

**Japan: Matcha Green Tea Mochi**

**UK: Sticky Date Pudding with Toffee Sauce**

**Austria: Apple Strudel (Apfelstrudel)**

**Portugal: Pastel de Nata (Egg Tart)**

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