

24-25

DECEMBER

THE CONNAUGHT ROOM

FESTIVE BUFFET MENU

Deluxe Bread Station

Selection of Hors d'oeuvres

Shaved Parma Ham, Melon (GF)
Mediterranean Grilled Vegetables, Grissini, Olives and
Homemade Dips (V)
Assorted Seafood Salad, Lime and Dill Dressing (GF)
Thai Beef Salad, Tomato and Cucumber, Chilli and
Lemongrass Dressing (GF) (N)
Homemade Smoked Salmon, Capers (GF)
Tuna Niçoise, New Potato, French Bean, Tomato, Quail
Egg, Aged Sherry Dressing (GF)
Foie Gras Mousse on Cocktail Jar, Cranberry Sauce
Italian Cold Cut Platter (N)
Marinated Cherry Tomato, Baby Bocconcini, Basil, Pine
Nuts (GF) (N)

Selection of European Farmhouse Cheeses

Aged Stilton, Emmenthal, Cheddar, Brie de Meaux, St.
Albray, Mimolette
Condiments - Dried Apricot, Walnut, Grape, Quince Jelly,
Cracker

Sushi and Sashimi

Selection of Sashimi - Hamachi, Norwegian Salmon,
Scallop, Ebi, Maguro
Selection of Nigiri - Saba, Tamago, Abalone, Ikura, Unagi,
Inari, Salmon
Selection of Maki - California Roll, Kappa-Maki, Tekka,
Futo
Condiments - Soy Sauce, Pickled Ginger, Wasabi

Seafood

Freshly Shucked Oysters
Chilled Shellfish
Lobster, Abalone, Prawn, Blue Mussel, King Crab Leg,
Snow Crab Leg
Condiments and Dressings
Red Wine Shallot Dressing, Cocktail Sauce, Lemon
Wedges

Garden Greens

Cress Selection, Australian Romaine Lettuce, Mesclun Leaves,
Rocket Leaves, Red Chicory
Condiments - Italian Vinaigrette, French Dressing, Thousand
Island, Caesar Dressing, Reggiano Flakes, Crispy Bacon, French
Bread, Crouton, Kalamata Olive, Cherry Tomato, Red Onion

Soup Tureen

Lobster Bisque
Chicken Consommé, Vegetable, Herbs (GF)

Chafing Dishes

Roast New Potato, Thyme, Butter, Garlic (GF) (V)
Oven-roasted Organic Vegetables, Pesto (GF) (V)
Baked Miso Cod with Spinach, Teriyaki Sauce
Roast Lamb Chop, Cherry Tomato, Green Beans, Sambuca Jus
Indian Chicken Tikka, Mango Chutney, Naan Bread
Creamed Brussels Sprouts (GF) (V)
Roast Pigeon with Spicy Salt
Sweet and Sour Pork
Fried Rice with Crab Meat, Asparagus, Carrot, Spring Onion,
X.O. Sauce
Seared King Prawn, Tomato, Anchovy, Basil
Steamed Whole Grouper, Ginger, Sweet Soy Sauce
Wok-fried Squid, Green Vegetable

From The Carving

Roast Turkey, Chestnut Stuffing, Giblet Gravy (N)
Roast Prime Rib of Beef, Yorkshire Pudding, Gravy

Cooking Station

Peking Duck
Condiments - Cucumber, Leek, Pancake, Hoi Sin Sauce

Selection of Hong Kong Dim Sum

Condiments - Chilli Sauce, Soya Sauce

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FESTIVE BUFFET MENU

(CONT.)

Desserts

Raspberry Vanilla Trifle
Orange and Chocolate Mousse
Panna Cotta with Red Fruit Compote
Hazelnut Praline Crème Brûlée
Mulled Wine Poached Pear with Whipped Cream
Winter Fruit and Berries Salad
Cassis and White Chocolate Bavarois
Vanilla Chestnut Crème de Pot
Rote Grütze with Whipped Cream
Gingerbread Brandy Trifle
Assorted Christmas Macaron

Warm Puddings

Baked Chestnut and Blackberry Clafoutis
Warm Pear Chocolate Pudding
Traditional Christmas Pudding

Cakes

1963 Mandarin Cheesecake
Mandarin Tiramisu Cake
Chestnut Mont Blanc
Green Tea and Yuzu Mousse Cake
Red Fruit Opera Cake
Mixed Fruit Cream Cake
Double Chocolate Mousse Cake
Christmas Log Cake
Cinnamon Orange Pound Cake
Christmas Fruit Cake

Tarts and Cookies

Baked Winter Berries Tart
Pecan Nut Tart
Assorted Homemade Christmas Cookies
Baked Chocolate Brownies

Bakeries

Christmas Stollen
Mince Pie
Gingerbread Man
Panettone

Homemade Chocolates

Assorted Christmas Chocolate Truffle
Assorted Christmas Chocolate Praline
Dried Fruit Chocolate Slab
Pistachio and Raisin Aneo Chocolate Slab
Condiments - Roast Almonds, Icing Sugar, Whipped Cream,
Chocolate Sauce, Raspberry Coulis, Mixed Nuts

Please note that all buffet items are subject to change due to availability

24 December 2019

6:30pm-10:00pm

25 December 2019

12:00nn-3:00pm

6:30pm-10:00pm

Adult HKD1,288*

Child (Age 3 to 11) HKD528*

(With free-flow juices, soft drinks and mineral water)

Adult HKD1,688*

*(with free-flow Ruinart "R" Brut,
red and white house wines, beer, soft drinks, juices
and mineral water)*



For further enquiries, please contact our Festive Enquiries Desk at +852 2825 4827
or email mohkg-holidays@mohg.com