



LUNCH & INTERNATIONAL BUFFET

CONRAD *weddings*

LUNCH MENU



Photo is for reference only

EAST MEETS WEST

Appetizer

Tuna tataki with ponzu gel,
sesame flavored prawns with avocado cream
Daikon cress and herbs salad

Soup

Cream of pumpkin infused with coriander oil

Entrée

Nori wrapped king fish fillet on black mushroom,
honey pea and bamboo ragout
Lemon grass ginger emulsion

Dessert Buffet

- Traditional pandan cake
- Crispy egg roll
- Chilled mango pudding
- Mango cheese cake
- Assorted fruit tartlets
- Bitter truffle cake

Coffee or tea

HK\$1,200 nett per guest

CLASSIC LEGACY

Appetizer

Salmon trio
53 degree confit with pickled radish,
Smoke salmon and passion fruit cream cannelloni,
Gravlax with dill mustard sauce

Soup

Cream of asparagus with eel and garlic crouton

Entrée

Free range chicken and tiger prawn ballotine,
with butternut squash variation,
Tapioca chips and ver jus

Dessert Buffet

- Flourless chocolate cake
- Black forest cakel
- Cream burlee
- Apple strudel with vanilla sauce
- Assorted fruit platter
- Grandma recipe baked orange tart

Coffee or tea

HK\$1,200 nett per guest

Due to unforeseeable market price fluctuations and availability,
Conrad Hong Kong reserves the right to alter prices and items of the above menu.

LUNCH MENU

PARISIAN ROMANCE

Appetizer

Compressed melon and snow crab meat roulade,
Green pea mousseline squid ink sponge cake

Soup

Two in one
Cream of tomato with seared scallop,
Capon elixir 'celestine' style

Entrée

Georgia seabass fillet with pistachio crust,
Mini root vegetable and crustacean espuma

Entrée

Slow roasted beef striploin and eight hours
Braised beef cheeks with port wine sauce and reduction,
Fondant potato, three carrots creation

Dessert Buffet

- Vanilla and café éclair
- Mini orange cheese cake
- Milk chocolate pyramid
- Chestnut mont blanc
- Assorted fresh fruit cube
- Mini cassis mousse

Coffee or tea

HK\$1,380 nett per guest

ITALIAN SUNSHINE

Appetizer

Langoustine capaccio with mortardella quenelle,
Pistachio cream and passion fruit salsa

Soup

Red cabbage soup,
Smoke sturgeon and fava beans

Entrée

Little nicholini's 'Plin' style
with melted cheese and black truffle

Prosecco sherbet with rosemary

Entrée

Slow roasted herbs infused veal rack
with morel sauce artichoke and
jerusalem mille-feuille, baby beetroot

Dessert Buffet

- Vanilla panna cotta with raspberry coulis
- Zuppa inglese
- Deluxe fruit platter with berries
- Tiramisu in glass
- Mango filo tart
- Home-made cookies

Coffee or tea

HK\$1,680 nett per guest



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LUNCH BUFFET



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Soups

Cream of forest mushroom
Double-boiled sea whelks and papaya broth

Cold Selections

Smoked salmon heart with traditional condiments
Parma ham with cantaloupe melon
Home-made foie gras terrine with port wine aspic
Salmon tataki with ponzu sauce
Grilled assorted mediterranean vegetable with balsamic reduction
International salad bar with dressings and condiments
Thai vermicelli salad with marinated squid

Seafood and Japanese Station

Assorted sashimi, sushi and california rolls
Wasabi and japanese pickles
Marinated baby snails, baby octopus and green seaweed
Snow crab legs, jumping shrimp and mussel with seafood sauce

Hot Selections

Chinese barbecued platter (roasted suckling pig, roasted duck and soya chicken)
Slow-roasted lamb loin with hazelnut crust, chianti wine sauce

Hot Selections

Thai green chicken curry with steamed rice
Assorted seafood skewer aromatic spice
Italian lasagne
Pan-seared Chilean seabass avocado salsa
Indonesia nasi goreng
Fried crispy noodle with shredded pork and bean sprout
Steamed dim sum (shrimp dumpling, pork dumpling and vegetable dumpling)

Carving Trolley

Oven-roasted striploin of beef with red wine sauce

Desserts

Marble cheese cake
Black forest cake
Mango pudding in glass
Mini opera
Deluxe fruit platter with berries
Strawberries dipped with chocolate
Tiramisu in glass
Sweeten red bean soup with glutinous dumpling
Homemade cookies
Ice cream and sherbet (vanilla and strawberry ice cream, lime sherbet)

HK\$1,280 nett per guest
(A minimum of 60 guests is required)

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WEDDING LUNCH



INCLUSION

	5 TABLES or above	15 TABLES or above	25 TABLES or above
Western / buffet menu	∞	∞	∞
Unlimited serving of soft drinks, orange juice and beer for 3 hours	∞	∞	∞
One-night accommodation with in-room breakfast for two	Deluxe Room	Executive Peak View Suite	Executive Harbour View Suite
Bridal cake for cake cutting ceremony	3-tier	6-tier	6-tier
Fresh fruit cream cake	3-lbs	6-lbs	8-lbs
Fresh floral centerpiece for dining tables and reception	∞	∞	∞
Free corkage for one bottle of self-brought alcohol per table	∞	∞	∞
Complimentary car parking spaces on event day from 10am to 4pm		6 vehicles	8 vehicles
Wedding stationaries including invitation cards, signing book, table menus	∞	∞	∞
Wedding menu tasting for 6 guests			∞
Dining voucher for first wedding anniversary dinner in any of the hotel's fine dining restaurants			HK\$1,500
Hilton Honors wedding incentive points	∞	∞	∞

TERMS & CONDITIONS

- Due to unforeseeable market price fluctuations and availability, Conrad Hong Kong reserves the right to alter the wedding menu prices and items without prior notice.
- Menu price will be applied per full table regardless whether all seats are being taken up
- For vegetarian and other dietary requirements, please contact Wedding Planner for alternatives.
- The above package is only valid for wedding banquets to be held between 25 January 2020 and 31 December 2020.

CONRAD®
HONG KONG

romance inspired by you

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