



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 per guest

plus 10% service charge per person

### 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 per guest

plus 10% service charge per person

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 per guest**

plus 10% service charge per person

### 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 per guest**

plus 10% service charge per person



Photo is for reference only

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

## LUNCH BUFFET



Photo is for reference only

### 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\$1,200 per guest**

plus 10% service charge per person  
(A minimum of 60 guests is required)

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

## 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			
Upgrade: 3-hours free flowing of red and white wine	House wine - HK\$1,200nett per table Premium wine - HK\$1,800nett per table		
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	6-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			
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 1 January 2021 and 31 December 2022.

CONRAD®  
HONG KONG

*romance inspired by you*

Conrad Hong Kong: Pacific Place, 88 Queensway, Hong Kong  
t. (852) 2521 3838 f. (852) 2521 3888 e. [hongkonginfo@ConradHotels.com](mailto:hongkonginfo@ConradHotels.com)