

SAVVY

WEDDING BUFFET LUNCH MENU

HK\$888

SALAD BAR (WITH CONDIMENTS & DRESSINGS)

Salad Leaves
(Romaine Lettuce, Radicchio, Butter Lettuce,
Lollo Rosso, Rocket, Spinach)
Charcuterie Pasta Salad
Waldorf salad
Grilled Vegetables, Tomato, and Mozzarella Cheese Salad
Mixed Beetroot, Pomegranate, and Walnut Salad
Cordyceps Flowers with Fresh Black Fungus and Sesame
Crispy Bean Curd Skin Rolls in Red Chilli Oil Sauce
Bean Sprouts, Chestnuts, and Minced Pork Salad
Japanese Seaweed Salad
Korean Japchae Salad
Indian Corn Chaat with Tandoori Chicken
Thai-style Squid and Glass Noodle Salad
Thai Chicken Feet Salad

COLD CUT & CHEESE

Italian & Swiss Smoked and Dried Meats
with Pickled Condiments
French & Swiss Cheeses with Fruits and Nuts

COLD SEAFOOD

Lobster
Shrimp
Snow Crab Leg
Crayfish
Clam
Mussel

SOUP

Sweet Corn with Fish Maw Soup
Lobster Bisque

HOT COUNTER

W Orecchiette Pasta with Scallops and Tomato Sauce
W Salmon Fillet with Dill and Seasoning
W Baked Broccoli with White Sauce and Cheese
W Chicken Nuggets and French Fries with Sea Salt
C Steamed Fish Fillet with Cordyceps Flowers
C Fried Rice with Olive Vegetables, Choy Sum, and Seafood
C Braised Chinese Cabbage with Dried Scallops and
Mixed Mushrooms
C Sautéed Shrimp and Sugar Snap Peas with Cashews and
XO Sauce
T Thai-style Pad Woon Noodle with Egg, Pork Neck,
Carrots, Cabbage, and Bean Sprouts
T Thai Red Curry Duck Breast
T Thai-style Coconut Milk Chicken
I Indian Butter Chicken
I Indonesian Grilled Mackerel with Prawn Keropok Cracker

SHOW COOKING

Roasted Bone-in Ham with Beef Gravy
Roasted Australian Beef with Natural Jus and Mustards
Indian Chicken Tikka with Handmade Naan

DESSERTS

W Serradura Pudding
W Baked Berries Tart
W Prince Blueberry Cheesecake
W Tiramisu
W Brownie Chocolate Cake
W Lychee Panna Cotta
W Eary Grey Crème Caramel
C Osmanthus and Wolfberry Jelly
C Crispy Smiley Sesame Balls
C Sweet Red Bean Soup with Lotus Seeds and Lily Bulbs

W-Western C-Chinese T-Thai I-Indian / Indonesian

SAVVY

WEDDING CANAPÉS MENU for 2 hours

HK\$428 / HK\$488 / HK\$628
(8 options) (10 options) (14 options)

APPETISERS

Foie Gras Terrine with Truffle Oil Infusion
Lobster and Mango Basil Salsa on Buttered French Bread
Salmon Roulade and Vegetables with Caviar
Mini Capsicum with Cheese in Cone
Grissini with Parma Ham

HOT ITEMS

Shrimp Wrapped with Crispy Golden Potatoes
Beef & Chicken Satay with Peanut Dip
Pumpkin Arancini with Crabmeat Sauce
Mini Foie Gras Burger
Grilled Scallops with Passion Fruit Dip

SWEETS

Mini SAVVY Lamingtons
Chestnut and Meringue Tart
Blueberry Cheesecake
Coconut Sticky Riceball with Mango

SAVVY

WEDDING DINNER BUFFET MENU

HK\$1,088+

SALAD BAR (WITH CONDIMENTS & DRESSING)

- W Salad Leaves
(Romaine Lettuce, Radicchio, Butter Lettuce,
Lollo Rosso, Rocket, Spinach)
- W Charcuterie Pasta Salad
- W Grilled Vegetables, Tomato,
and Mozzarella Cheese Salad
- C Shredded Chicken, Mushrooms, and Chestnut Salad
- C Sichuan Saliva Chicken in Red Chilli Oil Sauce
- C Braised Wheat Gluten
- C Crystal Pork Meat Terrine
- Λ Japanese Seaweed Salad
- Λ Korean Japchae Salad
- T Thai-style Squid and Glass Noodle Salad
- T Thai Spicy Minced Pork Salad
- I Indian Corn Chaat with Tandoori Chicken

OTHERS

Italian & Swiss Smoked and Dried Meats
with Pickled Condiments
French & Swiss Cheeses with Fruits and Nuts
Chicken Soup with Cordyceps Flowers and Conch
Lobster Bisque

COLD SEAFOOD

Alaskan King Crab
Lobster
Snow Crab
Shrimp
Crayfish
Mussel

SASHIMI STATION

Salmon
Yellowfin Tuna
Sweet Shrimp
Yellowtail
Scallop

SOUP

Chicken Soup with Cordyceps Flowers and Conch
Lobster Bisque
Tom Kha Gai (Thai Coconut Chicken Soup)

HOT COUNTER

- W Penne Pasta with Black Truffle Cream Sauce and Sliced Black Truffles
- W Salmon Fillet with Dill and Seasoning
- W Baked Cauliflower with Cheese Sauce
- W Chicken Nuggets and Curly Fries with Truffle Cream
- C Steamed Grouper
- C Wok-fried Sea Prawns with Mushrooms and Asparagus
- C Roasted Suckling Pig
- C Braised Chinese Seasonal Vegetables with Crab Meat and Mushrooms
- Λ Korean Fried Chicken
- T Thai-style Grilled Pork Neck
- T Thai Stir-fried Brown Crab with Yellow Curry
- T Thai Red Curry Duck Breast
- I Cotechino with Lentils
- I Indian Tandoori Salmon Curry
Steamed Rice

SHOW COOKING

Roasted Bone-in Ham with Beef Gravy
Roasted Australian Beef with Natural Jus and Mustards
Teppan Duck Liver
Indian Chicken Tikka with Handmade Naan

DESSERTS

Ice Cream Bar Trolley with Condiments
Chocolate Fountain
(Marshmallows, Strawberries, Lady Fingers,
Pineapple, Rainbow Sprinkles, Crushed Biscuits,
Crushed Peanuts, Gummy Bears)
Double Chocolate Cake
Hojicha Panna Cotta with White Chocolate Cream
Earl Grey Crème Caramel
Mixed Berries with White Wine Jelly
Tiramisu
Blueberry Cheesecake
Mixed Berries with White Chocolate Cream
Crispy Smiley Sesame Balls
Baked Chestnut Sago Pudding
Sweet Red Bean Soup with Dumplings