



THE HELENA MAY
梅夫人婦女會
HERITAGE, COMMUNITY, HOSPITALITY

Dinner Buffet Menu

Food Service: 2 Hours

Appetizers & Salads

San Daniele Prosciutto, Chilled Seasonal Melon & Figs

A Selection of Antipasti with Crispy Bread Sticks

Smoked Peppered Salmon,
with Fresh Horseradish and Sweet Mustard Sauce

Steamed Prawn Pyramid with Pink Cocktail Sauce

Thai Seafood Salad with Pineapple & Mango

Butcher Platter with Pickles & Potato Salad

Sesame and Peanut flavoured Shredder Chicken & Cucumber Salad

Tomato & Buffalo Mozzarella with Fresh Basil & Balsamic Vinegar (Veg.)

Penne Pasta Salad with Basil Tomato Sauce,
Smoked Duck, Olives & Asparagus Tips (Veg.)

Seasonal French Lettuce (Veg.)
with condiments and a choice of Dressings:
French, Italian, Thousand Island, Chive Yoghurt & Blue Cheese

Soup

Pumpkin & Crab Meat Soup
Rolls & Butter

Carving

Roast U.S Chilled Sirloin of Beef
with Mustard, Crusty Focaccia Bread & Gravy



(Cont'd)

Hot Dishes

Roast Supreme of Spring Chicken with Stir-fried Seasonal Greens

Baked Potato Gnocchi with Tomato Cream Sauce & Parmesan Cheese (Veg.)

Pan-fried Fillet of Salmon with Braised Cous Cous and Red Wine Sauce

Pork Wiener Schnitzel with Braised Red Cabbage

Thai Shrimps Curry flavoured with Coconut, Basil & Lime

Sweet & Sour Fillet of Sole served with Steamed Rice

Wok Fried Asian Vegetables (Veg.)

Malaysia Beef Satay with Peanut Sauce

Leek Sausage with Onion Gravy & Sauerkraut

Desserts

Tiramisu

Crème Brûlée

Chocolate Cake

Fresh Seasonal Fruits & Berry Salad

Mango & Sago Coconut Cream

Strawberry Trifle

Assorted French Pastries

Chestnut Tart

Chilled Madeira Sabayon

Coffee & Tea

