BBQ BUFFET MENU A

STARTERS
Thai Papaya Salad
Seasonal Fruit Salad with Fresh Shrimps
Salad Bar: Assorted Lettuce, Tomato, Sweet Corn & Cucumber
Served with Thousand Island Dressings & Balsamic Vinegar

SOUP
Cream of Pumpkin Soup with Ginger Sauce
Assorted Bread Basket Served with Butter

FROM THE GRILL
Short Ribs
Veal Sausages
Pork Steak with Garlic
Bacon and Chicken Roll
Chicken Wings with Lemongrass
Fish Fillet with Butter and Garlic in Tinfoil
Whole Sweet Corn, Eggplant, Mushroom, Fresh Pineapple & Sweet Pepper
Served with Black Pepper Sauce & BBQ Sauce

HOT DISHES
Indian Curry Chicken with Steamed Rice
Sautéed Assorted Vegetables

DESSERTS
Sago, Pomelo and Mango Pudding
Fresh Fruit Cream Cake
Fresh Fruit Platter

BEVERAGES
Coffee, English Tea, Chinese Tea, Soft Drinks & Orange Juice

HK$420 per person
(Minimum order: 25 persons)

“CHEF’S RECOMMENDATION”
Roasted NZ Beef Tenderloin (around 2.5kg) – HK$1,600 each
Roasted Suckling Pig (around 2.5kg) – HK$850 each
Peking Duck – HK$450 each

(Valid from April 1, 2017 – March 31, 2018)
BBQ BUFFET MENU B

STARTERS
Shrimp Salad with Fresh Fruits
Mushroom Salad with Red Wine Vinegar
Greek Salad
Salad Bar: Romaine Lettuce, Cherry Tomato, Mushroom, Red Onion & Baby Carrots
Served with Thousand Island Dressings, Balsamic Vinegar & Sesame Dressings

SOUP
Cream of Wild Mushroom Soup with Truffle Oil
Assorted Bread Basket Served with Butter

CARVING
Roasted New Zealand Beef Tenderloin with Mustard Sauce

FROM THE GRILL
King Prawn with Garlic
Lamb Chop with Mint Jelly
Whole Squid with Lime and Chili Sauce
Roasted Eel with Teriyaki Sauce
Honey-glazed Chicken Wings
Baby Spare Ribs with American Sauce
Whole Eggplant with Butter and Garlic in Tinfoil
Whole Sweet Corn, Pumpkin, Red Onion, Bell Pepper & Fresh Pineapple
Served with Black Pepper Sauce & BBQ Sauce

HOT DISHES
Spaghetti Bolognese
Sautéed Rice Roll and Bean Sprouts with XO Sauce
Sautéed Seasonal Vegetables with Spicy Shrimp Paste

DESSERTS
Coconut Ice-cream
New York Cheese Cake
Sliced Fresh Fruit Platter

BEVERAGES
Coffee, English Tea, Chinese Tea, Orange Juice, Soft Drinks & Lime Soda

HK$525 per person
(Minimum order: 25 persons)

“CHEF’S RECOMMENDATION”
Roasted NZ Beef Tenderloin (around 2.5kg) – HK$1,600 each
Roasted Suckling Pig (around 2.5kg) – HK$850 each
Peking Duck – HK$450 each

(Valid from April 1, 2017 – March 31, 2018)
BARBECUE PACKAGE

BOOKING FORM

To: Event Team

Email: eventteam@hkam.org.hk

Please tick Menu A or Menu B and indicate the no. of order for the Chef Recommendations if needed. Thank you.

☐ BBQ Buffet Menu A  ☐ BBQ Buffet Menu B
☐ Roasted Beef Tenderloin  ☐ Roasted Suckling Pig  ☐ Peking Duck

Name of Fellow: ___________________________ College: ___________________________

Tel: ___________________ Fax: ________________________

Email: ________________________

Date required: ________________________  No. of guests: ____________

Time Required:  ☐ 12:00nn-3:00pm  ☐ 3:00pm-6:00pm  ☐ 6:00pm-9:00pm

Terms and Conditions:

- Advance booking is required.
- Barbecue food cannot be brought into the indoor areas of the Academy Lounge except VIP Room and Banquet Room 1-2.
- No outside food or beverages can be brought into the Academy Lounge for consumption.
- The Academy Lounge will be closed when typhoon signal No. 8 (or above) is hoisted or the Black Rainstorm warning is in force. When typhoon is leaving Hong Kong and signal No. 3 or lower is hoisted or when the Black Rainstorm warning is cancelled:
  * Before 17:00, the Academy Lounge will resume normal operation two hours after such announcement is made by the Hong Kong Observatory.
  * At or after 17:00, the Academy Lounge will not open on the same day.

For details, please contact the Event Team:

Tel: 2871 8787  Fax: 2871 8898  Email: eventteam@hkam.org.hk