

BISTRO CANTER
SHA TIN SEASON FINALE SEMI-BUFFET DINNER
13 JUL 2025

HORS D'OEUVRES

Freshly Shucked Oysters
Freshly Cooked Shrimps
Marinated Scallops • Pink Peppercorns • Kalamansi
Caesar Salad
Boston Lobster & Melon Cocktail • Orange Mustard Dressing
Steak Tartare • Avocado • Wasabi • Crispy Capers
Foie Gras & Chicken Liver Parfait • Red Onion Marmalade
(V) Leek & Wild Mushroom Quiche
(V) Roasted Carrot Quinoa • Orange Confit • Green Apple • Pine Nuts
(V) Tomato & Bread Salad • Mozzarella • Black Olives • Basil

PLATS PRINCIPAUX

Please choose one of the followings

Seared Salmon

pea & lemon risotto • chive beurre blanc

or

Chicken Leg Provençale

tomatoes • Kenya beans • black olives • rosemary potato purée

or

Pork Escalope Viennoise

herb salad • French fries • wild mushroom cream

or

(V) Wild Mushroom & Leek Spaetzle

rockets • Parmesan cream

LES DESSERTS

Banoffee Pie
Chocolate Mille-Feuille
Honey & Yuzu Lemon Mousse • Morello Cherries
Apple Crumble Tart • Vanilla Sauce
Schillerlocke • Summer Berries • Chantilly
Profiteroles • Hazelnuts • Praline Cream
Pistachio Panna Cotta • Raspberries
Sliced Seasonal Fruits

Freshly Brewed Coffee or Fine Tea

\$628 PER PERSON
FREE FLOW OF SELECTED ALCOHOLIC BEVERAGES AT \$230 PER PERSON
OR SELECTED NON-ALCOHOLIC BEVERAGES AT \$130 PER PERSON

(V) Vegetarian Dish If you have any food allergies, please inform our staff.