



Buffet Dinner Menu A NT 960pp+10%

Selection of Homemade Breads

Soup

Soup of the Day

Cold Selections

Norwegian Smoked Salmon Platter served with Condiments

Continental Cold Cuts

Thai Chicken Salad

Mozzarella and Tomato Platter with Basil Pesto

Italian Sausage and Potato Salad

Seasonal Tossed Salad with Selection of Dressings

Hot Selections

Wok-Fried Beef and Asparagus with Black Bean Sauce

Grilled Cajun Salmon with Tomato Salsa

Lamb Rogan Josh

Boiled Prawns with Chinese Soy Dip

Stir-Fried Char Sui and Chinese Greens

Steamed Jasmine Rice

Roasted New Potatoes with Rosemary and Garlic

Buttered Seasonal Vegetables

Dessert

Kiwi Fruit Tart

Lemon Roulade

Classic Crème Brulee

Hazelnut Mousse

Assorted Fresh Fruit Platter

Coffee or Tea

Special Themed Menus are available upon request

(Minimum Order 30 People)



Buffet Dinner Menu B NT 1200pp+10%

Selection of Homemade Breads

Soup

Soup of the Day

Cold Selections

Norwegian Smoked Salmon Platter served with Condiments

Classic Shrimp Cocktail

Chinese Char Sui Salad

Mediterranean Vegetables Antipasto Plate

Continental Cold Cuts

Sun-Dried Tomato and Pasta Salad

Tossed Green Beans and Cherry Tomatoes

American Potatoes Salad

Seasonal Tossed Salad with Selection of Dressings

Carving Station

Roasted Beef Sirloin with Horseradish, Dijon Mustard and Red Wine Glaze

Hot Selections

Chinese Dim Sum

Seared Salmon on Cherry Tomato and Onion Confit

Steamed Halibut and Mussels with Oyster Sauce

Lamb Kebab with Olive Glaze

Chickpea, Lentil and Eggplant Curry

Tandoori Chicken Tikka with Cucumber Raita

ACC Fried Rice

Buttered Seasonal Vegetables

Truffle Mashed Potatoes

Dessert

Germen Chocolate Cake

Mini Lemon Tart

Pineapple Cheese Cake

Green Tea Tiramisu

Mandarin Crème Brulee

Assorted Fresh Fruit Platter

Coffee or Tea

Special Themed Menus are available upon request

(Minimum Order 30 People)



Buffet Dinner Menu C NT 1450pp+10%

Selection of Homemade Breads

Soup

Boston Lobster Bisque

Cold Selections

Sashimi Plate

Norwegian Smoked Salmon Platter served with Condiments

Caesar Salad Served with Traditional Condiments

Grilled Asparagus with Saffron Aioli

Thai Lemon Shrimp Salad

Artichoke and Roasted Pepper Salad

Potato Chat Masala Salad

Grilled Chicken and Pineapple Salad

Olive Marinated Squid Salad

Seasonal Tossed Salad with Selection of Dressings

Carving Station

Roasted Beef Sirloin with Horseradish, Dijon Mustard and Red Wine Glaze

Hot Selections

Chinese Dim Sum

Sautéed Beef with Wild Mushrooms and Truffle

Seared Halibut and Scallops with Saffron Nage

Cajun Salmon with Tomato Salsa

Sautéed Pork with Thai Coconut Sauce

Kung Pao Chicken

Wok Fried Chili Prawns

Lamb Rogan Josh

Indian Butter Chicken

ACC Fried Rice

Roasted New Potatoes with Rosemary and Garlic

Buttered Seasonal Vegetables

Dessert

Chocolate Truffle Cake

Blue Berry Cheese Cake

Pumpkin Pie

Mango Pudding

Peanut Butter Chocolate Tart

ACC Brownie

Apple Crumble with Vanilla Sauce

Assorted Fresh Fruit Platter

Coffee or Tea

(Minimum Order 30 People)