

CHINESE NEW YEAR DINNER BUFFET MENU 2026

ORIENTAL FLAVOURS OF THE GARDE-MANGER

Indulge in our selection of mouth-watering salads, individually prepared creations, and decorative platters from land and sea. Each dish is prepared by our chefs using the finest ingredients, infused with Chinese flavours, and served with condiments and in-house made dressings.

SALADS

Cucumber marinated in soy sauce and chilli dressing and fresh herbs (V)

Pickled lotus fruit with fresh cilantro (V)

Napa cabbage stir fry with mangetout, sesame and fresh cilantro (V)

Soy marinated bean sprouts with peanuts, carrots and spring onions (V)

Wood ear mushrooms marinated in garlic, edamame beans and chillies (V)

Black rice marinated in rice vinegar, ginger, peppers, spring onions (V)

Marinated aubergines with stir-fried pimentos and baby corn (V)

Mixed stir-fried vegetables, long beans and spinach (V)

Potato salad with sesame oil, soya sauce, ginger, Chinese parsley. (V)

Celeriac and green apple slaw (V)

SEAFOOD SALADS

Tail on Prawns with plum sauce, ginger, spring onions and fresh herbs

Marinated citrus razor clams with stir-fried vegetables and fresh herbs

Marinated mixed seafood with chillies and cilantro and stir-fried vegetables

INDIVIDUALS PREPARED ANTIPASTI & PLATTERS

Marinated oyster chicken and peanuts filo parcels

White fish terrine in nori sheets

Marinated grilled mushrooms with teriyaki dressing (V)

Marinated citrus red mullet

Pressed chicken terrine with hoisin and stir-fried vegetables

Scallops with wakame and sesame seed salad

Beetroot mouse with pickled cabbage and golden raisins (V)

SUSHI DISPLAY

Indulge Your Senses in Another Far-Eastern Speciality,
The Art of Sushi and Its Amazing Taste! Freshly Prepared by Our Asian Chefs

SOUPS KETTLE

Crispy Vegetable and Wood Ear Mushroom Wonton Soup (V)
Chinese Egg Drop Chicken Soup

FRY-UPS STATION

Vegetable Spring Rolls (V)
Crispy Shrimp Cracker
Prawn & Potato Filo
Chicken & Vegetable Samosas

STEAMED DUMPLINGS STATION

Spicy Pork and Kale Dumplings
Crispy Vegetables, Spring Onion and Coriander Dumplings(V)
served with a selection of Asian dipping sauces

BUFFET COUNTER

Stir -Fried Black Pepper Beef
Chili Chicken with Three Peppers
Sweet & Sour Pork
Sichuan Chilli Prawns

LIVE CARVERY STATION

Honey & Five Spice Glazed Pork Belly
Oyster & Sichuan Peppercorn Sauce

DUCK STATION

Soy and Honey Whole Roasted Duck
Plum Sauces

Crispy Duck Leg Confit,
Steamed Bao Buns, Carrots, Spring Onions, Cucumber, Hoisin Sauce

LIVE WOK STATION

Stir-Fried Egg Fried Rice (V)

Stir-Fried Vegetables Noodles with Sesame Seed Oil (V)

Grilled Fish with Oyster & Spring Onion Sauce

ACCOMPANIMENTS

Sweet and Sour Chinese Potatoes (V)

Braised Chinese Mushrooms with Bok Choy (V)

Roasted Broccoli Stir-Fry (V)

Aromatic Steamed Jasmine Rice (V)

DESSERTS

Exquisite Creations

Indulge yourself in our tantalizing selection of pastries, desserts and individual delicacies, with Chinese flavours, carefully prepared by our Pastry Team. fresh fruit salad and fruit display.

Adults €42.00 per person Food Only (incl. VAT)
Children 6-12yrs€21.00 per person Food Only (incl. VAT)

Food Allergies & Intolerances

Should you have any questions regarding the content or preparations of any of our dishes, please do not hesitate to ask a member of our team for assistance.

Please note our kitchen is not Gluten or Nut free environment. All meals are prepared in a shared kitchen and cross-contamination may occur despite strict handling protocols. Please note that this is a sample menu. As we use the freshest ingredients available, menu items may be subject to change.