

DINNER BUFFET

6:30PM – 10:00PM

per person

Monday to Thursday 728

Friday, Saturday, Sunday and Public Holiday..... 758

A fine selection of classic European dishes, with highlights including freshly shucked oysters, pan-seared foie gras, beef Wellington, homemade ice-cream and cakes.



“Served to your table”

Freshly cooked live Boston Lobster

Bouillon boiled, served with mayonnaise and lemon (*cold*)

or

Grilled, herb butter

or

Thermidor

Baked with Gruyere cheese and white wine sauce



Dessert selections

Please advise our associates if you have any food allergies or special dietary requirements.

All prices are in HK\$ and subject to 10% service charge

BEVERAGE SELECTIONS

TO START YOUR GREAT DINING WITH...

COCKTAILS 140

Blonde de Loire – *Generous Gin, St.Germain, Lillet Blanc, Orange Juice, Homemade Rosemary Syrup*

Perfume Tree Martini – *Perfume Tree HK Gin, Lillet Blanc, Osmanthus Oolong Tea*

French Martini – *Ciroc French Vodka, Chambord, Pineapple Juice, Lemon Juice, Syrup*

FREE FLOW PACKAGES

BEER AND ICED TEA 150

Premium Beer, Tiffin Signature Iced Tea selection, Soft Drinks, Juices and Mineral Water

WINE AND DINE 280

Selected Red and White Wine, Premium Beer, Soft Drinks, Juices and Mineral Water

BUBBLES 380

Selected Champagne, Red and White Wine, Premium Beer,
Soft Drinks, Juices and Mineral Water



CHAMPAGNE *glass bottle*

Duval Leroy Grand Hyatt HK Brut Réserve NV 160 800

WHITE 98 480

Massey Dacta Sauvignon Blanc 2017, Marlborough, New Zealand

RED 98 480

Domaine de la Manarine Cotes du Rhone 2017, Rhone, France

BEER 88 75

Young Master Draft Pale Ale

Asahi, Stella Artois, Guinness, Leffe Blond, Peroni

NON-ALCOHOLICS 75 80 62

Tiffin Signature Iced Tea – *Passionfruit Jasmine, Peach Earl Grey, Mountain Berry*

Juice – *Orange, Carrot, Watermelon, Grapefruit*

Soft Drinks

For more wine and other beverage selections, please refer to the Tiffin Beverage List.

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