### 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.



Freshly cooked live Boston Lobster

Bouillon boiled, served with mayonnaise and lemon (cold)

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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 EVENING WITH...

COCKTAILS  Blonde de Loire – Generous Gin, St. Germain, Lillet Blanc, Orange Juice Homemade Rosemary Syrup  Perfume Tree Martini – Perfume Tree HK Gin, Lillet Blanc, Osmanthus French Martini – Ciroc French Vodka, Chambord, Pineapple Juice, Lem	Oolong Tea	140 up	
FREE FLOW PACKAGES			
BEER AND ICED TEA Premium Beer, Tiffin Signature Iced Tea selection, Soft Drinks, Juices a	nd Mineral W	150 Vater	
WINE AND DINE Selected Red and White Wine, Premium Beer, Soft Drinks, Juices and M.	Iineral Water	280	
<b>BUBBLES</b> Selected Champagne, Red and White Wine, Premium Beer, Soft Drinks, Juices and Mineral Water		380	
<b>CHAMPAGNE</b> Duval Leroy Grand Hyatt HK Fleur de Champagne Brut NV	glass 160	bottle 800	
WHITE Massey Dacta Sauvignon Blanc 2017, Marlborough, New Zealand	98	480	
<b>RED</b> Domaine de la Manarine Cotes du Rhone 2017, Rhone, France	98	480	
<b>BEER</b> Young Master Draft Pale Ale Asahi, Stella Artois, Guinness, Leffe Blond, Peroni		88 75	
NON-ALCOHOLICS  Tiffin Signature Iced Tea – Passionfruit Jasmine, Peach Earl Grey, Mou. Juice – Orange, Carrot, Watermelon, Grapefruit Soft Drinks	ntain Berry	75 80 62	

For more wine and other beverage selections, please refer to the Tiffin Beverage List. All prices are in HK\$ and subject to 10% service charge