

# Sea & Land Sunday Brunch Buffet Menu

## Salad Bar & Garden Greens

### The Garden Harvest:

*Crisp Romaine and Seasonal Mixed Greens—the perfect foundation for your creation*

### Farm-Fresh Accents:

*A colorful palette of Cherry Tomatoes, Julienned Carrots, Crunchy Cucumbers, and Vibrant Capsicum*

### Sea & Land Signature Salads:

*Mediterranean seafood salad (prawns, squid, mussels)  
Smoked chicken and quinoa salad  
Roasted beef salad  
Potato and chive salad with grain mustard dressing  
Indian spiced pineapple and cucumber salad with mint and coriander*

### Vegetarian Selections:

*Mediterranean chickpea and roasted vegetable salad  
Quinoa, avocado and cherry tomato salad with lemon vinaigrette*

### Dressings & Finishing Touches:

*Lemon-dill dressing, classic French, herb vinaigrette and extra virgin olive oil  
Toasted seeds, garlic croutons and shaved parmesan*

## Cold Dishes & Seafood

### The Chilled Ocean & Land Selection:

*Chilled crab leg, prawns, mussels and whelks  
Sashimi and assorted sushi  
Smoked salmon and gravlax  
Cold cuts: salami, ham, mortadella  
Smoked duck breast*

### Japanese Delicacies:

*Takowasa – marinated octopus with wasabi and spring onions  
Chuka wakame – seasoned seaweed salad  
Crispy salmon skin salad with sesame dressing*

## Soup of the Day

### Boston Clam Chowder

*Creamy New England-style clam chowder with potatoes, celery and bacon, served with crusty bread*

## ABC Signature Hot Dishes – From the Sea

### Grilled Teriyaki Salmon Steaks:

*Salmon steaks grilled and glazed with teriyaki sauce, finished with toasted sesame seeds and spring onions*

### Stuffed Squid with Saffron Rice:

*Tender squid tubes stuffed with aromatic saffron rice, herbs and vegetables, baked with a light tomato and seafood jus*

### Classic Chinese Steamed Garoupa:

*Whole garoupa steamed with ginger, spring onions and superior soy, finished with hot oil and fresh coriander*

### Seafood Fried Rice:

*Wok-fried jasmine rice with prawns, squid, egg, spring onions and seasonal vegetables*

## ABC Signature Hot Dishes – From the Land

### The Carvery:

*Slow-roasted beef rib-eye with red wine jus and mustard condiments*

### Pork Knuckle:

*Roasted pork knuckle with natural jus and wholegrain mustard*

### Roasted Spring Chicken:

*Herb-roasted spring chicken with lemon and thyme.*

### Indian Curry Selection:

*Lamb Rogan Josh  
Steamed rice*

# Vegetarian Hot Dishes

## Gratin Potatoes and Roasted Vegetables

### Sweet & Sour Vegetables (Vegetarian):

*Crisp seasonal vegetables tossed in a classic sweet and sour sauce*

### Baked Vegetable Lasagne (Vegetarian):

*Layers of pasta with spinach, zucchini, roasted vegetables and tomato basil sauce, baked with mozzarella and parmesan*

## Live Station (Sea & Land)

### Live Fried – Sea & Land:

*Guests choose their favourite:*

*Prawns / squid / clams / chicken strips / beef slices*

*Then choose their sauce:*

*Typhoon Shelter garlic chili*

*Garlic butter white wine*

*Black pepper sauce*

*Fried tossed to order for a fragrant, flavourful Sea & Land experience.*

### Seafood & Chorizo Linguine “Frutti di Mare & Land”:

*Linguine cooked to order with prawns, squid, mussels and chorizo in a rich tomato and white wine sauce, finished with fresh herbs and parmesan*

## Dim Sum Corner

A selection of classic dim sum favourites

## Desserts

### Western Favourites:

*New York cheesecake*

*Chocolate fudge cake*

*Apple crumble with vanilla sauce*

### Asian Sweets:

*Mango pudding*

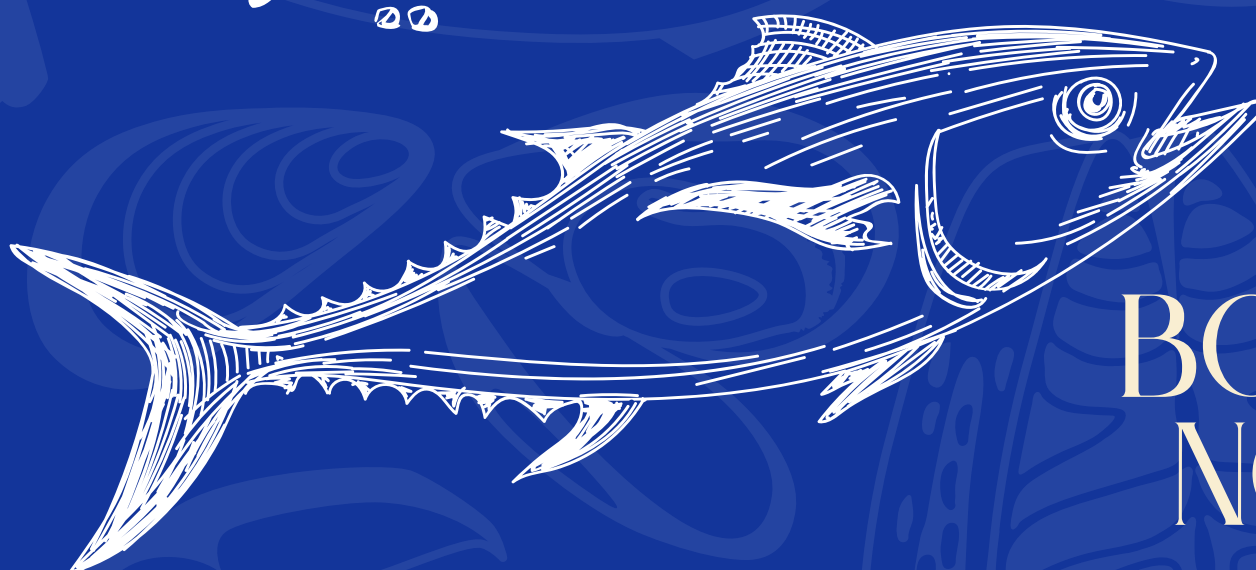
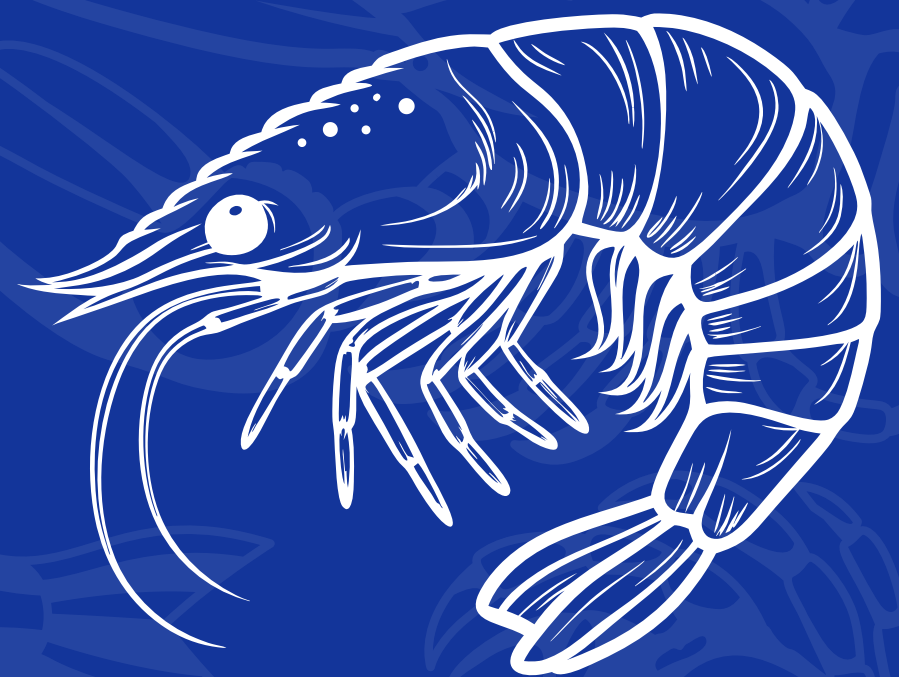
*Coconut sago with pomelo*

*Green tea mousse*

### Petit Fours & Fruits:

*Assorted mini éclairs, fruit tartlets and macarons*

*Seasonal sliced fruit platter*



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