



PLAT *du* JOUR

Canapés Menu

\$25 per piece

minimum order 4 items and 12 pieces per item

Cold

Poultry & Foie Gras Terrine
walnut bread & chutney

Bayonne Ham
celeriac & mustard

Seared Tuna
niçoise

Cured Salmon
watercress & beetroot

Heirloom Cherry Tomatoes [V]
bocconcini, basil pistou

Hot

Seared King Scallop
parsnip & pomegranate

Grilled Red Prawns
fines herbes butter

Filet du Beouf Brochette
béarnaise

Black Angus Slider
truffle & cherry tomato

Truffle Mushroom Duxelles [V]
filo pastry

Sweet

Seasonal Fruit Tart
crème pâtissière

*Menu for reference only as items change seasonally
Vegetarian options & dietary requirements available*



PLAT *du* JOUR

DRINKS PACKAGE

NON-ALCOHOLIC BEVERAGE PACKAGE

Ô MUSE Still and Sparkling Water,

Soft Drinks, Juices

\$145 per person for 2 hours

\$200 per person for 3 hours

\$255 per person for 4 hours

WINE PACKAGE

White: Pierre Chainier · Cour de la Roche Reserve · 2017 ·

Sauvignon Blanc · Touraine · Loire Valley · France

Red: Leap in the Dark · 2017 · Pinot Noir · New Zealand

Beer, Soft Drinks, Juices,

Ô MUSE Still and Sparkling Water

\$330 per person for 2 hours

\$440 per person for 3 hours

\$550 per person for 4 hours

CHAMPAGNE PACKAGE

Champagne: Franck Bonville · Chardonnay · Blanc de Blanc · Grand Cru

White: Pierre Chainier · Cour de la Roche Reserve · 2017 ·

Sauvignon Blanc · Touraine · Loire Valley · France

Red: Leap in the Dark · 2017 · Pinot Noir · New Zealand

Beer, Soft Drinks, Juices,

Ô MUSE Still and Sparkling Water

\$495 per person for 2 hours

\$660 per person for 3 hours

\$825 per person for 4 hours

· All prices are subject to 10% service charge ·

*Tailor-made packages are also available
Please check with us for latest offerings*



PLAT *du* JOUR

Dinner Event Menu A

Home-Cured Pastis Salmon

watercress crème fraîche,
pickled beet, grapefruit & fennel salad

自家製茴香酒醃三文魚配西柚紅菜頭沙律

or 或

Lobster Bisque

chives, crème fraîche

法式龍蝦濃湯

Pan-Fried Sea Trout Fillet

fregola, merguez, pistou, semi-dried tomatoes

香煎鱈魚配珍珠麵粒

or 或

Coq au Riesling

slow-braised chicken, pommes purée,

glazed onions, carrots & pancetta

法式白酒燉雞肉

or 或

Colossal Crab Meat Fresh Egg Spaghetti

jumbo lump, roasted crab bisque, garlic, chili

珍寶蟹肉意粉

Classic Crème Brûlée

sablé biscuit

經典焦糖燉蛋

or 或

Chocolate Fondant

salted caramel, home-made vanilla ice-cream

朱古力心太軟伴雲呢拿雪糕

Coffee or Tea

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PLAT *du* JOUR

Dinner Event Menu B

Seared King Scallop

parsnip purée, pomegranate & hazelnuts salad, curry oil

香煎帶子伴紅石榴榛子沙律

or 或

Lobster Bisque

chives, crème fraîche

法式龍蝦濃湯

Grilled Rack of Lamb

peas a la française, pomme purée, rosemary jus

燒羊架伴薯蓉, 炒青豆

or 或

Dry-Aged Filet de Boeuf

peppercorn sauce, frites

乾式熟成牛里脊肉配黑椒汁, 薯條

or 或

Lobster Tagliatelle

fresh egg tagliatelle, spinach, garlic, chili, tomato sauce

蒜香蕃茄龍蝦意粉

Classic Crème Brûlée

sablé biscuit

經典焦糖燉蛋

or 或

Chocolate Fondant

salted caramel, home-made vanilla ice-cream

朱古力心太軟伴雲呢拿雪糕

Coffee or Tea

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PLAT *du* JOUR

Dinner Semi-Buffer Menu

Minimum 50 persons for Pacific Place branch

Minimum 30 persons for Quarry Bay branch

Salads

Tuna Niçoise

Superfood

Chicken Caesar

Antipasti

Smoked Salmon

Artisan Cured Ham

Terrines & Pate

Soup

Lobster Bisque

Seafood

Canadian Crab Claw, Red Prawns, Mussels & Clams, Freshly Shucked Seasonal Oysters

Main

[please select one]

Lobster Tagliatelle

fresh egg tagliatelle, spinach, garlic, chili & tomato sauce

or

Dry-Aged Filet de Bœuf

peppercorn sauce, frites

or

Oven-Roasted Mediterranean Sea Bass

haricot blanc & mussel ragoût,

Jerusalem artichoke, pastis sauce

or

Ibérico Pork Chop

Alsatian cabbage,

roasted apple & mustard cream sauce

Desserts

Macarons, Petit Profiteroles, Crème Brûlée, Chocolate Mousse

Ice-cream Cups, Warm Chocolate Fondant

Coffee or Tea

Menu for reference only as items change seasonally

Vegetarian options & dietary requirements available