



**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*



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## 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:* EL Chaparral De Vega Sindoa · 2015 · Garnacha · Spain

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:* EL Chaparral De Vega Sindoa · 2015 · Garnacha · Spain

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

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### **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

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### **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

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### **Coffee or Tea**

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## 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

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### **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

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### **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

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### **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

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#### **Antipasti**

Smoked Salmon

Artisan Cured Ham

Terrines & Pate

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#### **Soup**

Lobster Bisque

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#### **Seafood**

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

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#### **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

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#### **Desserts**

Macarons, Petit Profiteroles, Crème Brûlée, Chocolate Mousse

Ice-cream Cups, Warm Chocolate Fondant

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#### **Coffee or Tea**

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*Vegetarian options & dietary requirements available*