



Gourmet Dinner Set A

Includes a chef to finish and prepare your dinner party for 4 hours
Minimum charge: HK\$7,000

APPERTIZER

Crab Meat, Avocado & Tomato Stack

蕃茄蟹肉牛油果沙律

SECOND COURSE

Seared Sashimi Scallop

with Fresh Green Bean & Bacon Warm Salad

輕煎刺身帶子配脆煙肉鮮青豆暖沙律

THIRD COURSE

Porcini Wild Mushroom Soup

牛肝菌野菌忌廉湯

MAIN COURSE

US Kurobuta Pork Loin

with Roasted Potato, Asparagus & Porcini Cream Sauce

美國黑毛豬配燒薯蘆筍牛肝菌忌廉汁

OR

US Angus Sirloin

with Sautéed Leek, Potato & Gravy

美國安格斯西冷配炒大蒜燒薯及燒汁

DESSERT

Lemon & Dill Panna Cotta

with Wild Mixed Berries

檸檬香草意大利奶凍配雜莓

HK\$550 per person

Delivery charges apply

The above menu price is for catering with an equipped kitchen with extractor fan.
Our chef only cooks and washes up the pots and pans that have been used.



Gourmet Dinner Set B

Includes a chef to finish and prepare your dinner party for 4 hours
Minimum charge: HK\$7,000

APPETIZER

Prosciutto, Pineapple & Rocket Salad

意大利風乾火腿菠蘿火箭菜沙律

SECOND COURSE

Clam & Tomato Soup

蕃茄大蜆湯

THIRD COURSE

Fettuccine with Wild Mushroom & Truffle Cream Sauce

黑松露野菌潤條麵

MAIN COURSE

US 'Prime' Rib Eye

with Sautéed Spinach & Gravy

美國頂級肉眼配炒菠菜及燒汁

OR

AUS Rack of Lamb

with Roasted Cherry Tomato, French Bean, Honey & Mint Yogurt

澳洲羊架配燒車厘茄法邊豆及蜜糖芥菜汁

DESSERT

Tiramisu

with Bailey's & Chocolate Crumble

提拉米素配咖啡甜酒及朱古力碎

HK\$650 per person

Delivery charges apply

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Gourmet Dinner Set C

Includes a chef to finish and prepare your dinner party for 4 hours
Minimum charge: HK\$7,000

APPETIZER

Scallop Carpaccio

with Mango, Fennel & Frisee Salad
帶子刺身薄切配芒果苗香沙律

SECOND COURSE

Pan-fried Foie Gras and Foie Gras Mousse

with Black Truffle Crispy Potato & Grape Salsa
香煎鵝肝配黑菌炸薯絲及提子沙沙

THIRD COURSE

Lobster Bisque

龍蝦濃湯

FOURTH COURSE

Garoupa & Saffron Risotto

石斑紅花意大利飯

MAIN COURSE

Braised Wagyu Beef Cheek

with Red Wine Sauce, served with Parsnip Puree
紅酒燴澳洲和牛頰配白甘荀蓉

OR

Black Truffle Game Hen Roll

with Cherry Tomato, Grilled Asparagus & Gravy
黑松露春雞卷配車厘茄燒蘆筍及燒汁

DESSERT

Mango Napoleon

with Raspberries & Passion Fruit Sauce
芒果拿破崙配紅莓及熱情果醬

HK\$860 per person

Delivery charges apply

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Gourmet Dinner Set D

Includes a chef to finish and prepare your dinner party for 4 hours
Minimum charge: HK\$7,000

APPETIZER

Razor Clam with Fennel & Orange Salad
蠔子茴香橙沙律

SECOND COURSE

Pan-fried French Quail
with Balsamic Onion & Baby Spinach Salad
香煎法國鸕鶿配黑醋洋蔥仔菠菜沙律

THIRD COURSE

Cauliflower Cream Soup
with Crab Meat & Truffle Oil
蟹肉松露椰菜花忌廉湯

FOURTH COURSE

Grilled Cod Fish & Scallop Pastry
with Black Olive & Tomato Salsa
燒銀雪魚及帶子酥配黑水欖蕃茄沙沙

MAIN COURSE

US 'Prime' Rib Eye
with Sautéed Portobello Mushroom, French Bean & Gravy
美國頂級肉眼配炒龍葵菇法邊豆及燒汁

DESSERT

Grilled Pineapple & Coconut Mousse
with Almond Crumble
燒菠蘿椰子慕絲及配杏仁碎

HK\$1,300 per person

Delivery charges apply

The above menu price is for catering with an equipped kitchen with extractor fan.
Our chef only cooks and washes up the pots and pans that have been used.



Party Set A

**Appetizers & pasta course are served 'family-styled'*

Includes a chef to finish and prepare your dinner party for 4 hours

Minimum charge: HK\$7,000

APPETIZERS*

Pan-fried Foie Gras on Toast

香煎鵝肝配法式多士

Parma Ham & Melon with Rocket Salad

意大利風乾火腿配哈密瓜火箭菜沙律

Fresh Clams with White Wine, Lemon Leaf & Garlic

檸檬葉香蒜白酒汁煮大蜆

PASTA COURSE*

Fettuccine with Shrimps, Porcini Mushroom & Cherry Tomato Sauce

鮮蝦牛肝菌車厘茄潤條麵

Pumpkin & Sage Risotto with Truffle Oil

黑松露南瓜香草意大利飯

MAIN COURSE

US Kurobuta Pork Loin

with Caramel Green Apple & Star Anise Sauce

美國黑毛豬配焦糖蘋果及八角燒汁

OR

US Angus Sirloin

with Sautéed Wild Mushroom, Onion Jam & Gravy

美國安格斯西冷配炒野菌洋蔥醬及燒汁

DESSERT

Apple & Raisin Crumble

with Vanilla Ice-cream

蘋果提子脆批配雲尼拿雪糕

HK\$720 per person

Delivery charges apply

The above menu price is for catering with an equipped kitchen with extractor fan.
Our chef only cooks and washes up the pots and pans that have been used.



Party Set B

**Appetizers & pasta course are served 'family-styled'*

Includes a chef to finish and prepare your dinner party for 4 hours
Minimum charge: HK\$7,000

APPETIZERS*

Seafood Platter

(Oysters, French Edible Crab, Shrimps & Sea Whelk)
海鮮拼盤 (生蠔、法國麵包蟹、凍蝦、翡翠螺)

Smoked Salmon & Citrus Salad

煙三文魚柚子沙律

Crab Meat, Avocado & Tomato Stack

蕃茄蟹肉牛油果沙律

PASTA COURSE*

Linguini with Black Olive, Chili, Garlic & Cherry Tomato

黑水欖車厘茄辣椒香蒜扁意粉

Wild Mushroom Risotto with Truffle Paste

黑松露野菌意大利飯

MAIN COURSE

US 'Prime' Rib Eye

with Sautéed Spinach & Gravy
美國安格斯頂級肉眼配炒菠菜及燒汁
OR

AUS Lamb Rack

with Sautéed Portobello Mushroom, French Bean & Rosemary Sauce
燒澳洲羊架配炒龍葵菇法邊豆及露絲瑪利汁

DESSERT

Rich Chocolate Cake

with Brandy Raisins, Almond Crumble & Mascarpone Cheese
香濃朱古力蛋糕配白蘭地提子乾杏仁碎及意大利忌廉芝士

HK\$960 per person

Delivery charges apply

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Kick off your party with SNACKS



Tuna stuffed Chili 意式吞拿魚釀辣椒 (6 pcs) HK\$88

Black & Green Olives 意式水欖 HK\$88

French Vol-Au-Vent (Wild Mushroom / Crab Meat / Tomato & Mozzarella Cheese)
法式酥皮盒 (可選野菌、蟹肉或蕃茄水牛芝士) (6 pcs) HK\$128

Bruschetta (Wild Mushroom / Crab Meat / Tomato & Mozzarella Cheese)
法式多士 (可選野菌、蟹肉或蕃茄水牛芝士) (6 pcs) HK\$168

Sautéed Prawn with Salami, Black Olive & Garlic
香蒜辣肉腸黑水欖炒大蝦 HK\$168

Ham & Cheese Platter
意大利火腿芝士拼盤 HK\$208

Antipasto Platter (Speck Ham, Spicy Salami, Smoked Salmon, Mozzarella Cheese & Olive)
意式小食拼盤 (意大利風乾腩肉、辣肉腸、煙三文魚、水牛芝士及水欖) HK\$328

Reserve of MARKET SEAFOOD

To upgrade your menu by adding
a Seafood Platter or some more
market seafood:-

Oysters
Blue Mussels
Brown Crab
Sashimi Scallops
Market Fish
Cherry Stones
Sea Whelks
Market Fish.....

For pricing, please contact our staff



Other Charges

Staffing

We understand the importance of staffing your event with Professional & Experience personnel. We can provide you with proactive and intuitive personnel with the relevant qualifications, impeccably groomed and dressed in full uniform attire.

Each Waiter HK\$650 / 4 hours (OT: HK\$175 per hour)
OT hour for Chef: HK\$250 per hour

Utensil Rental

We can also supply you with everything you need from glassware to crockery, trestle tables to tablecloths. Please contact us for more details.

Delivery

HK Island: HK\$400
Kowloon: HK\$500
New Territory: HK\$600

The above pricing is for food delivery only. Delivery for utensils rental would be quoted separately.