

A'la Carte Menu 2023

Appetizers 頭盤

1. Sandwich Platter (Cheese & Ham, Egg Salad & Mayo, Tuna Fish Salad)

三文治拼盤 (芝士火腿、白汁蛋沙律、吞拿魚沙律) \$300 / 24 pcs

2. Sushi Platter 壽司拼盤 \$360 / 24 pcs

3. California Rolls 加州卷 \$380 / 36 pcs

4. Smoked Norwegian Salmon with Condiments 煙挪威三文魚 \$700 / 2 kg

5. Seafood Platter 海鮮拼盤 \$700/ 2 kg

6. Cold Cut platter 冷切肉拼盤 \$600/ 2 kg

7. Cheese Platter (with Grapes & Crackers) 芝士拼盤 配 提子、餅乾 \$600 / 2 kg

8. Mini Egg Salad Croissant 迷你蛋沙律牛角酥 \$380 / 24 pcs

9. Mini Croissant Black Truffle Egg Salad Croissant 迷你黑松露蛋沙律牛角酥 \$480 / 2 doz

10. Mini Tuna mayo and Sweet corn Croissant 吞拿魚粟米沙律酥皮盒 \$380 / 24 pcs

11. Cold Pork Soba Noodles 日式蕎麥冷麵 (杯上) \$400 / 24 cups

12. Open Face Sandwich Platter (Parma Ham, Smoked Salmon and Roasted Beef)

開邊治 (巴拿馬火腿, 煙三文魚, 燒牛肉) \$480 / 24 pcs

13. Cold Cut & Cheese Platter (Grapes & Crackers) 凍肉雜錦芝士拼盤 \$800 / 2 kg

Canape 法式一口小食

1. Abalone Tart 鮑魚撻 \$520 / 24 pcs
2. Asparagus Roasted Beef Roll 燒牛肉露筍多士 \$380 / 24 pcs
3. Mango & Shrimp Vol-Au Vent 鮮芒果大蝦酥盒 \$480 / 24 pcs
4. Black Truffle and Egg Salad Vol-au-vent 黑松露蛋沙律酥盒 \$420 / 24 pcs
5. Ritz biscuit with Smoked Salmon and shrimp 煙三文魚虎蝦脆餅 \$480 / 24 pcs
6. Pan-fried Scallops with Butter & Caviar 牛油煎帶子伴魚子醬 \$600 / 24 pcs
7. Cold Cut & Cheese Platter (Grapes & Crackers) 凍肉雜錦芝士拼盤 \$800 / 2 kg
8. Tomato and Mozzarella Skewer 水牛芝士車厘茄串 480 / 24 pcs
9. Smoked Duck Breast with Mango 香芒煙鴨胸 \$380 / 24 pcs
10. Parma Ham & Asparagus Rolls 意式風乾腿露筍卷 \$380 / 24 pcs
11. Green Grape & Cheddar Cheese Cube 青提子車打芝士串 \$380 / 24 pcs
12. Black Truffle Sauce 黑松露野菌釀車厘茄 \$400 / 24 pcs
13. Parma Ham & Melon 巴拿馬火腿配蜜瓜 \$420 / 24 pcs
14. Caviar and Egg Salad Cracker 魚子醬雞蛋沙律脆餅 \$400 / 24 pcs
15. Smoked Salmon Rosette 煙三文魚玫瑰 \$480 / 24 pcs
16. Shrimp, Cherry Tomato & Cheeses Sausages Skewer 大蝦車厘茄車芝士腸串 \$440 / 24 pcs
17. Vietnamese Prawns Rice Roll (Prawns) 越式大蝦米紙卷 \$480 / 24 pcs
18. Vietnamese Rice Roll (Veg) 越式米紙卷 (素) \$400 / 24 pcs

Hot Snacks 小食

1. Chinese Dim Sum 中式點心: 蝦餃、燒賣、牛肉 \$520 / 36pcs
2. Shrimp Paste on Sugar Cane 越式蔗蝦 \$360 / 24 pcs
3. Deep-fried Mini Prawn Toasts 迷你炸蝦多士 \$400 / 24 pcs
4. Spring Rolls with Sweet Chili Sauce 迷你春卷配甜辣醬 (V) \$320 / 36pcs
5. Indian Vegetables Samosa 印度齋咖喱角 (V) \$320 / 36pcs
6. Tandoori Chicken Kebabs 印式炭燒雞串 \$400 / 24 pcs
7. Thai Fish Cakes 泰式魚餅 \$320 / 24 pcs
8. Sesame Shrimp Rolls 芝麻蝦卷 \$360 / 24 pcs
9. Baked Mini English Sausage Rolls 焗英式腸仔卷 \$360 / 36 pcs
10. Fried Fish finger 炸手指魚柳 \$360 / 36 pcs
11. Bacon & Cheese sausage Skewer 煙肉芝士腸串 \$320 / 24 pcs
12. Bacon and Scallops Rolls 煙肉帶子卷 \$360 / 24 pcs
14. Mini Burger 迷你漢堡 \$340 / 24 pcs
15. Thai-Viet Snack Platter 泰越小食拼盤 \$360 / 1.5 kg
16. Tapas Platter 西班牙小食拼盤 \$360 / 1.5 kg
17. Braised Chicken Wings in Secret Soya Sauce 瑞士雞中翼 \$380 / 36 pcs
18. Chicken Wings in Black Pepper and Honey Sauce 黑椒蜜汁雞中翼 \$380 / 36 pcs
19. Bandits Chicken Wings 土匪雞翼 \$400 / 36 pcs
20. Crispy Baked Chicken Wings 香酥焗單骨雞翼 \$380 / 1.5 kg

21. Chicken Yakitori 日式雞肉串 \$360 / 36 pcs
22. Malaysian Satay Beef and Chicken 馬來沙嗲牛肉及雞肉串 \$400 / 24 pcs
23. Black Truffle and Scallops Vol-au-vent 黑松露帶子酥盒 \$420/ 24 pcs
24. Baked salmon and Cheese Tart 焗芝士三文魚撻 \$420/ 24 pcs
25. Baked Lobster Vol-au-vent with Cheese 忌廉芝士焗龍蝦酥皮盒 \$540 / 24 pcs
26. Baked salmon and Cheese Tart 焗芝士三文魚撻 \$420/ 24 pcs
27. Grilled German Sausages with Honey Mustard Sauce 蜜汁香芥燒德國腸 \$420 / 2 kg
28. Shrimp Cake and Fried Chicken Strip w/ Thai Spicy Sauce 田園蝦餅併雞柳條配泰式辣醬 \$400 / 1.5 kg
29. Stuffed Portobello with Onion and Cheese 芝士洋蔥焗大啡菇 \$260 / 12 pcs
30. Stuffed Mushroom with Onion and Cheese 芝士洋蔥焗蘑菇 \$320/ 24 pcs
31. Chawanmushi 日式茶碗蒸 \$440/ 24 Cups
32. Grilled Eel Skewer 照燒鰻魚串 \$420/ 2 doz
33. French Baked Scallop with Cheese 蒜蓉芝士焗帆立貝 \$420/ 2 doz
34. Nankotsu tsukune 日式免治雞肉軟骨串 \$380/ 24 pcs
35. Mozzarella Sticks 酥炸瑪蘇里拉芝士條 \$320 / 24 pcs

Salad 沙律

1. Classic Caesar (Condiments On Side) 凱撒沙律 (配料另上) (V) \$200 / 1 kg
2. Prawns & Fresh Fruit Salad 大蝦鮮果沙律 \$320 / 1.5 kg
3. Potato Salad with Bacon & Chives 薯仔沙律配煙肉及青蔥 \$320 / 2 kg
4. Apple & Celery Salad with Nuts 蘋果西芹果仁沙律 (V) \$320 / 2 kg
5. Hawaiian Chicken Salad 夏威夷雞沙律 \$360 / 2 kg
6. Beetroot & Orange Salad 紅菜頭鮮橙沙律 (V) \$360 / 2 kg
7. Thai Beef Salad 日式照燒牛柳粒沙律 \$360 / 1.5 kg
8. Japanese Crab and Cucumber Salad with Crab Roe 日式蟹肉蟹子沙律 \$400 / 2 kg
9. Japanese Cold Noodles with Crab stick and Chuka Tsubu Ga 日式蕎麥麵伴蟹柳, 味付螺肉 \$400/ 2 kg
10. Smoked Salmon with Potato Salad 煙三文魚薯仔沙律 \$420/ 2 kg
11. Smoked Salmon, Avocado Salad 煙三文魚牛油果沙律 \$440/ 2 kg
12. Thai Prawn Salad with Pomelo & Crispy Shallot 泰式大蝦柚子乾蔥沙律 \$500 / 2kg
13. Very Berry Salad 雜莓沙律 (V) \$300 / 1.5 kg
14. Avocado Shrimp Salad 牛油果蝦沙律 \$420/ 2 kg
15. Roasted PumQuin Salad 烤南瓜藜麥沙律 (V) \$360 / 2 kg
16. Italian Tomato Fusilli Salad with Feta Cheeses 蕃茄意式螺絲粉沙律\$360 / 2 kg
17. Tuna Fish Fusilli Salad 吞拿魚螺絲粉沙律 \$360 / 2 kg
18. Californian Shell Pasta (Chicken) 加州貝殼粉沙律 (雞) \$360 / 2 kg
19. Avocado Chicken Salad with Herbs 牛油果香草雞胸沙律 \$400 / 2 kg

20. Peach and Smoked Duck Breast Salad香桃煙鴨胸菜沙律 \$360 / 2 kg

Main Dish 主食

Veg 素菜

1. Roasted Wild Mushroom Ratatouille (V) 燒野菌意大利雜菜 \$360/2 kg Veg
2. Stir-fried Mixed Vegetables with Fresh Mushrooms (V) 鮮冬菇炒時蔬 \$360/2 kg
3. Sautéed Squash and Mixed Mushrooms with Teriyaki Sauce (V) 照燒汁翠玉瓜炒雜菌 \$360/2 kg
5. Fried Broccoli with Garlic Butter (V) 蒜蓉牛油西蘭花 \$380/2 kg
6. Poached Baby Cabbage in Stock (V) 上湯娃娃菜 \$360/2 kg

Fish 魚

7. Fish Pan-fried Cod Fillet with Butter Lemon Dill Sauce 香煎檸檬魚柳 \$360/1.5 kg
8. Baked Fillet of Sole with Spinach & Cheese 芝士菠菜焗龍脷柳 \$360/ 2 kg
9. Teriyaki Fish Fillet 日式照燒魚塊 \$360 / 1.5 kg
10. Fish Fillet in Sweet Corn Sauce 粟米魚塊 \$380 /2 kg

Chicken 雞

11. Glazed Roast Chicken with Herbed Butter 香草牛油烤雞 \$380/ 2 kg
12. Salted and Pepper Chicken Steak 椒鹽雞排 \$380 /2 kg
13. Chicken Karaage 日式唐揚雞塊 \$380 /2 kg
14. Teriyaki Chicken Fillets 日式照燒雞件 \$380 / 2 kg
15. Indian Chicken Curry 印度咖喱雞 \$400/ 2 kg

Pork 豬

- 16. Thai Style Pork Neck 泰式香燒豬頸肉 \$400 / 2 kg
- 17. Sweet & Sour Pork with Pineapple 菠蘿咕嚕肉 \$400/2 kg
- 18. US Pork Spare Ribs with Smoked Barbecued Sauce 美式燒排骨 \$560 / 2 kg
- 19. Grilled Citron Honey Pork Drumsticks w/ BBQ Sauce 蜜糖燒烤醬烤豬仔脾 \$600 / 2 doz
- 20. Glazed Ham with Rosemary Honey Sauce 燒火腿配百里香蜜糖汁 \$660/ 2 kg
- 21. Baked Honey Pork Knuckle Boneless with Black Pepper 無骨蜜汁黑椒豬手 \$560 / 2 kg

Beef 牛

- 22. Beef Brisket in Chu Hou Paste 柱侯炆牛筋腩 \$480/2 kg
- 23. Red Wine Braised Beef Shanks 星級紅酒燴牛肋 \$600 / 2 kg
- 24. Black Pepper Honey Fillet Steak Bites with Potato 蜜糖黑椒薯仔牛柳粒 \$500/ 2 kg
- 25. Roasted Prime Beef with Rosemary Mustard Sauce 燒美國Prime頂級西冷配法芥末子汁 \$980 / 2 kg

Lamb 羊

- 25. Braised Lamb 紅酒燴羊肉 \$660 / 2 kg
- 26. Roasted New Zealand Rack of Lamb with Pesto Crus 香草燒紐西蘭羊排 \$780 / 2 kg

Other 其他

- 27. Pan-Fried Orange Flavoured Duck Breast 橙香煎鴨胸 \$380 / 2 kg
- 28. Sautéed Scallops and Prawns with Vegetables in XO Sauce XO 醬翡翠炒帶子蝦球 \$580 / 2 kg
- 29. Steamed Rice 絲苗白飯 \$200 / 2 kg
- 30. Fried Rice with Minced Pork and Preserved Vegetables 攪菜肉鬆炒飯 \$360 / 2 kg

31. Young Chow Style Fried Rice 揚州炒飯 \$380 / 2 kg
32. Nasi Goreng 印尼炒飯 \$420 / 2 kg
33. Sergestid Shrimps Fried Rice 櫻花蝦炒飯 \$420 / 2 kg
34. Thai Fried Rice with Pineapple & Chicken 泰式菠蘿雞粒炒飯 \$420 / 2 kg
35. Fried Rice with Shrimps, Dried Scallops, Egg White and Vegetable 玉蘭蛋白瑤柱蝦仁炒飯 \$420 / 2 kg
36. Tycoon Fried Rice (Abalone, Scallop, Shrimp, Chicken) 富豪炒飯 (鮑魚、帶子、蝦、雞肉) \$480 / 2 kg
37. Fried Vermicelli Singaporean Style 星洲炒米 \$360 / 2 kg
38. Fried Spaghetti with Ham & Garlic 蒜蓉火腿炒意粉 \$360 / 2 kg
39. Baked Penne with Bacon, Crab stick & Cheese 芝士煙肉蟹柳焗長通粉 \$380 / 2 kg
40. Linguine with Tomato, Herbs & Bacon 香草煙肉蕃茄扁意粉 \$380 / 2 kg
41. Smoked Duck Breast Linguine in Herbs Tomato Sauce 煙鴨胸扁意粉配香草蕃茄汁 \$380 / 2 kg
42. Italian Meat Lasagna 肉醬意大利千層麵 \$400 / 2 kg
43. Spaghetti Bolognese 肉醬意粉 \$380 / 2 kg
44. Vegetable Lasagna 素菜意大利千層麵 \$360 / 2 kg
45. Barbecue Platter 燒烤拼盤 \$660 / 2 kg
46. Spaghetti Neapolitan with Seafood 海鮮拿破崙意大利粉 \$450 / 2 kg
47. Seafood Baked Rice 經典白汁焗海鮮飯 \$360 / 2 kg
48. Spicy Garlic Spaghetti 香辣蒜片大蝦意粉 \$420 / 2 kg
49. Mussels in Butter and White Wine Sauce 牛油白酒煮青口 \$360 / 1.5 kg
50. Spaghetti Carbonara 卡邦尼意粉 \$360 / 2 kg

Desserts 甜品

1. Mini Custard Tartlet 迷你蛋撻 \$240 / 24 pcs
2. Mini Butterfly Puff 迷你蝴蝶酥 \$200 / 36 pcs
3. Mini Cream Puff 迷你忌廉芭芙 \$220 / 36 pcs
4. Mini Fresh Fruit Tartlets 迷你鮮果撻 \$260 / 24 pcs
5. Jelly Candy 彩虹啫喱糖 \$300 / 24 cups
6. Deluxe Gourmet Cookies 精裝曲奇餅 \$300 / 36 pcs
7. Mini Walnut Cake 迷你合桃酥 \$300 / 24 pcs
8. Lemon Tart 檸檬撻 \$300 / 24 pcs
9. Bread Pudding 麵包布甸 \$300 / 1.5 kg
10. American Cheese Cake 美國芝士餅 \$360 / 24 pcs
11. Lemon Cheese Cake 檸檬芝士蛋糕 \$360 / 24 pcs
12. Blueberry Cheese Cake 藍梅芝士餅 \$360 / 24 pcs
13. Tiramisu Squares 意大利芝士蛋糕 \$360 / 24 pcs
14. Chocolate Brownie 朱古力布朗尼 \$360 / 24 pcs
15. Macaron 法式馬卡龍 \$380 / 36 pcs
16. Panna Cotta Cup 士多啤梨意大利制奶凍 \$360 / 24 cups
17. Coconut Mango Panna Cotta Cup 芒果椰奶凍杯 \$380 / 24 cups
18. Earl Grey Tea Panna Cotta Cup 伯爵茶奶凍杯 \$360 / 24 cups
19. Fresh Mango Yogurt Cup 新鮮愛文芒果乳酪杯 \$360 / 24 cups

20. Chocolate Mousse Cup 朱古力慕斯杯 \$360/ 24 cups
21. Fresh Fruit Platter 鮮果拼盤 \$340 / 2 kg
22. Crème Brûlée 法式焦糖燉蛋 \$400 / 24 cups
23. Strawberries Chocolate with Marshmallow 朱古力草莓棉花糖 \$400 / 24 pcs
24. Goji Berries Osmanthus Jelly 杞子桂花糕 \$360 / 2 doz
25. Puff Pastry with Mango 鮮芒果忌廉酥皮盒 \$360 / 2 doz
26. Mini Chocolate Puff 迷你朱古力泡芙 \$240 / 2 doz

Catering Essentials

With disposable plate, plastic cutlery and napkin; for crockery and stainless steel cutlery please ask for quote

- The minimum charge for A la Carte Menu is \$2500
- Waiter Service: **\$800** per waiter for 4 hours including set-up & clean-up
- Delivery: Single-trip **\$350**

Round-trip **\$650** (where equipment is required)

- Payment: A 70% deposit 10 working days prior is required; Balance payable in cash on delivery