



## **Christmas Set Menu**

### **Salad**

Tuna Nicoise Salad

Chicken, Pomegranate, Pineapple, Sweet Corn Salad, Honey Mustard Dressing

### **Hot Dishes**

Roasted Turkey (12-14 lbs), Chestnut stuffing & Cranberry Sauce

Pan Fried Fish fillet, Cream Sauce

Mashed Potato

Sautéed Mixed Vegetable

Tomato Concasse Pasta

Mac & Cheese

### **Dessert**

Christmas Log Cake

Mini Mince Pie

Mini Chestnut Tart

### **Delivery order only**

**20-29 pax package (\$330 / head) 30-50 pax package (\$320 / head)**

## Christmas a la carte Menu

烤火雞 Ready-cooked Roast Turkey (12 - 14 Pounds): \$1,280 火雞附送、烤肉醬汁及紅莓醬 comes with Gravy & Cranberry sauce

火雞(已調味、自家烤) Ready to cook & Stuffed Turkey (12 - 14 Pounds): \$1080 火雞附送烤肉醬汁及紅莓醬 comes with Gravy & Cranberry sauce

蜜餞火腿伴烤菠蘿 Honey Glazed Ham w/ Grilled Pineapple \$540 (4-5 lbs)

(如需額外填料, Extra Stuffing (300g): \$280 / 醬汁 Extra sauce (300 g): \$70)

芝士拼盤 Cheese Platter

車打、藍芝士、比爾、考姆特、硬芝士拼盤跟乾果、混合堅果及餅乾

Cheddar, Blue, Brie, Comte, Parmesan with Dried Fruit, Mixed Nuts & Cracker

800g \$1,800

熱盤 Hot Selection

烤豬肋骨 Roasted BBQ Pork Rib 4 - 5 pounds \$620

香煎紐西蘭羊骨扒 Pan Fried Lamb Rack \$330 per pound (from New Zealand - Min order: 6 pounds)

香煎挪威三文魚扒配蛋黃檸檬汁 Pan Fried Salmon Fillet, Lemon Hollandaise Sauce (from Norway) 4 - 5 pounds \$820

香煎魚柳配香芒汁 Pan Fried Fish Fillet, Mango Sauce 4 - 5 pounds \$580

烤德國腸拼盤 German Sausage platter, Mustard Sauce 3 pounds \$580

炒露筍配蛋黃檸檬汁 Sautéed Asparagus, Lemon Hollandaise Sauce 2.5-3 pounds \$480

意式扒雜菜 Grilled Zucchini & Mixed Bell Pepper, Balsamic 4 - 5 pounds \$480 蒜茸牛油炒雜菌 Sautéed Mushroom 4 - 5 pounds \$480

蒜茸牛油炒小椰菜 Sautéed Brussel Sprouts 4 - 5 pounds \$390

香草炒薯仔 Sautéed Potatoes 4 - 5 pounds \$320

薯蓉配烤肉汁 Mashed Potato with gravy 4-5 pounds \$330

意粉 Pasta (4 - 5 pounds)

煙三文魚扁意粉 Smoked Salmon Linguine, cream sauce \$520

白酒大蜆意粉意粉 Spaghetti Vongole, White Wine Sauce \$580

煙肉卡邦尼意粉 Penne Carbonara with Bacon \$460

蕃茄羅勒肉丸意粉 Spaghetti Meat Ball, Tomato & Basil Sauce \$450

焗蔬食千層麵 Vegetable Lasagna Bolognese (v) \$450

飯類 Rice (4 - 5 pounds)

西班牙海鮮炒飯 Spanish Seafood Paella \$680

野菌意大利飯 Mushroom Risotto \$580

Dessert (Min 20 pcs)

Lemon Meringue \$40 per piece

Chocolate Brownie \$40 per piece

American Cheese Cake \$40 per piece

Mini Chestnut Cake \$40 per piece

Chocolate Chip with Nuts \$40 per piece

## **Finger Food Set Menu (Select 8 items)**

Cherry Tomato Mozzarella Cheese Dice and Black Olive in Skewer

Cocktail Shrimp in Skewer (on Side Home Made Cocktail Sauce)

Smoked Salmon Rose

Mini Beef Burger

Lamb & Beef Satay, Peanut Dip

Buffalo Chicken Wing, Blue Cheese Dip

Deep Fried Spring Roll / Samosa (v)

Grilled Vegetable Skewer (v)

### **Dessert**

Assorted Cheese Cake

Chocolate Brownie

### **Delivery Order**

**30 pax package: \$7,200 (\$240 / head), 50 pax package: \$11,000 (\$220 / head)**

## **Luxury Set**

Foie Gras Mousse with Raspberry Coating, Silver Spray

Fresh Figs Wrapped with Parma Ham, Gold Flake

Seared Scallop with Lemon Caviar Radish

Turkey and Cranberry Tower

### **Dessert**

Bailey Cheese Cake

Raspberry Rose Custard Tart

Chestnut Almond Tart

Mince pie

**20-29 pax package (\$300 / head), 30-50 pax package (\$280 / head)**

## **Festive Bento Menu - \$380 / Bento Box**

### Beverage:

Fresh Orange Juice, Coke, Soda Water, Cold Brew Jasmine Tea

### Starter (Select 1):

Roasted Butternut Squash Soup

OR

Purple Cabbage, Quinoa, Cherry Tomato, Beetroot, Kale, Feta Cheese Salad, Balsamic Vinaigrette

Main (Only 1 Main Course for 6 – 8 pax / Total 2 Main Courses for 9 -14pax / Total 3-4 Main Courses for 15pax or more):

Roasted BBQ Pork Rib, Sweet Potatoes, Roasted Carrot, French Beans, Garlic & Shallots, Honey Gravy

OR

Roasted Turkey with gravy

OR

Seared Salmon Fillet, Hollandaise sauce

OR

Grilled Portobello Mushroom, Mixed Vegetables (v)

### **Dessert**

Raspberry Tartlet / Chocolate Brownie

**Delivery Order**



Cocktail Shrimp in Skewer  
(on Side Home Made Cocktail Sauce)



Smoked Salmon Rose



Mini Rainbow Beef Burger

### Luxury Set



Foie Gras Mousse  
with Raspberry Coating, Silver Spray



Fresh Figs Wrapped with Parma Ham, Gold Flake



Seared Scallop with Lemon Caviar Radish



Turkey and Cranberry Tower





Chestnut Almond Tart



Mince pie



Raspberry Rose Custard Tart





Roast Turkey