



## Party sharing menu Set A

### Canapés

Open canapés w/ Provençal Smoke Salmon & Cream Cheese Roulade 寶雲酥挪威煙三文魚，忌廉芝士  
Escargot in Vol-Au-Vent 法國酥皮田螺  
Crispy Camembert Cheese w/ Berry Jam 香脆金文不芝士 伴甜莓醬

### Seafood Platter

Canadian Sea Whelks 加拿大翡翠螺 Chilled Pacific Tiger Shrimp 新鮮太平洋虎蝦  
Seasonal Live Oyster 時令活生蠔 Canadian Blue Mussels 加拿大藍青口

### Starter

Smoke Salmon Garden Salad\_挪威煙三文魚田園沙律  
Parma Ham Caesar Salad 巴馬火腿凱撒沙律  
Char-Grilled Tiger Prawn 炭燒虎蝦

### Soup

Cream of Roasted Pumpkin Soup 南瓜忌廉湯

### Pasta

Pasta Carbonara 意大利卡邦拿意粉  
Truffle Risotto 黑松露菌意大利飯

### Main

#### Choose 2 (以下 3 選 2)

Grill Australia Lamb Leg w/ Herbs 香草燒澳洲羊腩  
Quebec Poutine with Honey BBQ Pork Ribs 配醬燒豬肋骨 (金獎菜式)  
Roasted N.Z. Sirloin Steak 炭燒紐西蘭西冷牛扒

### Dessert

Mix Berry Cheese Cake 雜莓芝士餅  
Panna Cotta 意大利奶凍  
Puff 法式泡芙

Soft Drinks, Coffee and Tea 汽水, 即磨咖啡或茶

Mon-Thu: **\$398** per head  
Fri-Sun, Public Holiday / Holiday Eve: **\$468** per head  
10% service charge



## Party sharing menu Set B

### Canapés

Escargot in Vol-Au-Vent 法國酥皮田螺  
Open canapés w/ Provencal Smoke Salmon & Cream Cheese Roulade 寶雲酥挪威煙三文魚，忌廉芝士  
Crispy Camembert Cheese w/ Berry Jam 香脆金文不芝士 伴甜莓醬

### Seafood Platter

Canadian Sea Whelks 加拿大翡翠螺 Chilled Pacific Tiger Shrimp 新鮮太平洋虎蝦  
Seasonal Live Oyster 時令活生蠔 Canadian Blue Mussels 加拿大藍青口

### Starter

Cold Cut Platter 意式冷切拼盤  
Honey Mustard Potato Salad w/ U.S Turkey 燒美國火雞芥末蜜糖薯仔沙律  
Smoked Salmon ,avocado,Caesar Salad 三文魚牛油果凱撒沙律

Char-Grilled Tiger Prawn 炭燒虎蝦  
Australia BB Mussel Seared w/ white wine garlic, butter 白酒煮澳洲鮮 BB 青口仔

### Soup

Wild Mushroom truffle cream Soup 松露蘑菇忌廉湯

### Pasta

Seafood Risotto 海鮮意大利飯  
Pasta Carbonara 意大利卡邦拿意粉

### Main

Quebec Poutine with Honey BBQ Pork Ribs 配醬燒豬肋骨 (金獎菜式)

### Choose 2 (以下 3 選 2)

Grill Australia Chill Lamb Rack 招牌炭燒香草澳洲新鮮羊架  
Pan fried Halibut 香煎格陵蘭比目魚  
Roasted N.Z. Sirloin Steak 炭燒紐西蘭西冷牛扒

### Dessert

Panna Cotta 意大利奶凍  
Mix Berry Cheese cake 雜莓芝士餅  
Puff 法式泡芙

Soft Drinks, Coffee and Tea 汽水, 即磨咖啡或茶

Mon-Thu: **\$498** per head  
Fri-Sun, Public Holiday/ Holiday Eve: **\$568** per head  
10% service charge

# Party Course Set



## Appetizer - Cold

Tiger Prawn & German Potato Salad 虎蝦德國薯仔沙律

## Appetizer - Hot

Seared French Foie Gras 香煎法國鵝肝

## Soup

Cream of 98% Wild Mushroom Soup w/. Black Truffle  
98% 野菌忌廉湯 伴黑松露

## Main Course

Lobster thermidor & BBQ pork racks  
龍蝦占米多 配醬燒豬肋骨

or

Chilled Australia Lamb Shoulder Rack  
澳洲頂級和羊

or

Char-Grilled US Prime Beef Rib Eye Steak  
炭燒美國頂級 Prime 牛肉眼

## Dessert

Coffee or Tea

Mon-Thu: **\$638** per head  
Fri-Sun, Public Holiday / Holiday Eve: **\$698** per head  
10% service charge