



Cocktail Menu...

12 varieties of premium canapés

Mediterranean Vegetables / Olive Oil / Basil
*Fougasse Baked with Extra Virgin Olive Oil Preserved
Mediterranean Vegetables' & Basil*

Vine Cherry Tomato / Lemon Yoghurt / Dungeness Crab
*Cherry tomato stuffed with layer of Lemon Yoghurt,
Covered with Crab Meat in flavour sum Crab Jell-O*

Tasmanian Salmon / Horseradish / Jalapeno
*Tartar of Tasmanian Salmon between Rye Bread Waffles
with Horseradish & Jalapeno*

Kyuri Cucumber / Alaskan King Crab / Granny Smith Apple / Wasabi
*Rolls of shaved Japanese Kyuri Cucumber, Granny Smith Apple
& Steamed Alaskan King Crab, seasoned with fresh Wasabi*

Hoikaido Uni / Lobster / Cauliflower
*Cauliflower Panna Cotta dipped in Lobster Consommé
Served with Fresh Hokaido Uni*

Foie Gras / Raspberry / Beetroot / Ginger Bread
*Foie Gras Lollipop covered in Raspberry & Beetroot Jel-O
& garnished with Crispy Gingerbread Waffles*

Serrano Ham / Lardo di Collonata / Tomato / Brioche
*Grilled Brioche Bread with preserved Tomato Jam
wrapped in layers of Lardo & Serrano Ham*

Duck / Foie Gras / Wild Mushroom
*Traditional Pie made from Puffed Pastry,
Farmed Duck, Foie Gras & Wild Mushrooms*

Macaroon / Strawberry / Aged Balsamic
*Home Made Strawberry Macaroon
infused with Aged Balsamic Vinegar*

Baba / Maple Syrup / Bourbon
*Traditional Baba soaked in Maple Syrup
enhanced with Bourbon Whiskey*

Yuzu / Curd / White Chocolate
Yuzu Curd with Preserved Yuzu Peel in a White Chocolate Coated Tart Shell

Coconut / Dark Guanaja Chocolate / Rice
*Coconut Sorbet coated with a great South American Chocolate
& Caramelized Puffed Rice (V)*

HK\$358.00 per person

All prices in Hong Kong Dollars &
subject to 10% service charge