

## HONG KONG PERSONAL CHEF DINNER PARTY EXPERIENCE

All guests must have same menu

Canapés + 4 courses \$1200 per head

Canapés + 6 courses \$1500 per head

### Chef's Selection of Canapés

#### Soup

French onion with goat's cheese croute

Tomato & Roasted red pepper with basil pesto & parmesan

Lobster Bisque with water cress & bacon

Pumpkin, thyme & goat's cheese

Spiced Parsnip & Crème Fraiche

Mushroom with black truffle

#### Cold Starter

Lamb Carpaccio & feta salad with roasted balsamic root vegetables

Foie-gras & chicken terrine with parsnip puree, artichoke and seasonal chutney

Chicken liver parfait with chutney

Hot-Smoked Salmon & Potato salad with asparagus, lemon and black pepper mayonnaise

#### Hot Starter

Salad of Lobster, asparagus, heirloom tomatoes and herbs

Glazed Goat's cheese with honey, sesame & beetroot salad

Seared Salmon, French petit pois and hollandaise sauce

Belly pork, cauliflower, shallot & cider sauce

Scallop & black pudding with apple sauce and mustard

## Main

French Duck leg confit with poached pear, celeriac puree and baby spinach

Beef Bourguignon with sweet potato mash & green beans

Organic chicken, leek and mushroom pie with mashed potato, peas and tarragon

Roasted Leg of lamb with apricot and feta, roasted new potatoes, asparagus & Rosemary jus

CAB Beef Wellington with black truffle, Dauphinoise potato, roasted shallot and greens

## Dessert

Caramelised Apple bread & butter pudding, clotted cream

Black forest (Chocolate, dark cherries, Kirsch, cream)

Lemon & thyme tart, vanilla mascarpone

Seasonal tart tatin, ice-cream

## Cheeseboard

Selection of European cheeses, bread, chutney.

(E.g Brie, Crotin Goat's cheese, Roquefort, Manchego, Pont L'éveque, Reblochon)

Some dishes and ingredients are subject to change due to seasonal availability.

---

### Terms & Conditions

Minimum order value: is \$8000.

For Public Holiday and key dates minimum order \$10 000, and order between \$6000- \$8000 are subject to Chef's Fee of \$2000.

Order cut off time: 3 days before the actual event.

Ordering and payment: 50% deposit is required upon confirmation to secure availability of chosen time and date. The remaining balance is due, cleared in our bank account, 3 full working days before the event date to cover preparation of ingredients. Failure to make these payments on time may affect our ability to provide the service/food advertised. In event of late payment, we shall do our best for you but we reserve the right to make changes to your menu without notice.

Other charges: \$150-per-flight stair charge for carrying of food and equipment to any venue without elevator access. Please inform us if there are stairs or other delivery challenges so we can arrange the appropriate manpower.  
If parking is not available at the venue please inform us before the event, parking charges may be applicable in this instance.

Payment by bank or ATM transfer is free, a 5% transaction charge will be added to payments via credit card.

Equipment and Staff: Waiting / Bar staff also available at \$175/hour (min. 4 hours). If you require china serving platters / plates or drinks packages please enquire for a quotation.

Other terms: Substitutions may be available upon request. We reserve the right to make substitutions to menu items without notice, based on seasonal availability. Any change of date within 3 days of the event will result in incurred costs depending on the amount of perishable food already prepared and cost incurred up to 100%.

Please ensure that you provide a contact name and number of the person who will be at the event address to allow access for the chef.

Please note the contact person will need to be available between 60- 90 minutes before the start of the event, exact arrival time to be confirmed before the event start date.

Cancellation: any total cancellation will result in forfeit of amounts already paid, or amounts that have become due as per the payment schedule above