

## Delivery Menu - 2018/9

**Date** **Day** **Time**

delivery address

order by

telephone

email

fax

no. of people

**total price for food & transportation**

### Party food items

quantity

subtotal

Price per portion

Cold Cuts platter w/ fresh figs & toasts selected premium cold cuts Spanish Iberico ham, Parma ham, chilli salami 精選凍肉盤, 鮮無花果, 小多士 西班牙黑毛豬火腿, 巴馬火腿, 辣沙樂美腸			\$600/portion
Iberico ham platter w/ fresh figs & toasts 西班牙黑毛豬火腿, 鮮無花果, 小多士			\$600/portion
Spanish Iberico ham 西班牙黑毛豬風乾火腿			\$200/ 80g
Parma Ham (16mths) 巴馬火腿(16個月)			\$150/ 100g
Fresh melon platter 蜜瓜盤			\$250
Grilled mixed European sausages honey mustard, English mustard 烤歐陸式雜香腸			\$160/ 1lb (for 5-6pax)
Grilled mixed European sausages in skewer honey mustard, English mustard 烤歐陸式雜香腸(串)			\$190/ 1lb (for 5-6pax)
Sausage roll - mini honey mustard, smokey tomato sauce 酥皮香腸卷 (蜜糖芥辣, 煙燻茄汁)			\$200/ 12 pcs
Stuffed chicken wings w/ asparagus, boneless - skewer, 2 pc/skewer 蘆荀釀雞翼 (去骨)			\$220/12 skewer
Baked sticky chicken wings w/ honey & BBQ sauce 燒烤汁蜜糖焗雞翼			\$180/ 12 pcs

\*veg

Baked sticky chicken wings w/ honey, sea salt & black pepper 蜜糖海鹽黑椒焗雞翼			\$180/ 12 pcs	
Chicken wings w/ lemongrass & ginger 香茅薑汁雞翼, 青檸香辣汁			\$180/ 12 pcs	
Baked sticky chicken wings w/ spicy chocolate sauce, Mexican style 香辣墨西哥朱古力汁焗雞翼			\$180/ 12 pcs	
Quiche, 8 inch round bacon, spinach, onion, cheese / chorizo, potato, cheese / mixed veg, cheese  法式蛋批 煙肉, 菠菜, 洋蔥, 芝士 / 西班牙辣肉腸, 薯仔, 芝士 / 雜菜, 芝士			\$220 per one	*veg
Quiche - mini (no crust) bacon, spinach, onion / chorizo, potato, cheese / mixed veg, cheese  法式蛋批 - 迷你 (無撻皮) 煙肉, 菠菜, 洋蔥, 芝士 / 西班牙辣肉腸, 薯仔, 芝士 / 雜菜, 芝士			\$320/ 1 portion , ~40 pcs	*veg
Quiche - mini (with crust) bacon, spinach, onion / chorizo, potato, cheese / mixed veg, cheese  法式蛋批 - 迷你 (有撻皮) 煙肉, 菠菜, 洋蔥, 芝士 / 西班牙辣肉腸, 薯仔, 芝士 / 雜菜, 芝士			\$200/ 12 pcs	*veg
Nachos chilli beef dip sour cream w/ green onion & bacon tomato salsa  墨西哥粟米片 辣肉豆醬, 青蔥煙肉酸忌廉, 手切蕃茄沙沙			\$180/portion L	
Cocktail Chicken meatball - skewer honey mustard dip 烤雞肉丸 (串), 蜜糖芥辣醬			\$200/ 20 pc, 1 pc per skewer	
Cocktail Vegetarian meatball - skewer honey mustard dip 烤素肉丸 (串), 蜜糖芥辣醬			\$200/ 20 pc, 1 pc per skewer	*vegan
Meatball, bacon & brussels sprouts smoky tomato sauce 烤肉丸, 煙肉小椰菜			\$220/ portion S \$420/ portion L	
Fish finger in skewer garlic mayo 炸魚柳 (串), 香蒜白汁			\$180/ 12 skewers	

Veg Fish finger in skewer (fish finger from Germany) wasabi mayo 炸素魚柳 (串)			\$200/ 12 skewers	<i>*veg</i>
Finger sandwich 派對小三文治 roasted chicken, honey mustard & cucumber 雞肉蜜糖芥末青瓜 smoked turkey & cheese 煙火雞胸芝士 beef pastrami & tomato 煙燻黑椒牛肉蕃茄 bacon, tomato & lettuce 煙肉蕃茄生菜 tuna & egg mayonnaise; 吞拿魚白汁蛋 smoked salmon 煙三文魚 Brie & green apple 法國軟芝士青蘋果 Eng cheddar & cucumber 英國車打芝士青瓜 avocado & egg mayonnaise 牛油果白汁蛋			\$150/ 12 pcs	<i>*veg</i>
Finger sandwich 派對小三文治 Gruyere & cucumber 瑞士芝士青瓜 Prawn & fresh herb, mayonnaise 白汁香草蝦肉			\$180/ 12 pcs	<i>*veg</i>
Mini croissant sandwich (croissant from France) 派對牛角包三文治 roasted chicken, honey mustard & cucumber 雞肉蜜糖芥末青瓜 smoked turkey & cheese 煙火雞胸芝士 beef pastrami & tomato 煙燻黑椒牛肉蕃茄 tuna & egg mayonnaise; 吞拿魚白汁蛋 smoked salmon 煙三文魚 Brie 法國軟芝士 Eng cheddar & cucumber 英國車打芝士青瓜			\$200/ 12 pcs	<i>*veg</i>
Mini croissant sandwich (croissant from France) 派對牛角包三文治 Spanish Iberico Ham 西班牙黑毛豬火腿			\$280/ 12 pcs	

<b>Mini homemade focaccia sandwich</b> 派對意大利香草軟包三文治 roasted chicken, honey mustard & cucumber 雞肉蜜糖芥末青瓜 smoked turkey & cheese 煙火雞胸芝士 beef pastrami & tomato 煙燻黑椒牛肉蕃茄 bacon, tomato & lettuce 煙肉蕃茄生菜 tuna & egg mayonnaise; 吞拿魚白汁蛋 smoked salmon 煙三文魚 Brie & green apple 法國軟芝士青蘋果 Eng cheddar & cucumber 英國車打芝士青瓜 avocado & hard-boiled egg 牛油果雞蛋			\$180/ 12 pcs	*veg
<b>Mini Burger</b> beef / chicken / pork / veg  迷你漢堡 (牛肉/ 雞肉/ 豬肉/ 素)			\$110/ 6 pcs	*veg
<b>Bread sticks wrapped w/ Parma ham</b> 巴馬火腿捲麵包脆條			\$150/ 12 pcs	
<b>Cheese platter</b> Normandy Brie, Gruyere sided w/ dried fruit & homemade wheat crackers 芝士拼盤：諾曼底軟芝士, 瑞士芝士			\$500/per portion, total 450g cheese	*veg
<b>1st grade Tuna w/ sesame &amp; caviar</b> 魚籽醬黑白芝麻一級吞拿魚			\$560 / 1 portion / ~40 pc	
<b>Cherry tomato &amp; olive, in skewer</b> 橄欖車厘茄 - 串			\$150/ 12 pcs	*veg
<b>Cherry tomato &amp; cheese, in skewer</b> 車厘茄芝士 - 串			\$150/ 12 pcs	*veg
<b>Olive &amp; cheese, in skewer</b> 橄欖芝士 - 串			\$150/ 12 pcs	*veg
<b>Stawberry &amp; cheese, in skewer</b> 士多啤梨芝士 - 串			\$200/ 12 pcs	*veg
<b>Melon in skewer</b> 蜜瓜串			\$150/ 12 pcs	

### Canape 精巧麵包片小食

\*all on our handmade Pumpnickel sourdough bread

<b>Canape : slow-cooked bell pepper &amp; caper cream cheese</b> 麵包片小食: 慢煮紅甜椒, 水瓜榴忌廉芝士			\$340/ 20 pcs	*veg
<b>Canape : Brie &amp; green apple</b> 麵包片小食: 法國軟芝士配青蘋果			\$340/ 20 pcs	*veg
<b>Canape : Parma ham &amp; roasted cherry tomato</b> 麵包片小食: 巴馬火腿烤車厘茄			\$340/ 20 pcs	
<b>Canape : prawn, bacon &amp; chive cream cheese</b> 麵包片小食: 蝦, 煙肉香蔥忌廉芝士			\$380/20 pcs	

Canape : smoked salmon, red onion & caper cream cheese 麵包片小食: 煙三文魚, 紅洋蔥, 水瓜榴忌廉芝士			\$380/20 pcs
Canape : pan-fried Angus Tenderloin, balsamic onion 麵包片小食: 安格斯牛柳, 黑醋紅洋蔥			\$450/~15-20 pcs

### Spanish flavours cocktail items 西班牙風味小食

Spanish omelette onion, potato 西班牙蛋餅 (洋蔥 · 薯仔)			\$220/ portion	*veg
Spanish omelette onion, potato, chorizo 西班牙蛋餅 (洋蔥 · 薯仔, 辣肉腸)			\$260/ portion	
Garlic Prawn in skewer 香蒜蝦 - 串			\$450/12 skewers, 2 pc per skewer	
Garlic Chicken in skewer 香蒜雞 - 串			\$320/~18-22 skewers	
Bacon wrapped asparagus, bacon wrapped sausage in skewer 煙肉露筍, 煙肉香腸 - 串			\$280/12 skewers, 2 pc per skewer	

### Asian flavours cocktail items 亞洲風味小食

Thai fish cake dip : sweet & chilli sauce 泰式魚餅, 甜辣沾醬			\$150/ 12 pcs	*veg
Mini Crab shell stuffed with seafood & mashed potato 迷你海鮮釀蟹蓋			\$150/ 12 pcs	
Cuttlefish cake dip : sweet & chilli sauce 墨魚餅, 甜辣沾醬			\$150/ 12 pcs	
Vietnamese rice paper roll Prawn w/ fresh herb dip : sweet & chilli sauce 越式米紙卷 : 蝦 甜辣沾醬			\$200/12 pcs	
Vietnamese rice paper roll Vietnamese pork sausage / Chicken / Avocado & cucumber / w/ fresh herb dip : sweet & chilli sauce 越式米紙卷 : 越南扎肉 / 雞肉 / 牛油果青瓜 甜辣沾醬			\$180/12 pcs	

## Bread

Price as regularly displayed

bread basket for 8-10 people incl. portion butter x5, butter knife, extra-virgin olive oil, balsamic vinegar				
mini croissant x10 pc 迷你牛角包			\$200	*veg
focaccia x3 pc 意大利香草扁包				
cheese yoghurt x2 芝士乳酪包				
focaccia, 3 pc/bag 意大利扁包			\$36 per bag	*veg
portion butter			\$2/pc	*veg

## Pastry

mini croissant 迷你牛角包			\$120/12 pc	*veg
mini French pain au chocolat 迷你法式朱古力包			\$150/ 12 pcs	*veg
mini apple tatin lattice 迷你蘋果酥皮撻			\$180/12 pc	*veg
Organic mini scone (30g) 有機迷你鬆餅			\$18 each, minimum 12 pcs	*veg
raisin scone				
walnut scone				
Homemade jam rose petal strawberry mixed berries & apple 自家制玫瑰士多啤利果醬/ 雜莓蘋果果醬			\$70/bottle	*veg

## homemade dips/ jam in bottle

smoked salmon cream cheese, 100ml 煙三文魚忌廉芝士醬			\$70	
olive tapenade, 100ml 法式橄欖醬			\$70	*no meat
mixed berries & apple jam, 100m 雜莓蘋果果醬			\$70.-	*veg
rose petal strawberry jam, 100ml 玫瑰士多啤利果醬			\$70.-	*veg

## Salad

Vegetable sticks (carrot, celery, cucumber, red bell pepper, cherry tomato) anchovy & garlic dip; minty yoghurt dip 蔬菜條 (甘荀, 西芹, 青瓜, 紅椒, 車厘茄) 香蒜提魚沾醬; 薄荷乳酪醬			\$120/portion (S)/1 lb \$240/portion (L)/ 2.5lb	*veg
Vegetable sticks (carrot, celery, cucumber, red bell pepper, cherry tomato) Mexican style avocado dip 蔬菜條 (甘荀, 西芹, 青瓜, 紅椒, 車厘茄) 墨西哥風格牛油果醬			\$120/portion (S)/1 lb \$240/portion (L)/ 2.5lb	*vegan

Fresh fruit platter (melon, cantaloupe, pineapple, dragon fruit, strawberry) 鮮菓盤			\$280	
Fresh melon platter 蜜瓜盤			\$250	
Caesar salad 凱撒沙律			\$180/portion (L), dressing on side	
Caesar salad 凱撒沙律 choice of : roasted chicken 燒雞 smoked salmon 煙三文魚 prawn 大蝦  *maximum 1 flavour			\$240/portion (L), dressing on side	
Waldorf salad w/ roasted chicken potato, apple, raisin, pecan nut, romaine lettuce			\$280/portion, ~3 lb	
Waldorf salad w/ Prawn potato, apple, raisin, pecan nut, romaine lettuce			\$380/portion	
Fresh fig, cherry tomato & rocket salad honey & balsamic vinaigrette 鮮無花果車厘茄火箭菜沙律			\$320	
Salade Nicoise (Tuna on garden salad) 尼斯沙律 (吞拿魚田園沙律)			\$180/portion (L); dressing on side	
Citrus salad w/ pistacchio, prune, honey & mint 柚子沙律配開心果仁·西梅·蜜糖薄荷汁			\$180/portion (L); dressing on side	*veg
Fresh Prawn salad w/ mango & avocado on Garden salad 芒果&牛油果鮮蝦·田園沙律			\$280/portion (L); 8 whole prawn	
Fruit salad 雜果沙律			\$280/portion L, ~4 lb	
Fresh Prawn on Fruit salad 大蝦雜果沙律			\$380/portion L, ~3 lb	
German style Potato salad w/ crispy bacon bits, German pork sausage 德式薯仔沙律			\$180/ 2 lb (for 5-6pax)	
New potato in sea salt, fresh herb & olive oil 海鹽香草焗新薯			\$80/lb	*vegan
New potato in sea salt & truffle 松露海鹽焗新薯			\$95/lb	*vegan
Cherry tomato baked w/ olive 橄欖焗車厘茄			\$120/portion/2 lb	*vegan
Cherry tomato & olive, in skewer 橄欖車厘茄 - 串			\$150/12 skewer	*vegan
Parma ham wrapped asparagus 巴馬火腿露筍卷			\$250/ 24 pcs (for 7-8pax)	
Bacon wrapped asparagus 煙肉露筍卷			\$200/ 20 pcs (for 7-8pax)	
Bacon wrapped asparagus, in skewer 煙肉露筍卷 - 串			\$240/ 12 skewer (for 7-8pax)	
Cucumber wrapped asparagus 青瓜露筍卷			\$200/ 20 pcs (for 7-8pax)	*vegan

Cucumber wrapped asparagus, in skewer 青瓜露筍卷 - 串			\$240/ 12 skewer (for 7-8pax)	<i>*vegan</i>
Potato waffle 薯仔格仔餅			\$80/12 pc	<i>*vegan</i>

## Seafood

Baked Oyster duo 焗蠔 choice of: bacon & onion 煙肉&洋蔥 spinach & cheese 菠菜&芝士  *1 flavours for 12 pc order			\$220/ 6 pcs	
Oyster deep-fried, chilli mayo 吉列日本蠔, 小辣蛋黃醬			\$200/12 pc	
Alaska Crab leg lemon wedges; chilli mayo 亞拉斯加蟹腳, 小辣蛋黃醬			\$680/1 kg	
1st grade Tuna w/ sesame & caviar 魚籽醬黑白芝麻一級吞拿魚			\$560 / 1 portion / ~40 pc	
Prawn platter (Argentinian Red Prawn) homemade cocktail sauce, garlic mayonnaise 凍蝦盤 ( 阿根廷紅蝦)			\$250/12 pc	
Garlic Prawn (Argentinian Red Prawn) 香蒜蝦 ( 阿根廷紅蝦)			\$250/12 pc	
Pepper Prawn (Argentinian Red Prawn) 胡椒蝦			\$250/12 pc	
Premium Smoked Salmon platter (Norway) lemon wedge, red onion 頂級煙三文魚 ( 挪威 )			\$240/ 1 lb (for 5-6pax)	
Salmon slow-roasted with sea salt, herbs & pepper 海鹽香草黑椒慢焗三文魚			\$220/ 1 lb (for 4-5pax) min. 2 lbs up	
Mussels (from New Zealand), chorizo, tomato & pasley 西班牙辣肉腸蕃茄香草煮青口			\$340/ 1 portion / 2 lb (for 3-4pax)	

## Meat 肉類

Whole roasted suckling pig 燒乳豬全隻			\$880/1 whole	
Whole roasted pig 燒豬全隻			\$3,500/1 whole	
Whole roasted goose 燒鵝全隻			\$450/1 whole	
Slow-roasted French Duck leg confit, roasted potato 法式油鴨腿, 烤薯			\$280 /portion/2 pc (for 4-5 pax)	



<p>Roasted U.S. Angus Tenderloin w/ garlic &amp; rosemary black pepper &amp; red wine gravy sea salt &amp; freshly ground black pepper homemade mustard</p> <p>烤美國安格斯牛柳 黑胡椒烤肉汁 海鹽及鮮磨黑胡椒 自家製芥辣</p>			\$340/ 1lb (for 4-5pax) min. 2 lbs up
<p>Roasted U.S. Angus Rib eye w/ garlic &amp; rosemary black pepper &amp; red wine gravy sea salt &amp; freshly ground black pepper homemade mustard</p> <p>烤美國安格斯肉眼 黑胡椒烤肉汁 海鹽及鮮磨黑胡椒 自家製芥辣</p>			\$300/ 1lb (for 4-5pax) min. 3 lbs up
<p>Provençal style Oxtail stew w/ red wine &amp; olive 普羅旺斯紅酒橄欖燴牛尾</p>			\$500/1 portion/~3 lb of meat
<p>Provençal style Beef rib meat stew w/ red wine &amp; olive 普羅旺斯紅酒橄欖燴牛肋肉</p>			\$500/1 portion/~3 lb of meat
<p>Roasted Lamb Rack gremolata 烤羊架, 檸檬蕃茜醬</p>			\$200/ 1lb (for 4-5pax) min. 2 lbs up
<p>Roasted whole New Zealand Lamb Leg (bone-in) gremolata 烤有骨原隻紐西蘭羊腿, 檸檬蕃茜醬</p>			\$750/ 1 pc (2kg) 10-12people
<p>Roasted BBQ pork spare rib 烤BBQ豬排骨</p>			\$180/ 1lb (for 3-4pax) min. 2 lbs up
<p>Roasted US pork loin garlic mayonnaise 烤美國豬柳, 香蒜蛋黃醬</p>			\$350/1 portion/~2 lb of meat
<p>Roasted Spanish Iberico pork loin garlic mayonnaise 烤西班牙黑毛豬豬柳, 香蒜蛋黃醬</p>			\$480/ 1 portion, ~1.5 lb (for 6-8pax)
<p>Roasted Whole Chicken w/ herbs 香草烤全雞</p>			\$295/ 1pcs (for 5-6pax)
<p>Roasted whole chicken w/ Indian spice w/ red onion, sweet bell peppers 印度香料烤雞 紅洋蔥, 紅甜椒, 新薯</p>			\$320/ 1pcs (for 5-6pax)
<p>Deep-fried black pepper Chicken 黑椒炸雞</p>			\$295/ 1 portion, about 2.5 lb (for 5-6pax)
<p>Hainan chicken, boneless 3 dippings : lime &amp; chilli, sweet soy, shallot 去骨海南雞 醬 : 青檸辣汁; 濃甜豉油; 香紅蔥醬</p>			\$320/ 1pcs (for 5-6pax)
<p>white rice w/ turmeric &amp; lemon grass (classic accompaniment to Hainan chicken) 黃薑香芋白飯(海南雞白飯)</p>			\$100/portion S \$180/portion L
<p>roasted spicy potato wedges 焗香辣薯角</p>			\$80/lb

\*veg

slow-roasted mixed vegetables (chef selection from : cherry tomato, zucchini, carrot, cauliflower, broccoli, beetroot, red onion, mushroom etc) 慢煮雜菜(廚師挑選: 車厘茄, 意大利青瓜, 甘筍, 椰菜花, 西蘭花, 紅菜頭, 紅洋蔥 · 蘑菇)			\$150/2 lb/ portion S; \$280/4 lb/ portion L	<i>*veg</i>
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## Pasta / risotto (portion S) 意大利麵/意大利飯

Choice of : Fine Linguine / Penne / Fusilli / Orecchiette

幼扁麵 / 尖角粉 / 螺絲粉 / 蜆殼粉

Lasagna (homemade fresh pasta) (beef) 千層麵(自家製麵條) (牛肉)			\$480 portion L	
Prawn & chorizo, roasted cherry tomato sauce 辣肉腸鮮蝦 · 烤車厘茄汁			\$220 portion S \$440 portion L	
Mussel & chorizo, spicy tomato sauce 辣肉腸青口香辣蕃茄汁			\$440 portion L	
Mussel & fresh herbs in white wine cream sauce 青口香草白酒忌廉汁			\$440 portion L	
Salmon, asparagus & olive in white wine cream sauce 鮮三文魚 · 露筍 · 黑橄 · 白酒忌廉汁			\$220 portion S \$440 portion L	
Bolognese (beef) 肉醬 (牛肉)			\$180 portion S \$360 portion L	
Asparagus, blue cheese cream sauce w/o chili 露筍藍芝士忌廉汁(辣/不辣)			\$180 portion S \$360 portion L	<i>*veg</i>
Asparagus, truffle cream sauce 露筍松露忌廉汁			\$220 portion S \$440 portion L	<i>*veg</i>
Asparagus & mushroom, cream sauce 露筍蘑菇忌廉汁			\$220 portion S \$440 portion L	<i>*veg</i>
Classic Puttanesca tomato, chilli, garlic, olive, anchovy 經典橄欖蕃茄香辣醬			\$180 portion S \$360 portion L	<i>*no meat</i>
Puttanesca w/ Prawn 鮮蝦經典意大利橄欖蕃茄香辣醬			\$220 portion S \$440 portion L	
Puttanesca w/ Chicken 雞肉經典意大利橄欖蕃茄香辣醬			\$220 portion S \$440 portion L	
Meatball, tomato sauce 肉丸蕃茄汁			\$180 portion S \$360 portion L	
Homemade pork sausage, tomato sauce 香草豬肉腸蕃茄汁			\$180 portion S \$360 portion L	
Tuna & olive tapenade 法式橄欖醬吞拿魚			\$200 portion S \$400 portion L	
Chicken, Pesto & seasonal vegetable 雞肉時令蔬菜意大利香草醬			\$180 portion S \$360 portion L	<i>*veg</i>
Pesto & seasonal vegetable 時令蔬菜意大利香草醬			\$180 portion S \$360 portion L	<i>*veg</i>
Mushroom cream sauce 蘑菇忌廉汁			\$180 portion S \$360 portion L	<i>*veg</i>
Bacon & mushroom cream sauce 煙肉蘑菇忌廉汁			\$180 portion S \$360 portion L	
Mushroom risotto 野菌意大利飯			\$200 portion S \$400 portion L	<i>*veg</i>

Seafood Risotto w/ tomato 蕃茄海鮮意大利飯			\$220 portion S \$440 portion L	
Tea-poached Salmon on brown rice w/ quinoa 茶浸三文魚藜麥糙米飯			\$220 portion S \$440 portion L	
Roasted mushroom brown rice w/ quinoa 烤蘑菇藜麥糙米飯			\$200 portion S \$400 portion L	<i>*vegan</i>
White rice w/ turmeric & lemon grass (classic accompaniment to Hainan chicken) 黃薑香茅白飯(海南雞白飯)			\$100/portion S \$180/portion L	
minced pork/chicken with fresh herb, pan-fried egg, white rice 香草炒免治豬肉/雞肉, 香煎雞蛋飯			\$180 portion S \$360 portion L	
Brown rice w/ quinoa & sweet corn 藜麥甜粟米糙米飯			\$100/portion S \$180/portion L	<i>*vegan</i>

## Cakes & Dessert

### Dessert

Panna cotta 意大利奶凍 choice of : vanilla 雲尼拿 chocolate 朱古力  *choice of 1 flavour per 12 pc order			\$20 each	
Vanilla panna cotta w/ mango *min. order : 12 pc 芒果雲尼拿奶凍			\$25 each	
Raspberry jelly (made w/ fresh raspberry) *min. order : 12 pc 紅莓啫喱 (新鮮紅莓製造)			\$25 each	
Very rich chocolate mousse *min. order : 12 pc 特濃朱古力摩絲			\$25 each	
Cinnamon & rum white chocolate mousse *min. order : 12 pc 玉桂霖酒白朱古力摩絲			\$25 each	
Tiramisu in cup *min. order : 12 pc 提拉米蘇(杯裝)			\$25 each	
Mini profiteroles w/ chesnut cream *min. order : 12 pc 栗子忌廉迷你泡芙			\$20 each	
Mini blueberry fruit tart *min. order : 12 pc 迷你藍莓果撻			\$18 each	
Mini strawberry fruit tart *min. order : 12 pc 迷你士多啤梨果撻			\$18 each	<i>*veg</i>
Mini 70% chocolate tart *min. order : 12 pc 迷你朱古力撻			\$18 each	
Macaron 馬卡龍 (mixed flavour : salted butter, chocolate, lemon, raspberry, pistachio, vanilla) *all mixed flavours, min. order : 12 pc			\$220/12 pc	

## Cupcake

Cupcake lemon 杯子蛋糕 檸檬			\$400/24 pc
Cupcake double chocolate 杯子蛋糕 雙料朱古力			\$450/24 pc

## Cookie & sweet

handmade cinnamon sugar Pecan in jar 自家製肉桂糖碧根果仁			\$128, 180g/bottle
handmade cinnamon sugar Pecan, 50g/bag 自家製肉桂糖碧根果仁			\$28/bag
Pecan & chocolate cookie 碧根果仁朱古力美式曲奇			\$12/pc
Organic coconut sugar oatmeal cookie chocolate; almond; flax seed 有機椰糖燕麥曲奇 (朱古力, 杏仁, 原味阿麻籽)			\$14/2 pc/bag
Organic Breakfast cookie organic coconut sugar, oatmeal, chocolate, almond, raisin, flax seed 有機椰糖, 燕麥, 朱古力, 杏仁, 提子乾, 阿麻籽			\$13/pc/bag
Organic "Tea Time" butter cookies 有機"下午茶" 8 款口味牛油曲奇			\$115/ 0.5 lb (225g), box
Organic Italian cookie - Biscotti (mixed flavours : double chocolate; pure almond; almond & apricot; cranberry) 有機意大利脆餅			\$115/ 0.5 lb (225g), box

## Organic Muffin - 10 pc 有機鬆餅

Strawberry & cream cheese 士多啤梨&忌廉芝士			\$240 (10 regular size muffins); \$280 (18 mini size muffins)
Blueberry & cream cheese 藍莓&忌廉芝士			\$240 (10 regular size muffins); \$280 (18 mini size muffins)
Double chocolate 雙料朱古力			\$240 (10 regular size muffins); \$280 (18 mini size muffins)
Banana & walnut 香蕉核桃			\$200 (10 regular size muffins); \$240 (18 mini size muffins)
Whole wheat apple & raisin 全麥蘋果提子			\$200 (10 regular size muffins); \$240 (18 mini size muffins)
Lemon & poppy seed 檸檬罌粟籽			\$200 (10 regular size muffins); \$240 (18 mini size muffins)

## Cake

8 inch round unless specified

Pecan & apple cake 碧根菓仁蘋果蛋糕			\$300/3 lb
Pecan & apple cake w/ cream cheese frosting 碧根菓仁蘋果蛋糕, 忌廉芝士面層			\$350
Carrot cake 甘荀蛋糕			\$350/4 lb

Carrot cake, single layer 單層甘荀蛋糕			\$260/ 2 lb
Chestnut cake 栗子蛋糕			\$300/ 2 lb
Tiramisu 意大利芝士蛋糕			\$300/ 2 lb
Tiramisu w/ rum cherry 琴酒車厘子意大利芝士蛋糕			\$350/ 2 lb
Italian style lemon cream cake 意式檸檬蛋糕			\$300/ 2 lb
Banana chocolate cake 香蕉朱古力蛋糕			\$300/ 2 lb
Chocolate mousse cake 朱古力摩絲蛋糕			\$300/ 2 lb
70% dark chocolate brownie w/ walnut *8 inch square 70%朱古力核桃布朗尼			\$300/ 2 lb
Extra-rich chocolate cake (flourless) 特濃朱古力蛋糕(無麵粉)			\$350/ 2 lb
Raspberry Delight (light cheesecake) 紅莓輕芝士蛋糕			\$300/ 2 lb
Raspberry Delight w/ fresh strawberries (light cheesecake) 士多啤梨輕芝士蛋糕			\$350/ 2 lb
Cheesecake - light & creamy, Japanese style 北海道芝士蛋糕			\$350/ 3 lb
Cheesecake - New York 紐約芝士蛋糕			\$350/ 3 lb
Cheesecake - blueberry 藍莓芝士蛋糕			\$350/ 3 lb
Cheesecake - crumble 金寶肉桂芝士蛋糕			\$350/ 3 lb
Cheesecake - bailey's & chocolate 愛爾蘭忌廉甜酒朱古力蛋糕			\$350/ 3 lb

\*gluten  
free

## Beverages - non-alcoholic

\*1 flask : 12 full cup serving, equals to 14-16 half cup serving for cocktails

Flask of coffee house blend 暖壺 - 咖啡 "黑麥拼配 "			\$160/ flask *coffee cream, brown sugar, stirrer, paper cup x10
Flask of coffee, Single Origin choice of : Kenya - washed Costa Rica - washed Ethiopia Yirgacheffe - washed Ethiopia Yirgacheffe - natural  *1 flavour per flask, mixed flasks are available with name tags *welcome to call for more info 暖壺 - 產地咖啡			\$220/ flask *coffee cream, brown sugar, stirrer & paper cups
Flask of tea house blend 暖壺 - 茶 (黑麥招牌紅茶)			\$140/ flask *lemon slice, fresh milk, sugar, stirrer, paper cup x10

Flask of tea , Premium blend choice of : Rose jasmine Earl Grey English Breakfast Chamomile Puerh  *1 flavour per flask, mixed flasks are available with name tags *welcome to call for more info 暖壺 - 精品茶			\$180/ flask *lemon slices & evaporated milk, sugar, stirrer & paper cups
flask of hot water			complimentary for every order of tea
honey, 1 oz individual cup 蜂蜜			\$5/cup
juice orange; lemonade coconut juice			juice (orange/ lemonade) \$18/bottle/~300ml; juice (coconut) \$18/ can/ 300ml
other beverages green tea lemon tea, milk tea ginger ale, sprite, coke ,coke zero canned coffee  其他飲品 綠茶, 檸檬茶, 奶茶, 干薑水, 雪碧, 罐裝可樂, 無糖可樂 · 咖啡			green tea 道地無糖解茶 \$12/ bot/ 330ml milk tea/lemon tea \$8/ tetra pack /250ml soft drink \$10/ can/ 330ml coffee \$10/can/250ml
mineral water, Bonaqua/bottle/330ml			\$5 each
mineral water, Bonaqua/bottle/750ml			\$10 each
mineral water, Perrier/bottle/330ml			\$16 each
mineral water, San Pellegrino sparkling or still/ bottle/ 750ml			\$25 each

## Beverages - alcoholic

### beer

Tsing Tao			\$300/ 24 pc
Heineken			\$500/ 24 pc

### white wine

Tarrantes, Alta Vista, Argentina, 2012			\$120 per bottle 750ml
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### red wine

Cabernet Sauvignon, Alta Vista, Argentina, 2016			\$120 per bottle 750ml
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### champagne / sparkling wine

Champagne Veuve Fourny & Fils, Grande Reserve Brut, 1er Cru, France, NV -S.T. 90pts			\$380 per bottle 750ml
Champagne Bonnet Ponson, Brut Rose, 1er Cru, France, NV -S.T. 91pts			\$380 per bottle 750ml
Etike Moscato Spumante, Italy, NV			\$180 per bottle 750ml
Cremant rose de Bordeaux, Chateau Croix de la Roche, France NV			\$200 per bottle 750ml

amount \$ -

delivery charge \*\$250, waive for orders over \$4,000.-

<b>total</b>	<b>\$ -</b>
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**\*\*environmental-friendly paper plate (L) or (S), fork, knife, spoon, cocktail fork, cocktail pick, napkin**

**\*\*extra charge for climbing of staircases**

**\*\*prices might vary without prior notification, please refer to the latest menu**

**optional service**

set up service	\$200-300
serving of beverages, non-alcoholic/alcoholic	*pls ask for a quotation
waitering service 侍應服務	\$500/per waiter/4 hours
rental : buffet table equipment & decoration, tablecloth included, for 1 food station	10% of menu fee (min. \$800) + transportation fee for deliver & pick up of equipments
rental : buffet warmer 租用自助餐暖爐	\$100/each
rental : 2 tier cake stand 租用兩層蛋糕架	\$100/each
rental : table cloth & table skirt 租用枱布, 枱裙	\$150/table
rental : banquet table, 3x6 sq. ft. 租用長枱	\$150/table
rental : dining tableware 租用餐具	\$25 - 40/guest
rental : wine glass 租用酒杯	\$8/each

**Payment**

Full payment in advance for delivery is required.

For ATM transfer/ cheque payment, our bank account is :  
**HSBC 124-515685-001**

For cheque payments, pls make payable to  
**"Pumpernickel".**

Pls email/scan the transfer slip to  
**accounts@cafepumpernickel.com**