

**COCKTAIL MENU I**

(Minimum guarantee of 30 persons)

**Cold selection**

Beetroot cured salmon, tarragon pear puree, blini  
 Crab, dashi gelee, miso creme, yuzu, bamboo ash chip  
 Vietnamese soft prawn spring roll, organic vegetables, fine herbs  
 Foie gras lollipop, vanilla roasted apricot, lavender  
 Beef tartare, crouton, egg yolk crème

**Hot selection**

Braised smoked beef short rib, tomato eggplant crème, roasted pine nuts  
 Boneless spicy karaage chicken wings, prawn stuffed  
 Mini quiche lauren, smoked mustard crème  
 Confit fennel, Portobello mushroom & goat's cheese tarte, paprika lemon crème  
 Deep fried crab claw filled with shrimp mousse 香酥百花釀蟹鉗  
 Deep fried vegetable spring roll 脆皮素春卷  
 Hainan chicken rice roll 海南雞飯卷

**Sweet selection**

"Daisy" coconut whipp, mango passionfruit jelly  
 Blood peach tart, raspberry gel, Breton  
 Mini chocolate tart, vanilla cream  
 Pistachio financier, fresh raspberry

**HK\$850 plus 10% service charge per person with 2 hours free flow of soft drinks,  
 mineral water, fresh orange juice and beer.**

***Supplement charge at HK\$50 plus 10% service charge to include house wine***

*We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system. In the case of unforeseeable market price fluctuations for any of the menu items, Grand Hyatt Hong Kong reserves the right to alter the above menu price and items. However, the hotel undertakes to guarantee the menu price and items two months prior to your event.*

**COCKTAIL MENU II**

(Minimum guarantee of 30 persons)

**Cold selection**

Poached lobster, cocktail, raspberry tapioca crisp  
 Smoked sea urchin temari sushi, sea salt  
 Porcini almond foie gras truffle, green apple gel, parsnip crisp  
 Vitello tonato cube, tomato coulis, caper leaf, crouton  
 Crispy mushroom, sweetcorn crème, flower pedals

**Hot selection**

Smoked slow cooked beef short rib, corn crème, bacon bits  
 US scallop slices, pumpkin lemongrass custard, chives  
 Crab bisque risotto, uni, ikura  
 Stuffed mushrooms, sauce tartar  
 Hainanese chicken rice roll 海南雞飯卷  
 Pan fried asparagus, pork roll, Osmanthus sauce 香煎豚肉蘆筍卷配桂花汁  
 Deep fried cuttlefish and shrimp dumpling 脆皮鮮蝦墨魚餅

**Sweet selection**

Mini rum baba, chantily cream, lemon balm  
 Raspberry tart, cremeux, vanilla cream  
 Mango cream, Breton, freshmango  
 "Cactus" Pistachio financier cake  
 Strawberry cucumber sphere

**HK\$930 plus 10% service charge per person with 2 hours free flow of soft drinks,  
 mineral water, fresh orange juice and beer**

***Supplement charge at HK\$50 plus 10% service charge to include house wine***

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