Unique business entertaining... a nourishing episode
dining
and business entertaining at unique

can be more than “Wine & Dine”, but a delight of professional food and beverage experience by our team of creative and energetic chefs to impress your VIP's with. We offer the best of the best seasonal gourmet food for your business entertaining lunch or dinner that UniQue has to offer.
this winter, our chefs have prepared you some nourishing and healthy dishes. Read on to see our sample menus, available for any booking of 4 persons or more in the comfort of our VIP dining room for more privacy.

$350 set menu (Sample)

Sea Scallop with Salty Egg York
Crab Roe White Wine Sauce
黃金焗帶子、白酒蟹籽汁

Wild Mushroom Cappuccino
松露野菌濃湯

Pan Seared Snapper with Pomelo Egg Yolk Emulsion
香煎鰭魚柳配柚子蛋黃醬

Or
Slow Roasted Australian Prime Rib Eye Steak, Burgundy Jus
慢烤澳洲牛眼扒、紅酒汁

Tiramisu Cake
意大利芝士蛋糕

Coffee or Tea
咖啡或茶

A Glass of Soft Drink, Chilled Orange Juice or House Red or White Wine with Our Compliments
任飲汽水、橙汁或指定紅、白酒兩杯

HK$350 nett per person
每位港幣350元正
Pan Fried Foie Gras
18-year Balsamic Vinegar

香煎鹅肝、意大利陈醋

Bouillabaisse
海鮮皇湯
$600
signature menu
(Seasonal)

Pan Fried Foie Gras
18-year Balsamic Vinegar
香煎鵝肝、意大利陳醋

Braised Abalone with Sake, Salmon Roe
三文魚籽伴慢煮清酒鮑魚

Bouillabaisse
海鮮湯

Roasted Baby Pork Belly, Imperial King Prawn
煎烤自家斬頭蓮仔，御前大蝦

Baked Duckling with Glutinous Rice
鵝乸荷香糯米燉鴨

Pineapple & Omenthus Marble Egg Pudding
冰花鳳梨桂花糕

Coffee or Tea
咖啡或茶

A Glass of Soft Drink, Chilled Orange Juice or
House Red or White Wine with Our Compliments
檸水、橙汁或指定紅、白酒隨已奉

HK$600 nett per person
每位港幣600元正
set menu 套餐

Parma Ham and Melon, Crispy Shima Katsu with Coffee Cream 白馬火腿配蜜瓜，香煎鰆魚竈焼，咖啡泡沫
Safron Tomato Lobster Soup 桔香紅椒火龍果酸辣湯
Roasted Australian Lamb Rack Provençal, Garlic Jus 墨爾本羊排，蒜香汁
or
Oven Baked Cod Fillet, Garlic Cheese, Spicy Tomato Salsa 薄荷芝士帶魚柳，意大利茄醬
Serradura, Fresh Fruits 芝士水果布丁，鮮果兩
Coffee or Tea 咖啡或茶
A Glass of Soft Drink, Chilled Orange Juice or House Red or White Wine with Our Compliments 冰鎮汽水，橙汁或指定紅白酒，自選酒一杯
HK$450 nett per person 每位港幣450元正

set menu 套餐

Appetizer Trio 凱傑三拼
(Salmon and Bean Curd, Crispy Olive Pork Ribs, Spicy Cucumber)
鱈魚豆腐 briefly，香煎黑椒骨，香辣小黃瓜
Crinky King Prawn with Salty Egg Yolk, Truffle and Green Perilla Leaf 荷蘭豆仁羅勒葉
Double Boiled Sesame Chicken Soup with Yunnan Ham and Cordyceps Flowers 鳳尾花松露冬蟲草
Braised Black Mushroom with Goose Web and Abalone Sauce 營養清湯
Steamed Cod Fillet with Black Bean Olive Paste 三色壓蒜
Chilled Sweet Fermented Rice Soup with Lychee 酒釀枝天使果
Jasmine Tea 茉莉花茶
A Glass of Soft Drink, Chilled Orange Juice or House Red or White Wine with Our Compliments 冰鎮汽水，橙汁或指定紅白酒，自選酒一杯
HK$450 nett per person 每位港幣450元正

set menu 套餐

Red Wine Tomato Salad with Balsamic Reduction 紅酒番茄沙律
double Boiled Sea Whelk Soup with Dried Longan with Cordyceps Flowers 雙花松露長棗子鼎好湯
Slow Cooked US Rib Eye, Burgundy Jus 慢煮美國牛柳，香濃紅酒汁
Steamed Halibut Fillet with Preserved Vegetables and Garlic 芫茜蒜蓉配膠豆
Porcini Risotto with Parmesan Cheese 香菇芝士意大利飯
Carrot Cake, Fresh Fruit 菠蘿蛋糕，鮮果兩
Coffee or Tea 咖啡或茶
A Glass of Soft Drink, Chilled Orange Juice or House Red or White Wine with Our Compliments 冰鎮汽水，橙汁或指定紅白酒，自選酒一杯
HK$550 nett per person 每位港幣550元正

set menu 套餐

Sea Urchin with Crunchy Avocado Cake 魚子奶油牛油蛋糕
Crispy Pork Rib with Salty Egg Yolk, Wasabi Green Mango Dip 一口黃薚肉配山葵青芒果
Organic Pumpkin Soup, Puff Pastry 有機南瓜酥皮湯
Pan Fried Cod Fillet with Pois Gras and Dark Chocolate Salsa 西班牙肉排，法式蘭肝配朱古力莎莎
Grilled Rib Eye Steak and Tiger Prawn, Hollandaise Sauce 烤肉眼扒及香煎大蝦，荷蘭汁
Fried Rice with Crab Meat and Salty Egg Yolk 黃金蟹肉炒飯
Serradura, Apple Crumble, Crème Brulee 水果布丁，菠蘿金黃，法式焦糖
Coffee or Tea 咖啡或茶
A Glass of Soft Drink, Chilled Orange Juice or House Red or White Wine with Our Compliments 冰鎮汽水，橙汁或指定紅白酒，自選酒一杯
HK$600 nett per person 每位港幣600元正
**Sage**

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**Thyme & Lemongrass**

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“We are flexible in pricing to suit your different needs.”

Relax and enjoy a sumptuous meal with your guests at any of our three private dining rooms, Sage, Thyme and Lemongrass.

Please contact our Christopher Shum or Tommy Yip for details. t: 3701 8800 / 3701 8822