

1 – 31

DECEMBER

“cafécausette...”

FESTIVE AFTERNOON TEA MENU

Sandwiches

Smoked Turkey, Cranberry, Butternut Squash
Poached Salmon, Sour Cream, Lemon, Dill
Pepper Pastrami, Harissa, Crème Fraîche, Arugula
Truffle Egg Salad, Mayonnaise, Herbs, Cucumber

Desserts

Salted Caramel and Baked Apple Macaron
Traditional Fruitcake
Blackcurrant and Chestnut Cake (Christmas Ball)
Mandarin, Soft Gingerbread, Hazelnut Mousseline
Roasted Cashew Nut Praline, Milk Chocolate Tartlet

Baked

Mince Pie
Traditional Stollen
Gingerbread

Seasonal Festive Treats

Scones

Plain Scone
Cranberry Scone
Rose Petal Jam
Clotted Cream

1 – 23, 27 – 30 December 2023

HKD448 for one person

HKD848 for two persons

24 – 26, 31 December 2023

1 January 2024

HKD488 for one person

HKD928 for two persons

Additional HKD188 for one glass of R de Ruinart Brut NV

Additional HKD228 for one glass of Ruinart Rosé Brut NV

Prices are in Hong Kong Dollars and subject to 10% service charge.

1 - 23

DECEMBER

“cafécausette...”

FESTIVE LUNCH & DINNER MENU

Butternut Squash Velouté

Prawn, Chive, Pumpkin Seeds

or

Wild Mushroom Tart

Duck Confit, Baby Spinach, Frisée, Radish, Candied Walnut, Truffle Dressing

or

Celeriac & Baby Spinach Salad

Seared Hokkaido Scallop, Green Apple, Chips, Hazelnut, Truffle Mayonnaise

❧

Beef Tenderloin

Grilled, Ginger Shiitake, Miso Mashed Potato, Garlic Crisp, Sesame Sauce

or

Chilean Seabass

Seared, Seaweed, Crab Meat, Bean Sprout, Ham & Chicken Consommé

or

Roasted Duck Breast

Bacon, Brussels Sprouts, Grain Mustard Mash, Nuts, Natural Jus

❧

White Forest Trifle

White Chocolate, Cassis, Gingerbread

or

Paris Brest

Choux Pastry, Hazelnut, Vanilla

❧

Coffee or Tea

2-course Set HKD498 | 3-course Set HKD598

Prices are in Hong Kong Dollars and subject to 10% service charge.

24

DECEMBER

“cafécausette...”

CHRISTMAS EVE LUNCH MENU

Lobster Bisque

Cognac, Tarragon Cream

or

Wild Mushroom Tart

Duck Confit, Baby Spinach, Frisée, Radish, Candied Walnut, Truffle Dressing

or

Celeriac & Baby Spinach Salad

Seared Hokkaido Scallop, Green Apple, Chips, Hazelnut, Truffle Mayonnaise



Beef Tenderloin

Grilled, Ginger Shiitake, Miso Mashed Potato, Garlic Crisp, Sesame Sauce

or

Chilean Seabass

Seared, Seaweed, Crab Meat, Bean Sprout, Ham & Chicken Consommé

or

Roasted Turkey

Roasted Potato, Brussels Sprouts, Stuffing, Cranberry, Giblet Gravy



Traditional Dark Chocolate Yule Log

Winter Berries, Vanilla Ice Cream



Coffee or Tea

3-course Set HKD698

24

DECEMBER

“cafécausette...”

CHRISTMAS EVE DINNER MENU

Assorted Sashimi

*Hokkaido Scallop, Salmon, Hamachi, Spot Shrimp
Sushi Gari, Wasabi, Japanese Soy Sauce*



Creamy Butternut Squash & Chestnut Soup
Crispy Bacon, Pumpkin Seeds, Sage Leaves



Roasted Pigeon

Cabbage, Walnuts, Gaufrette Potato, Star Anise Sauce
or

Pan-seared Seabass Fillet

Shiso Tempura, Curry Cauliflower, Creamy Basil Sauce
or

Roasted Turkey

Roasted Potato, Brussels Sprouts, Stuffing, Cranberry, Giblet Gravy



Warm Christmas Pudding

Berries and Brandy Butter
or

Traditional Dark Chocolate Yule Log

Winter Berries, Vanilla Ice Cream



Coffee or Tea

HKD988 per adult

Including a glass of R de Ruinart Brut NV

HKD588 per child

25

DECEMBER

“cafécausette...”

CHRISTMAS DAY LUNCH & DINNER MENU

Assorted Sashimi

*Hokkaido Scallop, Salmon, Hamachi, Spot Shrimp
Sushi Gari, Wasabi, Japanese Soy Sauce*



Creamy Butternut Squash & Chestnut Soup

Crispy Bacon, Pumpkin Seeds, Sage Leaves



Roasted Pigeon

Cabbage, Walnuts, Gaufrette Potato, Star Anise Sauce

or

Pan-seared Seabass Fillet

Shiso Tempura, Curry Cauliflower, Creamy Basil Sauce

or

Roasted Turkey

Roasted Potato, Brussels Sprouts, Stuffing, Cranberry, Giblet Gravy



Warm Christmas Pudding

Berries and Brandy Butter

or

Traditional Dark Chocolate Yule Log

Winter Berries, Vanilla Ice Cream



Coffee or Tea

HKD1,088 per adult
Including a glass of R de Ruinart Brut NV

HKD588 per child

Prices are in Hong Kong Dollars and subject to 10% service charge.

25 – 30

DECEMBER

“cafécausette...”

FESTIVE LUNCH & DINNER MENU

Available from 26 December to 30 December 2023 & 1 January 2024

Butternut Squash Velouté

Prawn, Chive, Pumpkin Seeds

or

Wild Mushroom Tart

Duck Confit, Baby Spinach, Frisée, Radish, Candied Walnut, Truffle Dressing

or

Celeriac & Baby Spinach Salad

Seared Hokkaido Scallop, Green Apple, Chips, Hazelnut, Truffle Mayonnaise

❧

Beef Tenderloin

Grilled, Ginger Shiitake, Miso Mashed Potato, Garlic Crisp, Sesame Sauce

or

Chilean Seabass

Seared, Seaweed, Crab Meat, Bean Sprout, Ham & Chicken Consommé

or

Roasted Duck Breast

Bacon, Brussels Sprouts, Grain Mustard Mash, Nuts, Natural Jus

❧

Traditional Dark Chocolate Yule Log

Winter Berries, Vanilla Ice Cream

❧

Coffee or Tea

2-course Set HKD498 | 3-course Set HKD598

Prices are in Hong Kong Dollars and subject to 10% service charge.

31

DECEMBER

“cafécausette...”

NEW YEAR'S EVE LUNCH MENU

Butternut Squash Velouté

Prawn, Chive, Pumpkin Seeds

or

Wild Mushroom Tart

Duck Confit, Baby Spinach, Frisée, Radish, Candied Walnut, Truffle Dressing

or

Celeriac & Baby Spinach Salad

Seared Hokkaido Scallop, Green Apple, Chips, Hazelnut, Truffle Mayonnaise



Beef Tenderloin

Grilled, Ginger Shiitake, Miso Mashed Potato, Garlic Crisp, Sesame Sauce

or

Chilean Seabass

Seared, Seaweed, Crab Meat, Bean Sprout, Ham & Chicken Consommé

or

Roasted Duck Breast

Bacon, Brussels Sprouts, Grain Mustard Mash, Nuts, Natural Jus



Traditional Dark Chocolate Yule Log

Winter Berries, Vanilla Ice Cream



Coffee or Tea

3-course Set HKD698

Including a glass of R de Ruinart Brut NV

31

DECEMBER

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NEW YEAR'S EVE DINNER MENU

Hamachi Carpaccio

Salmon Roe, Yuzu Wasabi, Kombu Soy Sauce, Edible Flower

or

Ibercio Ham & Philibon Melon

Fresh Figs, Mizuna Leaves, Pesto Dressing



Braised Snail

Garlic Mash Herb Butter, Puff Pastry, Truffle

or

Lobster Open Ravioli

Poached, Leek, Mushroom, Bisque, Lobster Oil



Pan-seared Toothfish Fillet

Japanese Scallop, Prawn, Pickled Daikon, Beetroot Foam

or

Beef Tenderloin

U.S., Maitake, Celeriac Creamy Mash, Sherry Jus



Dessert Platter

Golden Dome

Champagne & Raspberry Mousse Cake

Warm Fondant

Eclair



Coffee or Tea

HKD988 per adult

Including a glass of R de Ruinart Brut NV

HKD618 per child