



J'S BAR BISTRO

## Wedding Menus 2019

### Cocktail Menu

#### “Cold Items”

Parma Ham with Melon  
Seared Tuna with Citrus Dressing  
Smoked Duck Breast  
Cherry Tomato with Buffalo Cheese with Basil Oil  
Crispy Corn Chips & Vegetable Chips  
*with Sour Cream Dip, Avocado Dip & Tomato*

#### “Warm Dishes”

Seared Duck Foie Gras with Apple Jam and Garlic Toast  
Garlic Prawns Skewer with Olives and Red Chilli  
Crispy Cauliflower with Kimchee Sauce  
Mini Taco with Teriyaki Chicken  
Nuremberg Sausages with Sauerkraut and Pickles

#### “Skewer Dishes”

Fried Rice Cake with Miso Turnip  
Fried Fish with Shiso Leave  
Shiitake Mushroom Yakitori  
Baby Green Chilli Yakitori  
Chicken Leg Yakitori  
Beef Yakitori

#### “Sweets”

Apple Rose Pie  
Strawberry Marshmallow  
Mini Mango Napoleon Cake  
Homemade Macaroon with “**Couple**” Logo  
Signature Homemade Butterfly Cookies

Accommodates 60 to 80 guests

**Mon-Thu: HK\$300 per person**  
**Fri-Sun, PHE & PH: HK\$330 per person**

Fresh Orange Juice, House Beer, Soft Drinks Additional of HK\$120 per person

Minimum Charge: Mon to Thu HK\$22,500 Fri-Sun, PHE & PH HK\$25,000

If you have any food allergies, please inform our staff.

All prices are subject to 10% service charge.



## J'S BAR BISTRO

### Semi-Dinner Buffet Menu

#### "Seafood on Ice"

Lobster In Half Shell, Mussel, Canadian Snow Crab Leg, Fresh Shrimp  
*served with Lemon Wedge, Cocktail Sauce, Thai Cilantro Chili Sauce, Red Wine Vinegar*

#### "Japanese Sushi & Sashimi Counter"

Choice of Sushi: California Roll and Maki Roll  
Imported Sashimi: Sweet Shrimp, Salmon, Tuna, Hamachi, Snapper and Octopus  
*served with Pickle Ginger, Wasabi Paste and Soy Sauce*

#### "Appetizers and Tossed Salads"

Parma Ham with Pickles  
J's Bar Style Potato Salad  
Smoked Salmon with Condiments  
Smoked Chicken & Green Apple Salad  
Tomato & Mozzarella Cheese with Balsamic  
Pan-seared Tuna Carpaccio with Citrus Dressing  
Pan-grilled Duck Breast with Apricot Compote  
Charcoal Grilled Lamb & Vegetables Salad

#### "Salad N' Leaf"

Romaine Lettuce, Lolla Rossa, Red Chicory, Frisee, Rocket and Mixed Lettuce  
Cherry Tomatoes, Cucumber, Olive, Artichoke Heart, Celery, Sweet Corn  
*Dressing: Thousand Island, Creamy French, Herbs Vinaigrette and Caesar Dressing*  
*Condiments: Parmesan Cheese, Pine Nut, Garlic Crouton, Almond, Bacon, Black Olive, Pickle Onion, Walnut*

\* \* \*

Lobster Bisque with Prawns and Chives  
Served with a Selection of Bread Rolls

\* \* \*

Roasted Spring Chicken Grazed with Chestnut and Brown Jus

*or*

Slow-cooked Angus Short Ribs with Black Truffle Jus

*or*

Grilled Cajun with Seafood Mix with Salmon, Prawn and Scallop  
Served with Creamy Potato

\* \* \*

#### "Desserts"

Tiramisu  
Mini Assorted Color Macaron  
Lemon Tart  
Vanilla Panna Cotta  
Green Tea Mochi Roll  
Chocolate Truffle Cake  
Blueberry Cheese Cake  
Chocolate Chestnut Log Cake  
Mango Pudding with Almond Cream  
Warm Apple Strudel with Vanilla Sauce  
Deluxe Cookies  
Fresh Fruit Platter  
Palmier  
Haagen-Dazs Ice-cream Cup  
Selection of international Cheese with Condiments

\* \* \*

Freshly Brewed Coffee or Selection of Fine Tea

Accommodates 60 to 80 guests

**Mon-Thu: HK\$950 per person**

**Fri-Sun, PHE & PH: HK\$1,150 per person**

Fresh Orange Juice, House Beer, Soft Drinks Additional of HK\$120 per person

Minimum Charge: Mon to Thu HK\$66,500 Fri-Sun, PHE & PH HK\$80,500

If you have any food allergies, please inform our staff.  
All prices are subject to 10% service charge.



J'S BAR BISTRO

### **Semi-Lunch Buffet Menu**

#### **“Seafood counter”**

Crab Leg, Prawn, Mussels, Sea Whelk, Clam

#### **“Appetizer”**

Mozzarella Buffalo Cheese  
Green Asparagus with Egg Yolk  
Stuffed Mini Pepper with Cheese  
Sautéed Mushroom with White Wine and Herbs  
Smoked Salmon with Capers & Onion Condiments  
Roasted Mixed Bell Pepper with Garlic and Parsley  
Thins slices Parma Ham with Italian Melon  
Smoked Chicken and Green Apple Salad  
German Style Potato Salad  
Mix Salad with House Dressing  
Heirloom Tomato Salad Balsamic Vinegar  
Lemon Olive Oil

#### **Soup**

Lobster Bisque with Prawn and Chive  
*(served with selection of bread)*

#### **“Choice of main course”**

Braised Angus Beef cheek  
Mashed potato, Cinnamon Apple, Red Wine Sauce

*or*

Sliver Cod  
Seasonal Vegetables, Scallop Emulsion

*or*

White Chicken from France  
Roasted Potato, French Bean, Brown Juice

#### **“Dessert Buffet”**

Mini Lemon Tart  
Mini Almond Tart  
Bread and Butter Pudding  
Blueberry Cheese Cake  
‘RG’ Mixed Fruits Napoleon  
‘RG’ Butterfly Cookies  
Fresh Seasonal Fruit Salad with Strawberry, Blueberry & Raspberry

\* \* \*

Freshly Brewed Coffee or Selection of Fine Tea

Accommodates 60 to 80 guests

**Mon-Thu: HK\$350 per person**

**Fri-Sun, PHE & PH: HK\$380 per person**

Fresh Orange Juice, House Beer, Soft Drinks Additional of HK\$120 per person

Minimum Charge: Mon to Thu HK\$24,500 Fri-Sun, PHE & PH HK\$26,600

If you have any food allergies, please inform out staff.  
All prices are subject to 10% service charge.



# J'S BAR BISTRO

