



KING PARROT GROUP

景樂集團

# Wedding Party

INVITING YOU TO CELEBRATE  
YOUR BIG DAY WITH US



KING PARROT GROUP

景樂集團

*Since 1992, King Parrot Group has been delivering exceptional dining experiences and finest culinary feast to our guests. For over 28 years, we are expertized in serving quality international cuisines and creating gastronomic delights for every special occasions and events. Our team is ready to plan your private engagement party dinner, pre-wedding cocktail party or a more intimate wedding celebration. We offer both the warmest yet modern venues and the most savory menus with our fine chefs. Contact us today to plan your most unforgettable day!*



Coast

📍 Shop C&D, G/F, 9-11 Cleveland Street, Fashion Walk, Causeway Bay  
☎ 2576 8650



## CAPACITY

Outdoor | 40pax

Indoor | 80pax

## HOURS

Monday to Friday

12pm-12am

Saturday & Sunday

11am-12am

## MINIMUM SPEND

Monday to Friday

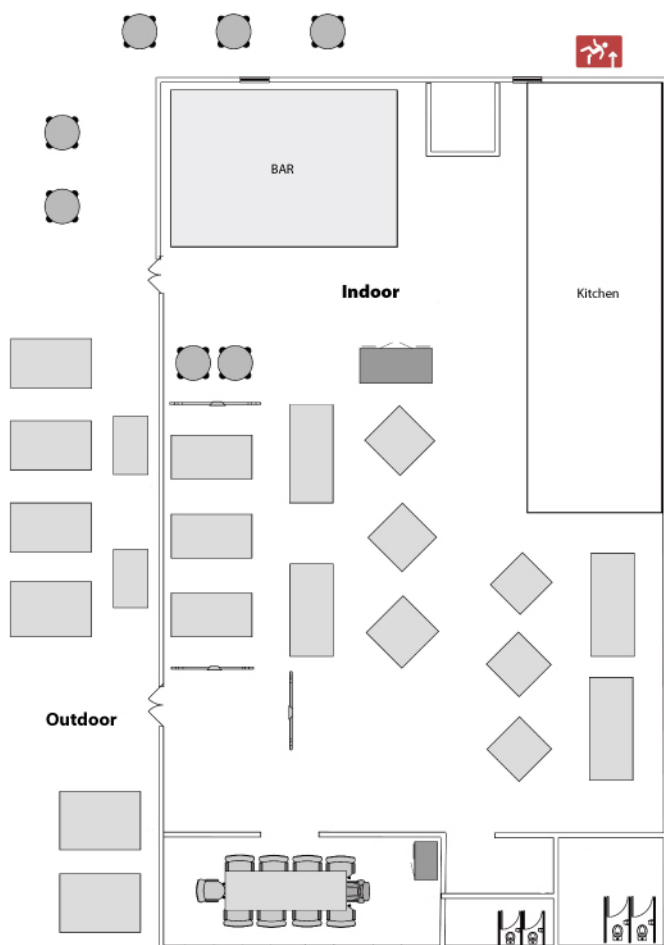
Lunch HK\$15,000 plus 10%

Dinner HK\$50,000 plus 10%

Saturday & Sunday

Lunch HK\$20,000 plus 10%

Dinner HK\$70,000 plus 10%





# Set Lunch Menu

## APPETIZER

Nicoise Salad with Sesame Seared Tuna



## SOUP

New England Clams Chowder



## MAIN COURSE (SELECT ONE)

Grilled Wagyu Beef Flat Iron Steak (10oz)  
*Crispy Cauliflower, Lyonnaise Potatoes and  
Chimichurri Sauce*

Grilled Whole Turbot Fish  
*Fennel, Tarragon, Lemon and Beurre Blanc Sauce*



## DESSERT

Hojicha Mousse Cake with  
Rock Salt Cream Cheese Foam

**HK\$300 plus 10% per person**





# Set Dinner Menu

## 1<sup>ST</sup> COURSE

Seafood Ceviche Pomelo  
*Sweet Shrimps and Hokkaido Scallop*



## 2<sup>ND</sup> COURSE

Creamy Seafood Chowder  
*Mussels ,Fish, Clams and Croutons*



## 3<sup>RD</sup> COURSE

Seared Salmon Wrap  
*Serrano Ham, Mushroom and Fennel Pea Puree*



## 4<sup>TH</sup> COURSE (SELECT ONE)

Roast Free Range Chicken  
*Miso Daikon, Broccolini and Bearnaise Sauce*

Grilled U.S. Beef Tenderloin and Oyster  
*(add HK\$80 per person)*



## 5<sup>TH</sup> COURSE

Fresh Strawberry Napoleon  
*Mochi Sweets and Raspberry*

**HK\$560 plus 10% per person**

# Buffet Menu



## SEAFOOD ON ICE

Snow Crab Leg

New Zealand Black Mussels

New Zealand Fresh Clams

Steamed Shrimp

Fresh Sashimi Station

*Norway Salmon, Hokkaido Hamachi, Amaebi Spot Prawn*

## SALAD

Fresh Salad Station

*Romaine Lettuce, Butter Lettuce, Arugula, Radicchio, Frisée, Kale*

*Condiment: Croutons, Cherry Tomato, Cucumber,  
Sweetcorn, Crispy Bacon, Anchovies*

*Dressing: Balsamic Vinaigrette, French Dressing,  
Thousand Island dressing, House Made Caesar Dressing*

Roast Sweet Potato

*Goat Cheese, Arugula and Maple Vinaigrette*

Watermelon Salad

*Feta Cheese, Red Onion, Cucumber and Mint Vinaigrette*

Roast Cauliflower Salad

*Quinoa, Apricots, Cucumber, Parmesan and Greek Yogurt Dressing*

Cherry Tomato Bocconcini Salad

*Fresh Basil, Cucumber, Olive Oil and Balsamic Reduction*

Grape and Kale Salad

*Walnuts, Feta Cheese and Lemon Vinaigrette*

Beetroot Salad

*Apple, Pear, Brie, Almond, Croutons and Honey Sour Cream*



## HOT CANAPÉS

- Mini Lorraine Quiche
- Lobster Cheese Tart *(additional HK\$10 per person)*
- Mini Lobster Souffle *(additional HK\$10 per person)*
- Mini Beef and Brie Cheese Burger
- Mini Impossible Burger ♡
- Warm Mushroom and Cream Cheese on Toast ♡
- Feta and Caramelized Onion on Toast ♡
- Spanish Omelette Cube ♡
- Minced Beef and Crispy Cheese in Puff Pastry
- German Sausage Pastry Roll
- Spinach and Cheese in Filo Pastry Cup ♡
- Cauliflower Croquette
- Iberico Chorizo Croquette
- Crispy Egg Yolk with Anchovy
- Cuttlefish Ink with Potato Foam
- Crab Meat Filo Tart
- Crispy Pork Skin with Honey Beans
- Foie Gras , Pineapple Sandwich *(additional HK\$10 per person)*
- Mini Pork and Chicken Satay with Peanut Sauce
- Mini Crispy Prawn Cake Sweet and Sour Mayo
- Mini Sugar Cane Shrimps
- Sweet Corn Polenta
- Sweet Corn Pudding
- Thai Chicken Salad in Filo Pastry Cup
- Thai Beef Salad Tacos *(additional HK\$10 per person)*
- Spicy Grilled Pork Neck on Cucumber
- Smoke Salmon with Coconut Cream on Toast
- Sous Vide Egg Yolk with Carbonara Mousse
- Crispy Pork Skin with Kimchi
- Pan Seared Quail Leg with Pancetta
- Crispy Tapioca Chips with Honey Bean and Dried Tomato

## SWEET CANAPÉS

- |                                |                  |
|--------------------------------|------------------|
| Themed Wedding Vanilla Cupcake | Fancy Meringue   |
| Mini Donut with Sprinkles      | Mango Mousse Cup |
| Cookies with Chocolate Chips   | Lemon Madelines  |
| Raspberry Cake Roll            | Cream Puff       |
| Assorted Macaroon              | Assorted Candy   |
| Mini Mixed Berry Fruit Tart    | Marshmallow      |
| Churros with Chocolate Sauce   |                  |





# Canapés Menu

**HK\$250 plus 10% per person**

Please choose 8 items from the following menu  
(Cold, Hot and Sweet Canapés)

Approximately 8 canapés are served per person

Extra charges for additional canapés  
*(add HK\$30 per person per item)*

## COLD CANAPÉS

Mozzarella, Cherry Tomato and Avocado Salad with Basil ♥

Octopus Galician Style Skewer  
*(additional \$10 per person)*

Dried Fruit and Brie Cheese Skewer

Foie Gras Mousse and Crispy Raspberry on Toast  
*(additional \$10 per person)*

Salmon Caviar on Blinis with Sour Cream

Black Forest Ham on Beer Sticks

Crab Meat and Asparagus Toast

Scallop Tartare on Mini Cucumber

Roast Beef Roll with Parmesan Mousse on Celeriac

Anchovy Cherry Tomato Flat Bread

Tomato with Salad Plums Jelly

Buffalo Mozzarella Panna Cotta with Yuzu Tapioca





# Drink Packages

Prices are quoted per person

All prices are subject to 10% service charge

## FREE FLOW NON-ALCOHOLIC PACKAGE

Free flow of Soft Drinks, Fresh Juices, Coffee & Tea

**HK\$120 / 2 hours | HK\$50 for each extra hour**



## FREE FLOW STANDARD ALCOHOLIC PACKAGE

Free flow of House Red & White Wines, Beer, Soft Drinks and Fresh Juices

*Red Wine - Shiraz, Red Bridge, South Australia*

*White Wine - Chardonnay, Red Bridge, South Australia*

**HK\$250 / 2 hours | HK\$100 for each extra hour**

*\* additional HK\$80 per guest for House Spirits*



## FREE FLOW PREMIUM ALCOHOLIC PACKAGE

Free flow of Red & White Wines, Sparkling Wine,  
House Spirits, Beer, Soft Drinks and Fresh Juices

*Red Wine - Chateau Liversan or Thierry & Pascale Matrot,  
Bourgogne Pinot Noir*

*White Wine - Domaine Guy Amiot Bourgogne Blanc or  
Mount Riley Sauvignon Blanc*

*Sparkling Wine - Loredan Gasparini Prosecco Brut Superiore N.V.*

**HK\$420 / 2 hours | HK\$200 for each extra hour**

