

Van Gogh Kitchen 凡高廚房

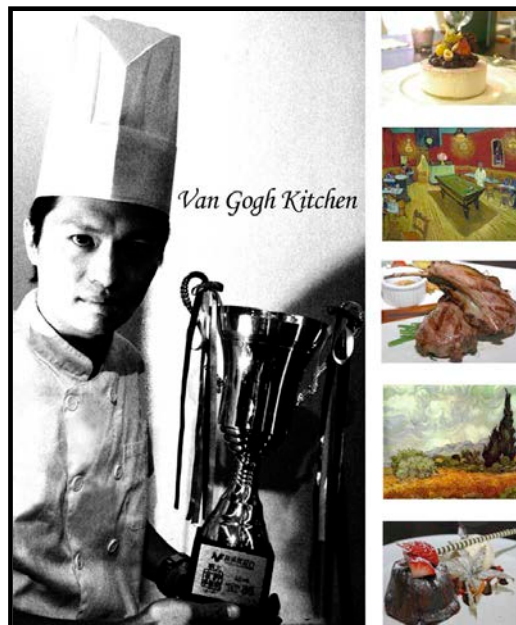
貴族浪人之選。歐陸意廚精粹

開業多年的「凡高廚房」是一間別緻的義大利小餐館，一張英式桌球檯及一室桃紅色的牆身是店內靈魂，全是因為仿照梵高的名畫「夜間咖啡座」(Night Café)而設計。在這個多彩且別緻的小餐館中，你將隨處可見 Vincent Van Gogh 的名畫：「夜晚露天咖啡座」，「在阿爾的臥室」，「星夜」等等的作品選粹；我們由得獎大廚精心製作的義大利菜單，在輕柔的音樂和燈光交織下，不論是生日派對、公司宴會、節日聯歡，誠意讓您與親朋好友於這個絕佳的私人空間中體驗豐富晚餐。

Van Gogh Kitchen

The choice for nobles, the essence of continental Italian dishes

Come to Van Gogh Kitchen and you will find an authentic Italian menu that is exquisitely prepared and moderately priced. While you're waiting our awarded chef to get the food ready, you may get yourself satisfied and relaxed by looking at the various signature pieces of Vincent van Gogh, Café Terrace at Night, The Bedroom at Arles and The Starry Night etc... It is our sincere hope that you would have a brilliant experience with all your senses. And our staffs are all ready to serve you as thoughtfully as possible. Do come to have your birthday, annual dinner or any event, and find out the pleasure of Italian fine dining in a classic and graceful aura.



<食神爭霸戰>評判及頒獎嘉賓周中師傅

Attendance 最少人數:	Buffet Set : Course Set:	Min 20 persons to Max 62 Min 15 persons to Max 55	自助晚餐由 20 人 - 62 人 宴會晚餐由 15 人 - 55 人
Min. Charge 包場最低收費:	4 hours basic charge Monday - Thursday: Friday - Sunday, Public Holiday and Holiday Eve: Additional Hour:	場地租用時間: 4 小時收費 Before 6:00 pm After 6:00 pm After 12:00 am	Minimum Charge : HK\$9,000 Minimum Charge : HK\$12,000 六點前加鐘: HK\$800 / hr 六點後加鐘: HK\$1500 / hr 零晨十二點後加鐘: HK\$2000 / hr
Detail price please see the 5 menu as attached below 請參閱以下 5 款餐單.			
Other Conditions 其他附加選擇:	<ul style="list-style-type: none"> * Unlimited House Red Wine, White Wine and Beer: 紅酒, 白酒及啤酒任飲: Additional \$80 / head * Half Price for Children between 4 - 10 years old 四歲至十歲小朋友半價 * Wine / Bottle Corkage Fee 香檳/紅酒開瓶費每瓶: (會員半價優惠/\$50 for member) HK\$100 * Beer Corkage Fee (Half Dozen) 啤酒每半打開瓶費: (會員半價優惠/\$50 for member) HK\$100 * Birthday Cake Cutting Fee 代切生日蛋糕: (會員免切餅優惠/Free for member) HK\$100 * Bring your own food 自攜食物處理費(包括紙碟膠叉) HK\$200 * Home Made Birthday Cake 自家製生日蛋糕: HK\$220 (1 lb) / \$420 (2 lb) (Blueberry Cheese Cake 藍莓芝士凍餅, Tiramisu 意大利芝士餅, Pear Cheese Cake 啤梨芝士餅) 		

Van Gogh Party Buffet Set A



Canapés

蕃茄水牛芝士意式薄多士 Caprese Toast
普羅王斯式白菌 Provencal Mushroom
香脆金文不芝士 伴甜莓醬 Crispy Camembert Cheese w/. Berry Jam

Salad

凱撒沙律 Caesar Salad
田園沙律 Garden Salad
芒果華都夫沙律杯 Mango & Waldrof Cocktail

Appetizer

加拿大翡翠螺 Canadian Sea Whelk
新鮮太平洋虎蝦 Chilled Pacific Tiger Shrimp
白酒煮澳洲青口仔 Australia Mussel Seared w/.white wine, garlic, butter

Soup

香菌椰菜花忌廉湯 Wild Mushroom & Cauliflower Soup

Main Course

香脆果香焗龍脷魚柳 Roasted Sole Fillet w/ Gremolata,
芝士肉醬蕃茄汁長通粉 Penne Bolognese w/. Tomato & Cheese
意大利卡邦拿意粉 Carbonara

Roasted Steak

香草燒澳洲羊腩 Grill Australia Lamb Leg w/.Herbs
炭燒紐西蘭西冷牛扒 Roasted N.Z. Sirloin Steak

Dessert

意式啤梨芝士餅 Pear Cheese Cake
意式奶凍 Panna Cotta

汽水, 咖啡或茶 Soft Drinks, Coffee and Tea



Mon-Thu: \$298 per head

Fri-Sun, Public Holiday / Holiday Eve: \$358 per head

10% service charge

Van Gogh Party Buffet Set B

Canapes

蕃茄水牛芝士意式薄多士 Caprese Toast
 挪威三文魚酸雜菜卷 Norwegian Smoked Salmon Roll w/ Coleslaw
 法國酥皮田螺 Escargot in Vol-Au-Vent
 德國紅菜頭，水牛芝士，意大利路筍沙律卷 Beetroot Salad with Mozzarella Cheese & Asparagus

Salad

意式冷切拼盤 Cold Cut Platter (Mortadella, cooked Ham, Dry Beef, Salami)
 西班牙橡果飼黑毛豬火腿配蜜瓜 Spain Bellota Ibericos Ham w/. Melon
 凱撒沙律 Caesar Salad

Appetizer

新鮮太平洋虎蝦 Chilled Pacific Tiger Shrimp
 時令活生蠔 (空運) Seasonal Live Oyster (by air freight)
 白酒煮澳洲青口仔 Australia Mussel Seared w/. white wine, garlic, butter



Soup

俄羅斯野菜湯 Russian Borscht w/. Sour Cream

Or

香菌椰菜花忌廉湯 Wild Mushroom & Cauliflower Soup

Main Course

香脆果香焗龍脷魚柳 Roasted Sole Fillet w/ Gremolata,
 意大利卡邦拿蝴蝶粉 Farfalle alla Carbonara
 西班牙茄汁煙肉磨菇意粉 Spaghetti with Mushrooms, Bacon and Tomato Sauce

Roasted Steak

Any Choose of one below(以下3選2)

招牌炭燒香草澳洲新鮮羊架 Grill Australia Chill Lamb Rack

Or

魁北克肉醬鋪天薯條®配醬燒豬肋骨 Quebec Poutine with Honey BBQ Pork Ribs (金獎菜式)

Or

炭燒紐西蘭西冷牛扒 Roasted N.Z. Sirloin Steak

Dessert

朱古力火鍋 Chocolate Fondue
 意式啤梨芝士餅 Pear Cheese Cake
 玉桂秣酒蘋果批 Apple pie
 汽水, 咖啡或茶 Soft Drinks, Coffee and Tea

Mon-Thu: \$398 per head

Fri-Sun, Public Holiday / Holiday Eve: \$458 per head

10% service charge

Van Gogh Party Buffet Set C



Canapés

法式芝士火腿批 Ham and cheese Quiche
挪威三文魚酸雜菜卷 Norwegian Smoked Salmon Roll w/ Coleslaw
德國紅菜頭，水牛芝士，意大利路筍沙律卷 Beetroot Salad with Mozzarella Cheese & Asparagus

Salad

意式冷切拼盤 Cold Cut Platter (Mortadella, cooked Ham, Dry Beef, Salami)
西班牙橡果飼黑毛豬火腿 配蜜瓜 Spain Bellota Ibericos Ham w/ Melon
凱撒沙律 Caesar Salad

Appetizer

挪威煙三文魚 (原條) Norway Smoked Salmon Platter
新鮮太平洋虎蝦 Chilled Pacific Tiger Shrimp
時令活生蠔 (空運) Seasonal Live Oyster (by air freight)
白酒煮澳洲青口仔 Australia Mussel Seared w/ white wine, garlic, butter



Soup

98% 野菌忌廉湯 伴黑松露 Cream of 98% Wild Mushroom Soup w/ Black Truffle

Main Course

香脆果香焗龍脷魚柳 Roasted Sole Fillet w/ Gremolata
西班牙茄汁煙肉磨菇意粉 Spaghetti with Mushrooms, Bacon and Tomato Sauce
意大利卡邦尼蝴蝶粉 Farfalle alla Carbonara

Roasted Steak (4 choose 3) 以下 4 選 3

招牌炭燒香草澳洲新鮮羊架 Grill Australia Chill Lamb Rack
魁北克肉醬鋪天薯條®配醬燒豬肋骨 Quebec Poutine with Honey BBQ Pork Ribs (金獎菜式)
全隻烤焗北美洲野生火雞 North American Wild Turkey
炭燒紐西蘭西冷牛扒 Roasted N.Z. Sirloin Steak

Dessert

朱古力火鍋 Chocolate Fondue
意大利芝士餅 Tiramisu
芒果拿破倫 Mango Napoleon
意式奶凍 Panna Cotta
玉桂秣酒蘋果批 Apple pie



汽水, 咖啡或茶 Soft Drinks, Coffee and Tea

Mon-Thu: \$498 per head
Fri-Sun, Public Holiday / Holiday Eve: \$558 per head
(Additional \$40 with unlimited Wine and Beer for Buffet Set C)
(紅酒, 白酒及啤酒任飲 只需每位加\$40)
10% service charge



Van Gogh Course Set A

Canapés

西班牙橡果飼黑毛豬火腿配蜜瓜
Spain Bellota Ibe' ricos Ham w/. Melon
法國酥皮田螺
Escargot in Vol-Au-Vent

Appetizer - Cold

燒美國火雞芥末蜜糖薯仔沙律
Honey Mustard Potato Salad w/. U.S Turkey

Appetizer - Hot

香煎法國鵝肝
Seared French Foie Gras

Soup

俄羅斯野菜湯 Russian Borscht w/. Sour Cream
Or
香菌椰菜花忌廉湯 Wild Mushroom & Cauliflower Soup

Main Course

魁北克肉醬鋪天薯條®配醬燒豬肋骨
Quebec Poutine with Honey BBQ Pork Ribs (金獎菜式)
Or
澳洲 100 日穀飼牛柳 伴 乾菌及法國黃菌
100 day Australian Natural Grain Fed Beef Tenderloin w/ Cepes & Chanterelles
Or
澳洲頂級和羊 配 露絲瑪利紅酒濃汁
Chilled Australia Lamb Shoulder Rack w/ Rosemary & Red Wine Reduction



Dessert

意式啤梨芝士餅
Pear Cheese Cake

任飲汽水 Unlimited Soft Drink
咖啡或茶 Coffee and Tea

Mon-Thu: \$398 per head
Fri-Sun, Public Holiday / Holiday Eve: \$458 per head
10% service charge

Van Gogh Course Set B



Canapés

意式冷切拼盤

Cold Cut Platter (Mortadella, cooked Ham, Dry Beef, Salami)

香脆金文不芝士 伴甜莓醬

Crispy Camembert Cheese w/. Berry Jam

Appetizer - Cold

加拿大刺生級帶子他他配意式海鮮柚子汁沙律

Canada sea scallop tata w/. seafood salad limonette dressing

Appetizer - Hot

菠菜忌廉汁焗生蠔 及 蒜香煙肉焗生蠔

Baked Oyster w/Spinach cream and Garlic Bacon, Two styles

Soup

98% 野菌忌廉湯 伴黑松露

Cream of 98% Wild Mushroom Soup w/. Black Truffle

First Main Course

香煎勺草挪威三文魚柳伴白豆牛油檸檬忌廉汁

Pan-fried Norway Salmon Fillet w./ white bean butter lemon creamy sauce

Second Main Course

米蘭焗波士頓龍蝦 伴海鮮忌廉汁意大利飯

Roasted Boston Lobster w/. creamy of bouillabaisse Risotto

Or

炭燒美國極黑幸福蜜豚 配 蜜糖芥末籽汁

Char-Grilled U.S Pork Rack w/. Pommery Sauce

Or

炭燒厚切美國頂級 Prime 牛肉眼 配 牛肉濃汁 深海岩鹽

Char-Grilled US Prime Beef Rib Eye Steak Stick Cut w/.Beef Demi-glace & Halite

Dessert

土耳其無花果香芒拿破倫 配 鮮果雪糕

Mango Napoleon w./ Ficus Carica form Turkey & Fruit Ice- Cream

任飲汽水 Unlimited Soft Drink

咖啡或茶 Coffee and Tea

Mon-Thu: \$498 per head

Fri-Sun, Public Holiday / Holiday Eve: \$558 per head

(Additional \$40 with unlimited Wine and Beer for Course Set B)

(紅酒, 白酒及啤酒任飲 只需每位加\$40)

10% service charge

