



TANGRAM

BISTRO & BAR

## Wedding Cocktail

結婚酒會套餐

*(Please select 8 items from the list)*

### Standard Canapés

- Cheesy Bread Stick 芝士麵包條
- Parmesan Cheese Puff 巴馬臣芝士泡芙
- Calamari Ring 炸魷魚圈
- Tomatoes Bruschetta 意式番茄多士
- Assorted Crudites with Cocktail sauce 雜錦蔬菜條配雞尾酒醬
- Cucumber & Goat Cheese Mousse 青瓜山羊芝士慕斯
- Mediterranean Black olives Tapenade 地中海黑橄欖醬
- Melon & Mozzarella skewer 蜜瓜水牛芝士串
- Mushrooms Vol au Vent 蘑菇酥皮盒
- Cheese Swirl 芝士酥卷
- Shrimp Toast with Sour cream 蝦多士配酸奶油
- Smoked Salmon Blinis with Dill Cream 煙三文魚班戟配莖蘿奶油
- Foie Gras Terrine with figs Chutney 鵝肝醬配無花果酸辣醬

### Deluxe Canapés

- Assorted French Cheese 法式芝士拼盤  
*Supplement charge at HK\$100 plus 10% service charge per dozen*
- Assorted cold Cut 雜錦凍肉盤  
*Supplement charge at HK\$100 plus 10% service charge per dozen*
- Lobster Tartet & Avocado 龍蝦撻配牛油果  
*Supplement charge at HK\$128 plus 10% service charge per dozen*
- King Crab with french caviar 帝王蟹配法國魚子醬  
*Supplement charge at HK\$238 plus 10% service charge per dozen*
- Wagyu Beef Sliders 和牛迷你漢堡  
*Supplement charge at HK\$300 plus 10% service charge per dozen*

HK\$30,800 (50 persons)

including 35 dozens of canapés &

unlimited serving of house wine, house beer, soft drinks and chilled orange juice for 2 hours

\$30,800 (50 人)

價格包含 35 打小食 及 2 小時無限暢飲指定餐酒、啤酒、汽水和橙汁



Dairy free  
不含乳製品



Vegetarian  
素食



Gluten free  
無麩質



Chef's  
Recommendations  
廚師推介

• All price are subject to 10% service charges 以上價目另收加一服務費

• Please advise our server if you have any food allergies or particular dietary preferences 如有任何食物敏感或膳食偏好，請知會餐廳職員