



AUTOGRAPH COLLECTION®
HOTELS

Cocktail Package 2025

Cold

醃帶子配青瓜

Scallop Ceviche, Cucumber

黃鰭吞拿魚配豉油汁及芝麻

Yellow Fin Tuna Tataki, Soy Sauce and Sesame Seed

鴨肝慕絲泡芙, 黑松露粉末

Foie Gras Choux, Truffle Powder

三文魚他他伴多士配青檸醋醬及紫姜

Salmon Tartare with Lime Ponzu and Picked Ginger Toast

巴馬火腿配蜜瓜及松露蜜糖

Parma Ham with Melon and Truffle Honey

迷你水牛芝士及車厘茄串, 香草醬 (V)

Mini Mozzarella and Cherry Tomato Skewer, Pesto (V)

Hot

迷你安格斯漢堡配蕃茄醬及生菜

Mini Angus Burger with Tomato Chutney and Lettuce

大蒜蝦春卷配香辣蛋黃醬

Prawn and Leek Spring Roll with Chili Mayonnaise

炸蟹鉗配芥末蛋黃醬

Crumbled Crab Claw with Wasabi Mayonnaise

迷你煙燻煙肉配南瓜蛋批

Mini Smoked Bacon and Pumpkin Quiche

日式豚肉餃子

Japanese Pork Pot Sticker

迷你蕃茄芝士薄餅 (V)

Mini Tomato and Cheese Pizza (V)

Seasonal ingredients on the menu may be subjected to changes, depending on the availability

This menu is applicable to Cocktail held from 1 January to 30 December 2025

All prices quoted are subject to change without prior notice



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Sweet

白朱古力抹茶蛋糕

White Chocolate Matcha Cake

芒果熱情果蛋糕

Mango & Passion Fruit Bavaois Dome

雲尼拿焦糖脆脆杯

Vanilla & Caramel Chips in Cup

歌劇院蛋糕

Opera Cake

芒果奶凍

Mango Panna Cotta

比利時朱古力慕絲

Belgian Chocolate Mousse

(V) Vegetarian items

Beverage

Chilled Orange Juice, Soft Drinks, House Beer, House Red & White Wine

HK\$950 plus 10% service charge per person for maximum 2 hours

Extra hour at HK\$400 plus 10% service charge per person for drink service

< Minimum guarantee of 30 persons required >

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