

凡高廚房

Van Gogh Kitchen

地址: 銅鑼灣軒尼士道 451-457 號勝華樓
2 字樓 B 室

Address: 2B, 2/F, Shing Wah Mansion, 451-457
Hennessy Road, Causeway Bay, HK

Website: www.vangoghkitchen.com



Van Gogh Kitchen Party Menu 凡高廚房包場資料

Dears,

It is Van Gogh Kitchen. We have prepared the following menu selections for your party moment for your consideration. **If you are member of us, you can waive the Cake Cutting Fee and you can have two bottles red wines for FREE.**

Please feel free to call us for any questions on food arrangement. If you have confirmed the date of your party, please call us and deposit **HK\$ 2000** to the following bank account in advance to hold your reservation.

We are looking forward for your reply very soon on phone at 3528-1333 / 6191-4188 (Whatsapp) or by email to party@vangoghkitchen.com.

We are happy to serve you and your friends at such a critical moment.

Thank you and best regards.

親愛的顧客您好:

凡高廚房已為您的私人派對, 精選了以下**派對套餐**供你選擇, 如果食品上有甚麼問題, 歡迎致電商討. **如果您是我們會員, 您可享受有免費切餅及 2 支高級紅酒。**

如您已確定你的派對日子, 請致電 3528-1333 / 6191-4188 (Whatsapp) 或以電郵 (party@vangoghkitchen.com) 回覆我們, 及預繳 **HK\$2000** 訂金於以下銀行戶口:

我們熱切期待您及你的朋友們光臨及分享如此快樂時光。

June & Vincent

Van Gogh Kitchen

6191-4188

為你帶來最有特色之樓上咖啡室

HSBC 匯豐銀行:

a/c# 1785-7748-2288 (Tam Po Yan)

BOC(HK) 中國銀行(香港):

a/c# 012-611-000-72177 (Van Gogh Kitchen)

場內設施 Facilities include:

全自家製歐陸美食、美式桌球檯、100 寸巨型投射螢幕、千秋、Wii / Xbox 试玩、卡拉 OK、電子飛標機、鋼琴、麻雀耍樂及獨家 Card Game 玩意. 欣賞梵高名畫, 品賞美酒... 與您最好的朋友渡過最重要的日子。

Home-made Italian foods, facilities included e.g. snooker / billiards table, projector for presentation, Wii / Xbox TV Games, karaoke, darting, piano, mahjong, card games, fine paintings, classy wine....and more. Simply come and share such romance with your dear friends.



注意事項:

- 請於入數前至電凡高廚房確認你的時段是否已經被預定, 預定場地均以落訂為實, 場地只供給最先付訂金的顧客, 凡高廚房不會作口頭或電郵承諾。
- 請於入數後至電凡高廚房確認, 及緊記保留入數收據記錄, 於派對時交回凡高廚房, 如不能出示收據記錄, 訂金將不獲退回。
- 凡高廚房會於當日派對前 3 小時至電確認最後參與派對人數, 請確定參與人數不少於確認時之人數, 最低收費將以最後確認之人數為標準。
- 所有訂金在任何理由下均不能退回。
- 如因任何理由更改派對日期, 請於最少一星期前通知, 及選擇一個月內其他有效時段再舉行, 逾期訂金作廢。
- 凡高廚房保留最終決定權。
- 場內不能放紙炮, 噴忌廉, 掙蛋糕, 放煙花, 否則收清潔費\$3,000 元, 設施損壞則要照價賠償。
- 嘔吐清潔費每次\$500, 酒杯每隻\$50, 設施損壞則要照價賠償。

Van Gogh Kitchen 凡高廚房

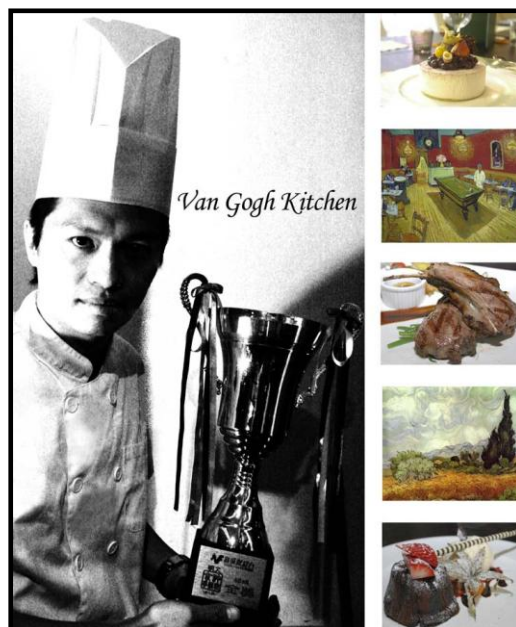
貴族浪人之選。歐陸意廚精粹

2008年開業的「凡高廚房」是一間別緻的義大利小餐館，已經有2000個派對經驗，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 with our 2000 parties' experience. 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 63 Min 15 persons to Max 55	自助晚餐由 20 人 - 63 人 宴會晚餐由 15 人 - 55 人
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Min. Charge 包場最低收費:	4 hours basic charge 場地租用時間: 4 小時收費	
	Monday - Thursday:	Minimum Charge : HK\$ 9,000
	Friday - Sunday, Public Holiday and Holiday Eve:	Minimum Charge : HK\$13,000
	Additional Hour:	Before 6:00 pm 六點前加鐘: HK\$1,000 / hr
		After 6:00 pm 六點後加鐘: HK\$1,500 / hr
		After 12:00 am 零晨十二點後加鐘: HK\$2,500 / hr
		另加一服務費 10% service charge

Other Conditions 其他附加選擇:	* Unlimited House Red Wine, White Wine and Beer: 紅酒, 白酒及啤酒任飲:	Additional \$100 / head
	* Half Price for Children between 4 - 10 years old 四歲至十歲小朋友半價	
	* Wine / Bottle / Beer (Half Dozen) Corkage Fee 香檳 / 紅酒 / 啤酒(每半打)開瓶費	(\$50 for member) (會員半價優惠) HK\$100
	* Live Show (Albert Yeung) / Magic Show (Sunday) 現場結他演奏(Albert) / 魔術表演(Sunday)	(By Appointment) (必須預約) HK\$1000+up
	* Birthday Cake Cutting Fee 代切生日蛋糕 :	(Free for member) (會員免切餅優惠) 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 :	(必須預定) HK\$240 (1 lb) / \$440 (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

Open canapés w/ Provencal Smoke salmon & cream cheese roulade 寶雲酥挪威煙三文魚，忌廉芝士
Caprese Toast 蕃茄水牛芝士意式薄多士
Crispy Camembert Cheese w/. Berry Jam 香脆金文不芝士伴甜莓醬

Salad

Tuna Fish Fusilli Salad 吞拿魚螺絲粉沙律
Pama Ham Caesar Salad 黑毛豬火腿凱撒沙律

Italian Cold Platter Appetizer

Whole Sweet Red Pimientos ,Artichoke Hearts, Pitted Black Olives, Sun Dried Tomatoes, Cocktail Onions In Vinegar
軟烤紅椒,醃漬朝鮮薊,酸豆橄欖,意式油浸香草番茄乾,醋浸雞尾洋蔥

Seafood

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

Soup & Italian Traditional Bread Platter

Cream of Roasted Pumpkin w/.Orange Soup 南瓜香橙忌廉湯
Focaccia ,Grissini ,Biscotti 意大利麵包佛卡夏,香脆麵包條,傳統脆餅

Pasta

Baked Carbonara & Shrimp w/. Cheese 意大利卡邦尼式大蝦芝士焗意粉
Baked Lobster Lasagna w/. Salami 意式莎樂美鮮茄龍蝦干層麵



Steak

Roasted Steak 3 Choose 2 (以下 3 選 2)

Grill Australia Lamb Leg w/.Herbs 香草燒澳洲羊腩

Or

Quebec Poutine with Honey BBQ Pork Ribs 配醬燒豬肋骨 (金獎菜式)

Or

Roasted N.Z. Sirloin Steak 炭燒紐西蘭西冷牛扒

Dessert

Mix Berry cheese cake 雜莓芝士餅
Italy Mousse Waffle 意式慕絲即製窩夫
Panna Cotta 意式奶凍

Drink

Soft Drinks, Coffee and Tea 汽水, 即磨咖啡或茶

Mon-Thu: \$358 per head Fri-Sun,
Public Holiday / Holiday Eve: \$398 per head
另加一服務費 10% service charge

Van Gogh Party Buffet Set B



Canapés

Escargot in Vol-Au-Vent 法國酥皮田螺
Open canapés w/ Provencal Smoke salmon & cream cheese roulade 寶雲酥挪威煙三文魚，忌廉芝士
Welsh Royal Foie Gras Tuna 英國皇室鵝肝醬吞拿魚
Ham and Cheese Quiche 黃金酥皮芝士火腿千層批

Salad

Honey Mustard Potato Salad w/. U.S Turkey 燒美國火雞芥末蜜糖薯仔沙律
Smoked Salmon Caesar Salad 三文魚凱撒沙律
French Spider Crab Garden Salad 挪威雪蟹腳田園沙律

Italian Cold Platter Appetizer

Whole Sweet Red Pimientos ,Artichoke Hearts, Pitted Black Olives, Sun Dried Tomatoes, Cocktail Onions In Vinegar
軟烤紅椒,醃漬朝鮮薊,酸豆橄欖,意式油浸香草番茄乾,醋浸雞尾洋蔥
Cold Cut Platter 意式冷切拼盤
Norwegian Smoked Salmon 挪威三文魚(原條)

Seafood

Chilled Pacific Tiger Shrimp 新鮮太平洋虎蝦
Seasonal Live Oyster 時令活生蠔
Australia Mussel Seared w/.white wine, garlic, butter 白酒煮澳洲青口仔
Baked Hollandaise sauce Scallop 荷蘭汁焗扇貝



Soup & Italian Traditional Bread Platter

Wild Mushroom & Cauliflower Soup 香菌椰菜花忌廉湯
Focaccia ,Grissini ,Biscotti 意大利麵包佛卡夏,香脆麵包條,傳統脆餅

Pasta

Oyster & Sea Urchin Linguine w/. Crab Roe Cream 蟹皇海螞子海膽扁意粉
Farfalle alla Carbonara 意大利卡邦拿蝴蝶粉
Fried Chicken Steaks with Rosemary Herbs w/. Mush Potato 英式香草炸雞塊伴薯蓉

Steak

Roasted Steak 3Choose 2(以下 3 選 2)

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

Or

Quebec Poutine with Honey BBQ Pork Ribs 配醬燒豬肋骨 (金獎菜式)

Or

Roasted N.Z. Sirloin Steak 炭燒紐西蘭西冷牛扒

Dessert

Chocolate Fondue 朱古力火鍋
Italy Mousse Waffle 意式慕絲即製窩夫
Mix Berry cheese cake 雜莓芝士餅

Soft Drinks, Coffee and Tea 汽水, 即磨咖啡或茶

Mon-Thu: \$458 per head

Fri-Sun, Public Holiday / Holiday Eve: \$498 per head

另加一服務費 10% service charge

Van Gogh Party Buffet Set C

Canapés

Black Truffle & Mushroom in Vol-Au-Vent 法國酥皮黑松露菌雜菌
 Open canapés w/ Provencal Smoke salmon & cream cheese roulade 寶雲酥挪威煙三文魚, 忌廉芝士
 Asparagus Bacon Rose 路荀伴意大利煙腩卷
 N.Z. Sirloin Steak Mushroom Cheese Rose 炭燒澳洲西冷扒芝士蘑菇卷

Salad

White Truffle Rocket seafood Salad 白松露火箭菜海鮮沙律
 Pama Ham Caesar Salad 黑毛豬火腿凱撒沙律
 Mango Waldrof & Tiger Shrimp Cocktai 芒果華都夫虎蝦沙律杯

Italian Cold Platter Appetizer

Whole Sweet Red Pimientos ,Artichoke Hearts, Pitted Black Olives, Sun Dried Tomatoes, Cocktail Onions In Vinegar
 軟烤紅椒,醃漬朝鮮薊,酸豆橄欖,意式油浸香草番茄乾,醋浸雞尾洋葱
 Cold Cut Platter 意式冷切拼盤

Norwegian Smoked Salmon 挪威三文魚(原條)

Spain Bellota Ibericos Ham w/ Melon 西班牙橡果飼黑毛豬火腿 配蜜瓜



Seafood

Chilled Pacific Tiger Shrimp 新鮮太平洋虎蝦
 Australia Mussel Seared w/.white wine, garlic, butter 白酒煮澳洲青口仔
 Seasonal Live Oyster 時令活生蠔
 Baked Oyster w/ Garlic Bacon,蒜香煙肉焗生蠔
 Nederland Scallop Stuffed Crab 法式焗蟹蓋

Soup & Italian Traditional Bread Platter

98% Wild Mushroom Soup 招牌 98%野菌忌廉湯
 Focaccia ,Grissini ,Biscotti 意大利麵包佛卡夏,香脆麵包條,傳統脆餅

Pasta

Oyster & Sea Urchin Risotto w/. Crab Roe Cream 蟹皇海蠔子海膽扁意粉
 Carbonara Baked Macaroni & Shrimp W/. Cheese 意大利卡邦尼式大蝦芝士焗通粉
 Fried Chicken Steaks with Rosemary Herbs w/ Mush Potato 英式香草炸雞塊伴薯蓉

Steak

Roasted Steak 4Choose 3(以下 4 選 3)

Grill Australia Chill Lamb Rack 招牌炭燒香草澳洲新鮮羊架
 Or
 Quebec Poutine with Honey BBQ Pork Ribs 配醬燒豬肋骨 (金獎菜式)
 Or
 Roasted N.Z. Sirloin Steak 炭燒紐西蘭西冷牛扒
 Or
 Slow Cook Dry Aged USA Tomahawk Steak 慢煮熟成斧頭牛扒

Dessert

Chocolate Fondue 朱古力火鍋
 Italy Mousse Waffle 意式慕絲即製窩夫
 Mango Napoleon 芒果拿破倫
 Panna Cotta 意式奶凍
 Soft Drinks, Coffee and Tea 汽水, 即磨咖啡或茶

Mon-Thu: \$588 per head
 Fri-Sun, Public Holiday / Holiday Eve: \$628 per head
 (Additional \$50 with unlimited Wine and Beer for Buffet Set C)
 (紅酒, 白酒及啤酒任飲 只需每位加\$50)
 10% service charge



Van Gogh Course Set A

Canapés

Escargot in Vol-Au-Vent 法國酥皮田螺

Pen canapés w/ Smoke Salmon & Cream Cheese Roulade 挪威煙三文魚，忌廉芝士卷

Appetizer – Cold

Beetroot Salad with Mozzarella Cheese & Asparagus Cocktai w/. Fresh Oyster

德國紅菜頭，水牛芝士，意大利路筍沙律杯伴法國空運生蠔

Appetizer – Hot

Seared French Foie Gras 香煎法國鵝肝

Welsh Royal White Truffle Tuna 英國皇室白松露醬吞拿魚

Soup

Russian Borscht w/. Sour Cream 俄羅斯野菜湯

Or

Japanese Corn ,Pumpkin Soup 日本有機甜栗南瓜濃湯

Main Course

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

Or

100 day Australian Natural Grain Fed Beef Tenderloin w/ Cepas & Chanterelles

澳洲 100 日穀飼牛柳 伴 乾菌及法國黃菌

Or

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

Or

Slow-Roasted Cornish Game Hen 香草烤半隻 BB 野雞



Dessert

Mix Berry cheese cake 雜莓芝士餅

Unlimited Soft Drinks, Coffee and Tea 任飲汽水，即磨咖啡或茶

Mon-Thu: \$458 per head

Fri-Sun, Public Holiday / Holiday Eve: \$498 per head

10% service charge

Van Gogh Course Set B



Canapés

Black Truffle & Mushroom in Vol-Au-Vent 法國酥皮黑松露雜菌
N.Z. Sirloin Steak Mushroom Cheese Rose 炭燒澳洲西冷扒芝士蘑菇

Appetizer – Cold

Pama Ham Melon w/. Fresh Oyster Scollop Tata Tiger Prawn Cocktail
黑毛豬火腿配日本甜蜜蜜瓜伴法國空運生蠔,刺身級帶子他他蘆薈鮮蝦

Appetizer - Hot

Baked Oyster w/Spinach cream & Baked Oyster w /Garlic Bacon & Nederland Truffle Scallop Stuffed Crab
菠菜忌廉汁焗生蠔, 蒜香煙肉焗生蠔, 法式焗燻松露蟹蓋

Soup

Russian Borscht w/. Sour Cream 俄羅斯野菜湯

Or

98% Wild Mushroom Soup 招牌 98%野菌忌廉湯



First Main Course

Nederland Scallop 荷蘭扇貝伴法式青豆蓉

Second Main Course

Grilled Welsh Royal Lamb Shoulder Rack& Alaska Crab Leg w/. Black Truffle Abalone,
炭燒英國威爾士皇室熟成頂級和羊架伴 阿拉斯加蟹腳 配黑松露鮑魚

Or

Russia Sweet Shrimp ,Black cod w/. Salmon Roe Green Bean Fish Condense Soup Sauce
俄羅斯甜蝦,銀雪魚 伴三文魚籽.青豆特濃魚湯汁

Or

Char-Grilled US Prime Beef Rib Eye Steak w/. Roasted Boston ,Black Caviar
蘋果木煙燻美國頂級 Prime 牛肉眼配波士頓龍蝦伴香檳魚子醬

Or

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

Dessert

Mango Napoleon w./ Ficus Carica form Turkey & Fruit Panna Cotta 土耳其無花果香芒拿破倫 配 鮮果奶凍

Drink

Unlimited Soft Drinks, Coffee and Tea 任飲汽水, 即磨咖啡或茶

Mon-Thu: \$588 per head

Fri-Sun, Public Holiday / Holiday Eve: \$628 per head

(Additional \$50 with unlimited Wine and Beer for Course Set B)

(紅酒, 白酒及啤酒任飲 只需每位加\$50)

10% service charge