



WOOLLY PIG HK
FESTIVE MENUS 2020















## **CUISINE**

Modern British

#### **GREAT FOR**

Weddings, social gatherings, birthday parties & corporate functions

# LOCATION DETAILS

#### **ADDRESS**

32 Lower Cheung Sha Beach, South Lantau, Hong Kong

#### **EMAIL**

hello@bathers.com.hk

## **PHONE**

+852 2504 4788

# **WEBSITE**

www.bathers.com.hk

# **DIRECTIONS**

By Ferry from Central to Mui Wo (pier 6):

Bus 1, 2 or 4

From Tung Chung MTR:

Bus 11 or 23

Local Lantau Taxis:

6770 7883 or 6089 5571 or 9186 0662

# **RESTAURANT HOURS**

Tuesday - Friday

From 12pm noon onwards

Weekends & Public Holidays

Breakfast from 9am

Reservations of more than 8 people are limited to 11:30am & 3pm

Walk-ins also welcome

# **December Group Feast**

# 4<sup>th</sup> December - 3<sup>rd</sup> January, 2021

# **FESTIVE GROUP MENU**

Group Sharing Menu for Festive Season

HK\$380 + 10% service charge per person

Minimum of 4 guests sharing. Any groups above 8 pax must commit to this menu on 24, 25 & 26 December.

This menu is available along with our a la carte from 4th December - 3rd January.

#### STARTERS TO SHARE

Roasted pumpkin salad, green beans,

feta cheese, chestnut vinaigrette 烤南瓜沙律、青豆、feta芝士、栗子油醋汁

Lantau caesar salad, bacon,

anchovies, croutons, parmesan 凱撒沙律、煙肉、鯷魚、麵包脆粒、巴馬臣芝士 **Poached salmon**, cauliflower salad,

pine nut, lemon mustard dressing 水煮三文魚、椰菜花沙律、松子仁、檸檬芥末醬

Add oysters & champagne,

1 glass & 2 oysters (+130) 加配兩隻生蠔、一杯香檳

#### CHOICE OF MAIN COURSE

Confit turkey breast, cranberry compote, heirloom carrots & hazelnut stuffing 油封火雞胸肉、蔓越莓醬、甘荀、榛子餡

Braised US short rib, charred courgette, balsamic reduction & red pepper remoulade (+50) 慢煮美國牛小排、烤翠玉瓜、濃縮黑醋、紅椒蛋黃醬

Pan seared barramundi, herb roasted agria potatoes & fennel veloute

/ 烤澳洲盲曹魚、香草烤馬鈴薯、茴香Veloute醬汁

Truffled portabello rigatoni,

spinach & parmesan 松露大啡菇通心粉、菠菜、巴馬臣芝士

#### **DESSERT TO SHARE**

Pecan pie with eggnog cream 核桃批、蛋酒忌廉

Eton mess, merinque, strawberry & raspberry ice cream 蛋白酥餅、士多啤梨、紅桑子雪糕

Bookings limited to 11am or 2.30pm for weekend or holiday lunch.

Available for dinner.



# Christmas Turkey at Home

Served Throughout December. Order 10 days advance notice.

# CHRISTMAS TURKEY AT HOME

#### THE WHOLE TURKEY

Served throughout December, please order 10 days in advance

#### STARTERS TO SHARE

Roasted pumpkin salad, green beans, feta cheese, chestnut vinaigrette 烤南瓜沙律、青豆、feta芝土、栗子油醋汁 Charcuterie plate of turkey terrine, parma ham, salami, pickles & house bread 凍肉火難拼盤、巴馬火腿、莎樂美腸、醃菜、自家製麵包 Hummus, olives, crudites & shaved chestnuts 鷹鷹豆泥・柳樹・藤葉ツ建、栗子

#### THE WHOLE TURKEY

Whole roasted herb smoked USDA turkey 香草煙燻原隻火雞

Served with grilled brussel sprouts and kale with chestnut butter & crispy bacon, 烤球芽甘藍、羽衣甘藍、栗子牛油、脆煙肉 Roasted agria potatoes, honey and miso glazed roasted heritage carrots & parsnips, turkey stuffing, 烤馬鈴薯、蜜糖味噌燒蘿蔔、芹菜蘿蔔、火雞餡 Plum & cranberry sauce 梅子、蔓越梅醬

#### **DESSERT TO SHARE**

Whole pecan pie with eggnog cream 原個核桃批、蛋酒忌廉

#### Recommended for 6-8 guests

HK\$2,500 +10% service charge for eat in | HK\$2100 for takeaway & pick up at Bathers. 25th & 26th December pick up limited to before11am.

Book

Book

# 24, 25 & 26 December - Christmas 3 Course Set Menus



# CHRISTMAS AT THE BEACH

Three Course Festive Set Menu | 24 Dec Dinner, 25 Lunch & Dinner, 26 Dec Lunch & Dinner

#### TO START

Butternut squash soup, ricotta dumpling & curried peanuts 胡桃南瓜湯、意式雲吞、咖喱花生

Confit duck leg, mulled wine pear, chestnuts, endive & pickled heirloom carrots 油封鴨服、酒煮香梨、栗子、苦白菜、醃甘荀

Chorizo & prawns, white wine & flatbread (+30) 辣肉腸、大蝦、白酒、薄麵包條

#### MAIN COURSE

Christmas turkey plate, confit breast, roast leg, stuffing, cranberry compote, pumpkin pie & gravy (+50) 火雞拼盤、油封雞胸、烤腿、蔓越莓醬、南瓜批、醬汁

Wagyu Hanger steak, heirloom carrots, courgette, roast artichoke & pepper sauce 和牛腹肉牛扒、甘荀、翠玉瓜、烤雅枝竹、胡椒醬

#### Pan seared barramundi,

herb roasted agria potatoes & fennel veloute 烤澳洲盲曹魚、香草烤馬鈴薯、茴香Veloute醬汁

#### Truffled portabello rigatoni,

spinach & parmesan 松露大啡菇通心粉、菠菜、巴馬臣芝士

#### **TO FINISH**

Eggnog cheesecake brownie with caramel ice cream 蛋酒芝士蛋糕布朗尼、焦糖雪糕

Berry pavlova with vanilla ice cream & white chocolate 莓果蛋白脆餅、雲尼拿雪糕、白朱古力

HK\$380 + 10% service charge per person || Regular kids menu available at \$140 per child + 10% service charge

No a la carte on 24th Dec Xmas Eve dinner, 25th Dec Lunch & Dinner, 26th Dec Lunch.

Lunch seating times are 11am, 11.30 am & 12pm then 2.30pm onwards
Dinner from 5.30pm. Seatings are limited to 2 hours so we may accomodate other guests.

# 24th Dinner:

Festive Set Menu Only (No A La Carte)

# 25<sup>th</sup> Lunch & Dinner:

Festive Set Menu Only (No A La Carte)

# 26th Lunch & Dinner:

Festive Set Menu & A La Carte



Book

# FOR LARGE GROUP BOOKING ENQUIRIES OVER THE FESTIVE PERIOD PLEASE CONTACT

EVENTS@WOOLLYPIGHK.COM

