

Boat Trip Catering Menu

Thai Pomelo Salad Tartlet
泰式柚子沙律杯

Veggie Spring Rolls
with Sweet Plum Sauce
素春卷配甜梅醬

**Chicken Fillet Wrapped
in Pandan Leaf**
炸班蘭葉包雞

Thai Calamari
with Lime & Chili Dressing
泰式魷魚圈

Cocktail Prawns
with Thai Dressing
蝦杯配泰式醬汁

Satay [Chicken | Beef | Pork]
with Peanut Dipping
沙爹[雞肉|牛肉|豬肉]配花生醬

Char-Grilled Sliced Pork Neck
with Thai Herbs
炭燒豬頸肉

Signature Prawn Cakes
招牌炸蝦餅

Crispy Fish Cakes
with Sweet & Chili Sauce
香脆炸魚餅配酸辣醬

Tom Yum Single-Bone Chicken Wings
冬蔭單骨雞翼

Crispy Salmon Wonton
with Red Curry Dipping
炸餛飩三文魚配紅咖哩蘸醬

Coconut Cream & Sago Pudding
椰汁西米糕

Mango Sticky Rice Sushi
香芒糯米飯卷

20 Guests 人份量 | **10** Options 款食物 | **\$4560**

Additional Guest 額外每位 **\$228**

Singha Beer 勝獅啤酒 / Leo Beer 豹王啤酒 /
Tsing Tao Beer 青島啤酒
\$240 (330ml x 12)

The Spectacle Sauvignon Blanc White Wine 白酒 /
The Spectacle Shiraz Red Wine 紅酒
\$180

Coke 可樂 / Coke Zero 零系可樂 /
Sprite 雪碧 / Bonaqua 飛雪水
\$192 (330ml x 24)



McSORLEY'S

BREWHOUSE & GRILL

BOAT TRIP CATERING MENU

Veggie Spring Rolls
with Sweet Chili Sauce
素春卷配甜梅醬

Tomato, Mozzarella & Basil Skewers
with Balsamic Glaze
羅勒蕃茄水牛芝士配意大利黑醋醬

Char-Grilled Chicken Kebabs
with Honey BBQ Glaze
炭燒雞串配蜜糖燒烤醬

Cajun Chicken Wings
with BBQ Sauce
卡珍雞翼配燒烤醬

Chicken Tenders
with Honey Mustard
雞柳配蜜糖芥末醬

Avocado & Crab Salad
牛油果蟹肉沙律

Freshwater Prawn Cocktail
雞尾酒蝦

Brie & Tomato Jam Crostini
布里芝士蕃茄醬烤麵包

Parisian Melon & Prosciutto
法國蜜瓜配帕馬火腿

Smoked Salmon Stuffed Puffs
Dill Cream Cheese
煙三文魚泡芙配香草忌廉芝士

Holiday Foie Gras
with Spiced Apples
鵝肝配香料蘋果

Tender Lamb Loin Skewers
with Rosemary & Capsicum
迷迭香甜椒羊肉串

Prime Beef Sliders
with Caramelized Onions
牛肉漢堡配焦糖洋蔥

Crispy Fish Bites
with Remoulade Sauce
脆炸魚柳配蛋黃醬

**Roasted Beef & Herbed Cheese
on Baguette**
香草芝士烤牛肉法包

NY Cheesecake
with Blueberry Compote
紐約芝士餅配藍莓醬

Chocolate Brownies
with Chocolate Sauce & Toasted Coconut
濃厚朱古力布朗尼配朱古力醬及椰絲

20 Guests 人份量 | **10** Options 款食物 | **\$4560**

Additional Guest 額外每位 \$228

Stella Artois 時代 / Carlsberg 嘉士伯
Tsing Tao 青島 / San Miguel 生力
\$240 (330ml x 12)

The Spectacle Sauvignon Blanc White Wine 白酒 /
The Spectacle Shiraz Red Wine 紅酒
\$180

Coke 可樂 / Coke Zero 零系可樂 /
Sprite 雪碧 / Bonaqua 飛雪水
\$192 (330ml x 24)



marketing@eclipse.com.hk
2544 4401

Minimum order is \$4000 (with inclusion of delivery to Central / Aberdeen / TST)
每單最低消費為\$4000 (並已包運送到中環 / 香港仔 / 尖沙咀 碼頭)

Food contained in aluminium foil trays 所有食物均以錫紙盤盛載
Orders must be placed 4 days in advance 請於最少4日前預訂
All food are cooked in Licensed Restaurant Premises 本公司所有食品均在持牌餐廳製作

McSORLEY'S ~ALE HOUSE~

Boat Trip Catering Menu

— COLD 冷盤 —

Mozzarella & Tomato Skewers
with Pesto Dip
水牛牛芝士蕃茄串配青醬

Four-Cheese Puffs
with Guinness Caramelized Onions & Pistachios
四式芝士泡芙配健力士焦糖洋蔥及開心果

**Balsamic Beetroot,
Goat Cheese & Clafoutis**
黑醋汁紅菜頭羊芝士批

Organic Melon & Prosciutto
有機蜜瓜配帕馬火腿

Sesame-Crusted Tuna Skewers
with Cucumber & Pickle
芝麻吞拿魚青瓜酸瓜串

Smoked Salmon Blinis
with Chive Sour Cream
煙三文魚迷你鬆餅配香蔥酸忌廉

**Smoked Salmon &
Goat Cheese Bruschetta**
煙三文魚羊奶芝士酵母包

Cold-Water Shrimp Cocktail
雞尾酒蝦

Wild Berries Tartlets
with Lemon Zest Crema
野莓檸檬香忌廉批

Baked Mini Christmas Apple Pie
焗迷你聖誕蘋果批

— HOT 熱盤 —

Veggie Samosa
with Mint & Yogurt Sauce
雜菜咖喱角配薄荷乳酪醬

Cheesy Dough Balls
with Honey Mustard
脆炸芝士波配蜜糖芥末醬

Prime Beef & Cheese Sliders
with Caramelized Onions
芝士牛肉漢堡配焦糖洋蔥

Spinach & Cheese Filo Parcels
菠菜芝士酥

Mini Crab Cakes
with Yuzu Aioli
迷你蟹餅配柚子蛋黃醬

Prime Beef Skewers
with Rosemary & Capsicum
迷迭香甜椒牛肉串

Mini Pulled Pork Burger
with Bourbon BBQ Sauce
迷你煙燻手撕豬肉漢堡配波本燒烤醬

Chorizo & Prawns Stewers
大蝦辣肉腸串

Cajun Wings
with Infused BBQ Dip
卡珍雞翼配燒烤醬

— SWEET 甜品 —

NY Cheesecakes
with Lime Zest & Raspberry Coulis
紐約芝士餅配青檸紅莓醬

Coconut Chocolate Brownies
濃厚椰絲朱古力布朗尼

20 Guests 人份量 | **10** Options 款食物 | **\$4560**

Additional Guest 額外每位 **\$228**

Stella Artois 時代 / Carlsberg 嘉士伯
Tsing Tao 青島 / San Miguel 生力
\$240 (330ml x 12)

The Spectacle Sauvignon Blanc White Wine 白酒 /
The Spectacle Shiraz Red Wine 紅酒
\$180

Coke 可樂 / Coke Zero 零系可樂 /
Sprite 雪碧 / Bonaqua 飛雪水
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Boat Trip Catering Menu

— COLD 冷盤 —

**Bocconcini, Pesto, Cherry Tomato,
Semi-Sundried Tomato & Mini Baguette**
水牛芝士青醬雙茄迷你法包

Goat Cheese & Sun-Brushed Tomato Bruschetta
with Organic Avocado Mousse
羊芝士蕃茄乾酵母包配有機牛油果慕絲

Ahi Tuna & Mango Ceviche Tartlets
隨吞拿魚芒果撻

Alaska Crab & Avocado Mousse
with Curry Mango Sauce
阿拉斯加蟹肉及牛油果慕絲配咖喱芒果醬

Organic Melon & Prosciutto
有機蜜瓜配帕馬火腿

**Apple-Wood Smoked Salmon
& Guacamole Crostini**
蘋果木煙燻三文魚及牛油果醬烤麵包

Smoked Salmon Blini
with Dill Crema & Caper
煙三文魚班戟配香草忌廉及酸豆

Fresh Prawns
with Tabasco Cocktail Sauce
新鮮爽蝦配香辣雞尾酒醬

Smoked Salmon & Cheese Puffs
煙三文魚芝士泡芙

— HOT 熱盤 —

Cheesy Dough Balls
with Chipotle Aioli
脆炸芝士波配辣椒蛋黃醬

Jalapeño Poppers
with Guacamole
墨西哥辣椒配牛油果醬

Mini Crab Cakes
with Cocktail Mayo & Mango Salsa
迷你蟹餅配雞尾酒蛋黃及芒果莎莎醬

Mini Cowboy Skewers [Chicken]
迷你香烤雞肉串

Mini Cowboy Skewers [Pork]
迷你香烤豬肉串

**Cumin & Cayenne-Rubbed
Coyote Wings**
招牌香草雞翼

Baked Wild Mushroom & Cheese Tarts
焗野菌芝士撻

Smoked Pulled Pork Sliders
煙燻手撕豬肉漢堡

Smoked Pulled Pork Nachos
with Guacamole
煙燻手撕豬肉薄脆配牛油果醬

— SWEET 甜品 —

NY Cheesecake
with Lime Zest & Raspberry Coulis
紐約芝士餅配青檸紅莓醬

**Baked Mini Christmas
Apple Pie**
焗迷你聖誕蘋果批

Coconut Chocolate Brownies
濃厚椰絲朱古力布朗尼

Passion Fruit Cheesecakes
熱情果芝士餅

Mini Rustic Carrot Cakes
迷你傳統甘荀蛋糕

20 Guests 人份量 | **10** Options 款食物 | **\$4560**

Additional Guest 額外每位 \$228

Corona 可樂娜 /
Carlsberg 嘉士伯 / San Miguel 生力
\$240 (330ml x 12)

The Spectacle Sauvignon Blanc White Wine 白酒 /
The Spectacle Shiraz Red Wine 紅酒
\$180

Coke 可樂 / Coke Zero 零系可樂 /
Sprite 雪碧 / Bonaqua 飛雪水
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NIBBLES 小食

Homemade Tortilla Chips
with Guacamole & Red Salsa
自家製墨西哥玉米脆片 配牛油果醬及紅蕃茄醬

Mini Mozzarella & Cherry Tomato Skewers
迷你水牛芝士車厘茄串

Seared Tuna & Cucumber Skewers
輕煎吞拿魚青瓜串

Corn on the Cob
燒香甜粟米

SANDWICHES 三文治

Ciabatta Sandwiches
with Grated Cheese & Chunky Red Salsa
意大利軟包三文治 配芝士碎及紅蕃茄醬

Grilled Chicken & Avocado Mexican Wrap Sandwiches
牛油果燒雞墨西哥卷

Roast Beef with Peppers Mexican Wrap Sandwiches
甜椒烤牛肉墨西哥卷

Mexican Three Bean Salad
墨西哥三色豆沙律

SALADS 沙律
Caesar Salad
with Grilled Chicken
香烤雞肉凱撒沙律

Rainbow Pasta Salad
with Peppers, Corn & Avocado
彩色螺絲粉沙律 配甜椒、粟米及牛油果

DESSERT 甜品

Rich Chocolate Brownie Bites
濃厚朱古力布朗尼

20 Guests | **\$6480**
人份量

Additional Guest 額外每位 **\$320**

The Spectacle Sauvignon Blanc White Wine 白酒 /
The Spectacle Shiraz Red Wine 紅酒
\$180

Stella Artois 時代 / Carlsberg 嘉士伯 /
Tsing Tao 青島 / San Miguel 生力
\$240 (330ml x 12)

Coke 可樂 / Coke Zero 零系可樂 /
Sprite 雪碧 / Bonaqua 飛雪水
\$192 (330ml x 24)

