



UniQue

unique business entertaining...

a nourishing episode

dining

and business entertaining at unique

can be more than "Wine & Dine", but a delight of professional food and beverage experience by our team of creative and energetic chefs to impress your VIPs with. We offer the best of the best seasonal gourmet food for your business entertaining lunch or dinner that **UniQue** has to offer.



this winter, our chefs

have prepared you some nourishing and healthy dishes. Read on to see our sample menus, available for any booking of 4 persons or more in the comfort of our VIP dining room for more privacy.

Baked Duckling
with Glutinous Rice

銀錫荷香糯米煨鴨

\$350
set menu (Sample)

Sea Scallop with Salty Egg York
Crab Roe White Wine Sauce
黃金焗帶子、白酒蟹籽汁

Wild Mushroom Cappuccino
松露野菌濃湯

Pan Seared Snapper with Pomelo Egg Yolk Emulsion
香煎鯛魚柳配柚子蛋黃醬

Or或

Slow Roasted Australian Prime Rib Eye Steak, Burgundy Jus
慢燒澳洲肉眼扒、紅酒汁

Tiramisu Cake
意大利芝士蛋糕

Coffee or Tea
咖啡或茶

A Glass of Soft Drink, Chilled Orange Juice or
House Red or White Wine with Our Compliments
奉送汽水、橙汁或指定紅、白餐酒乙杯

HK\$350 nett per person
每位港幣350元正



Pan Fried Foie Gras
18-year Balsamic Vinegar

香煎鵝肝、意大利陳醋

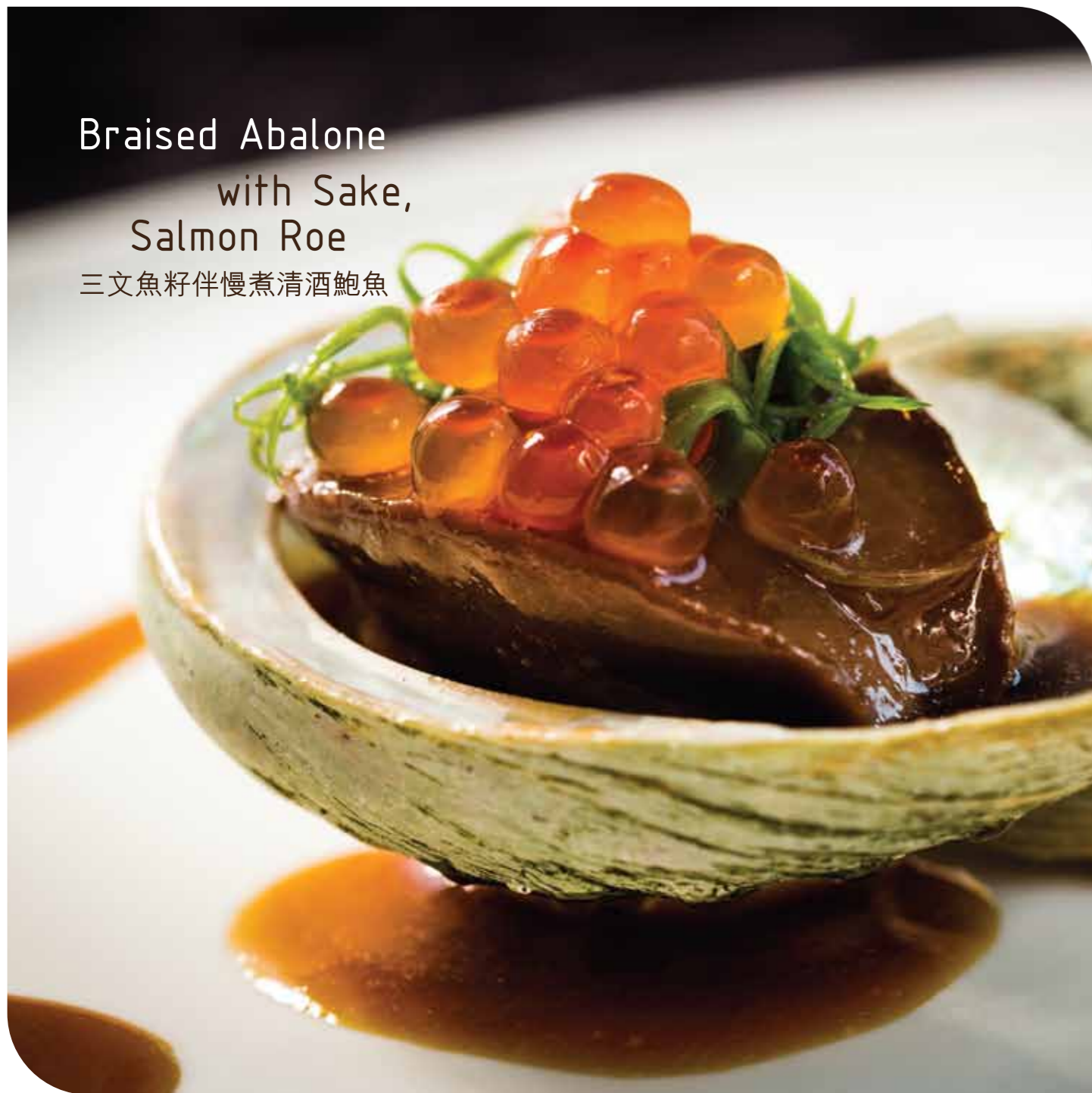


Bouillabaisse

海龍皇湯

Braised Abalone
with Sake,
Salmon Roe

三文魚籽伴慢煮清酒鮑魚



\$600

signature menu

(Seasonal)

Pan Fried Foie Gras

18-year Balsamic Vinegar

香煎鵝肝、意大利陳醋

Braised Abalone with Sake, Salmon Roe

三文魚籽伴慢煮清酒鮑魚

Bouillabaisse

海龍皇湯

Roasted Baby Pork Belly, Imperial King Prawn

脆烤自家製燒腩仔、御前大蝦

Baked Duckling with Glutinous Rice

銀錫荷香糯米煨鴨

Pineapple & Omenthus Marble Egg Pudding

冰花鳳梨桂花糕

Coffee or Tea

咖啡或茶

A Glass of Soft Drink, Chilled Orange Juice or

House Red or White Wine with Our Compliments

奉送汽水、橙汁或指定紅、白餐酒乙杯

HK\$600 nett per person

每位港幣600元正





set menu 套餐

Parma Ham and Melon,
Crispy Shrimp Kataif with Coffee Cream
巴馬火腿配蜜瓜、香脆龍鬚蝦球伴黑醋咖啡醬

Saffron Tomato Lobster Soup
酒香西班牙紅花龍蝦湯

Roasted Australian Lamb Rack Provençal, Garlic Jus
燒澳洲羊架、蒜香汁

or 或

Oven Baked Cod Fillet, Garlic Cheese,
Spicy Tomato Salsa
蒜香芝士焗鱈魚柳、意大利茄醬

Serradura · Fresh Fruits
葡式木糠布甸 · 鮮果甫

Coffee or Tea
咖啡或茶

A Glass of Soft Drink, Chilled Orange Juice or
House Red or White Wine with Our Compliments
奉送汽水、橙汁或指定紅、白餐酒乙杯

HK\$450 nett per person
每位港幣450元正

set menu 套餐

Appetizer Trio
前菜三重奏
(Salmon and Bean Curd, Crispy Olive Pork Ribs, Spicy Cucumber)
(鮑汁豆腐三文魚、香脆欖菜骨、川辣拍黃瓜)

Crispy King Prawn with Salty Egg Yolk,
Truffle and Green Perilla Leaf
青紫蘇、松露黃金大蝦球

Double Boiled Sesame Chicken Soup with
Yunnan Ham and Cordyceps Flowers
蟲草花雲腿燉芝麻雞

Braised Black Mushroom with Goose Web
and Abalone Sauce
鮑汁北菇鵝掌

Steamed Cod Fillet with Black Bean Olive Paste
Served with Trio Rice Wrapped in Lotus Leaves
欖菜豆豉蒸鱈魚柳配荷香三色糙米

Chilled Sweet Fermented Rice Soup with Lychee
酒釀冰花荔枝凍露

Jasmine Tea
香片茶

A Glass of Soft Drink, Chilled Orange Juice or
House Red or White Wine with Our Compliments
奉送汽水、橙汁或指定紅、白餐酒乙杯

HK\$450 nett per person
每位港幣450元正

set menu 套餐

Red Wine Tomato Salad with Balsamic Reduction
紅酒蕃茄沙律

Double Boiled Sea Whelk Soup with
Dried Longan with Cordyceps Flowers
蟲草花桂圓杞子燉螺頭

Slow Cooked US Rib Eye, Burgundy Jus
慢燒美國肉眼、香蔥紅酒汁

Steamed Halibut Fillet with
Preserved Vegetables and Garlic
冬菜蒜香蒸比目魚柳

Porcini Risotto with Parmesan Cheese
野菌芝士意大利飯

Carrot Cake · Fresh Fruit
甘笋蛋糕 · 鮮果圃

Coffee or Tea
咖啡或茶

A Glass of Soft Drink, Chilled Orange Juice or
House Red or White Wine with Our Compliments
奉送汽水、橙汁或指定紅、白餐酒乙杯

HK\$550 nett per person
每位港幣550元正

set menu 套餐

Sea Urchin with Crunchy Avocado Cake
香脆牛油梨伴海膽

Crispy Pork Rib with Salty Egg Yolk,
Wasabi Green Mango Dip
一口黃金豚肉、山葵青芒醬

Organic Pumpkin Soup, Puff Pastry
有機南瓜酥皮湯

Pan Fried Cod Fillet with Foie Gras and
Dark Chocolate Salsa
香煎鱈魚柳、法國鵝肝伴朱古力莎莎

or 或

Grilled Rib Eye Steak and Tiger Prawn,
Hollandaise Sauce
烤肉眼扒及香煎大蝦、荷蘭汁

Fried Rice with Crab Meat and Salty Egg York
黃金蟹肉炒飯

Serradura · Apple Crumble · Crème Brulee
木糠布甸 · 蘋果金寶 · 法式燉蛋

Coffee or Tea
咖啡或茶

A Glass of Soft Drink, Chilled Orange Juice or
House Red or White Wine with Our Compliments
奉送汽水、橙汁或指定紅、白餐酒乙杯

HK\$600 nett per person
每位港幣600元正

Sage

Event Venue	Area		Height		Set Up	
	m ²	ft ²	m	ft	Boardroom	Banquet
Sage	41	441	2.6	8.5	16 persons	24 persons

Patio

Event Venue	Area		Height		Set Up
	m ²	ft ²	m	ft	Cocktail
Patio	41	441	-	-	20 persons

Thyme & Lemongrass

Event Venue	Area		Height		Set Up
	m ²	ft ²	m	ft	Banquet
Thyme	34	366	2.6	8.5	12 persons
Lemongrass	55	592	2.6	8.5	24 persons
Thyme & Lemongrass	89	958	2.6	8.5	36 persons



"We are flexible in pricing to suit your different needs."

Relax and enjoy a sumptuous meal with your guests at any of our three private dining rooms, Sage, Thyme and Lemongrass.

Please contact our Christopher Shum or Tommy Yip for details. t: 3701 8800 / 3701 8822



UniQue

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