

1 - 23

DECEMBER

“cafécausette...”

FESTIVE LUNCH & DINNER MENU

Wild Mushroom Creamy Soup

Chestnut, Mushroom, Truffle, Croutons

or

Duck Confit Salad

Rocket, Mushroom, Beetroot, Ratte Potato, Dijon Mustard Dressing

or

Scottish Salmon Tartare

Avocado, Piquillo Pepper, Radish, Extra Virgin Olive Oil, Lime, Crispy Sourdough



Roasted Organic Chicken Roll

Sweet Chestnuts, Maitake, Brussels Sprouts, Bacon, Madeira Cream Sauce

or

Five-Spice Iberico Pork Chop

Garlic Mash, Caramelised Apple, Broccolini, Sherry Cream Sauce

or

Fillet of Seabass

Clam, Chorizo Cassoulet, Cannellini Beans, Herbs Butter Sauce



Crème Brûlée

Eggnog, Orange Ice Cream

or

Gingerbread Trifle

Raspberry Compote, Cassis Ice Cream



Coffee or Tea

2-course Set HKD538 | 3-course Set HKD638

1 – 31

DECEMBER

“cafécausette...”

FESTIVE AFTERNOON TEA MENU

Sandwiches

*Smoked Turkey, Cranberry, Butternut Squash
Prime Rib Eye, Horseradish, Arugula, Red Onion Jam
Prawn Cocktail, Mango, Chive, Lettuce
Truffle Egg Salad, Mayonnaise, Herbs, Cucumber*

Desserts

***for one person, please select three items from below*

*Salted Caramel and Baked Apple Macaron
Blackcurrant & Chestnut Petit Gateaux
Roasted Cashew Nut Praline, Milk Chocolate Tartlet
Traditional English Fruitcake
Yule Log, Raspberry Chocolate, Hazelnut Mousseline*

Baked

*Mince Pie
Dresden Stollen
Gingerbread*

Scones

*Plain Scone
Raisin Scone
Rose Petal Jam
Clotted Cream*

1 – 23, December 2025

HKD468 for one person

HKD888 for two persons

24 – 31 December 2025

1 January 2026

HKD488 for one person including a glass of sparkling tea

HKD928 for two persons including a glass of sparkling tea

Additional HKD188 for one glass of house Champagne

Additional HKD208 for one glass of rosé Champagne

24

DECEMBER

“cafécausette...”

CHRISTMAS EVE LUNCH MENU

Lobster Bisque

Cognac, Tarragon Cream

or

Duck Confit Salad

Rocket, Mushroom, Beetroot, Ratte Potato, Dijon Mustard Dressing

or

Scottish Salmon Tartare

Avocado, Piquillo Pepper, Radish, Extra Virgin Olive Oil, Lime, Crispy Sourdough

❧

Five-Spice Iberico Pork Chop

Garlic Mash, Caramelised Apple, Broccolini, Sherry Cream Sauce

or

Fillet of Seabass

Clam, Chorizo Cassoulet, Cannellini Beans, Herbs Butter Sauce

or

Roasted Turkey

Roasted Potato, Brussels Sprouts, Stuffing, Cranberry, Giblet Gravy

❧

Traditional Dark Chocolate Yule Log

Winter Berries, Cherry Brandy Ice Cream

❧

Coffee or Tea

3-course Set HKD698

Additional HKD188 for one glass of house Champagne

Additional HKD208 for one glass of rosé Champagne

24

DECEMBER

“cafécausette...”

CHRISTMAS EVE DINNER MENU

Assorted Sashimi

*Hokkaido Scallop, Salmon, Tuna, Hamachi, Sweet Shrimp
Sushi Gari, Wasabi, Japanese Soy Sauce*



*Creamy Butternut Squash & Chestnut Soup
Crispy Bacon, Pumpkin Seeds, Sage Leaves*



*Fillet Mignon Steak Topped with Blue Crab Meat
Sautéed Green Bean, Crispy Finger Potato, Gruyere, Hollandaise Sauce
Or
Prosciutto Wrapped Black Cod Fillet
Seared, Organic Maitake, Asparagus, Gnocchi, Truffle Chicken Consommé
Or
Roasted Turkey
Roasted Potato, Brussels Sprouts, Stuffing, Cranberry, Giblet Gravy*



*Baked Alaska
Vanilla, Raspberry, Meringue
Or
Traditional Dark Chocolate Yule Log
Winter Berries, Cherry Brandy Ice Cream*



Coffee or Tea

*4-course Set HKD 1,088 including a glass of house Champagne
HKD 588 for children 11 years old or below*

25

DECEMBER

“cafécausette...”

CHRISTMAS DAY LUNCH & DINNER MENU

Assorted Sashimi

Hokkaido Scallop, Salmon, Tuna, Hamachi, Sweet Shrimp

Sushi Gari, Wasabi, Japanese Soy Sauce



Creamy Butternut Squash & Chestnut Soup

Crispy Bacon, Pumpkin Seeds, Sage Leaves



Fillet Mignon Steak Topped with Blue Crab Meat

Sautéed Green Bean, Crispy Finger Potato, Gruyere, Hollandaise Sauce

Or

Prosciutto Wrapped Black Cod Fillet

Seared, Organic Maitake, Asparagus, Gnocchi, Truffle Chicken Consommé

Or

Roasted Turkey

Roasted Potato, Brussels Sprouts, Stuffing, Cranberry, Giblet Gravy



Baked Alaska

Vanilla, Raspberry, Meringue

Or

Traditional Dark Chocolate Yule Log

Winter Berries, Cherry Brandy Ice Cream



Coffee or Tea

HKD1,088 per person including a glass of R de Ruinart Brut NV

HKD588 for children 11 years old or below

26 – 30

DECEMBER

“cafécausette...”

FESTIVE LUNCH & DINNER MENU

Wild Mushroom Creamy Soup

Chestnut, Mushroom, Truffle, Croutons

Or

Duck Confit Salad

Rocket, Mushroom, Beetroot, Ratte Potato, Dijon Mustard Dressing

Or

Scottish Salmon Tartare

Avocado, Piquillo Pepper, Radish, Extra Virgin Olive Oil, Lime, Crispy Sourdough



Roasted Organic Chicken Roll

Sweet Chestnuts, Maitake, Brussels Sprouts, Bacon, Madeira Cream Sauce

Or

Five-Spice Iberico Pork Chop

Garlic Mash, Caramelised Apple, Broccolini, Sherry Cream Sauce

Or

Fillet of Seabass

Clam, Chorizo Cassoulet, Cannellini Beans, Herbs Butter Sauce



Traditional Dark Chocolate Yule Log

Winter Berries, Cherry Brandy Ice Cream



Coffee or Tea

2-course Set HKD538 | 3-course Set HKD638

31

DECEMBER

“cafécausette...”

NEW YEAR'S EVE LUNCH MENU

Wild Mushroom Creamy Soup

Chestnut, Mushroom, Truffle, Croutons

Or

Duck Confit Salad

Rocket, Mushroom, Beetroot, Ratte Potato, Dijon Mustard Dressing

Or

Scottish Salmon Tartare

Avocado, Piquillo Pepper, Radish, Extra Virgin Olive Oil, Lime, Crispy Sourdough

❧

Roasted Organic Chicken Roll

Sweet Chestnuts, Maitake, Brussels Sprouts, Bacon, Madeira Cream Sauce

Or

Five-Spice Iberico Pork Chop

Garlic Mash, Caramelised Apple, Broccolini, Sherry Cream Sauce

Or

Fillet of Seabass

Clam, Chorizo Cassoulet, Cannellini Beans, Herbs Butter Sauce

❧

Baked Alaska

Vanilla, Raspberry, Meringue

❧

Coffee or Tea

HKD698 including a glass of house Champagne

31

DECEMBER

“cafécausette...”

NEW YEAR'S EVE DINNER MENU

Red Prawn Tartare

Tatami Iwashi, Broccolini, Sweet Peas, Cherry Tomato, Harissa Dressing
Or

Hokkaido Scallop Ceviche

Fennel, Orange, Artichoke, Celery, Yuzu Pepper, Citrus Dressing



Pan-seared Foie Gras

Figs, Smoked Duck Breast, Or Jelly, Balsamic Glaze, Brioche
Or

Boston Lobster Spring Roll

Tobiko, Seaweed, Daikon & Cucumber Salad, Chilli Lime Mayonnaise



Iberico Pork Pluma

Grilled, Green Asparagus, Ratte Potato, Sesame, Yuzu Pepper, Black Truffle Mayonnaise
Or

Pan-seared Toothfish Fillet

Caviar, Celeriac Mash, Pine Nuts, Vodka Cream Sauce



Dessert Platter

Golden Baubles

Cinnamon Crèmeux, Caramel Apple

Opera

Espresso, Almond Sponge, Crunchy
Tart

Red Fruit Marmalade, Lychee Jelly

Chocolate Entremet

70% Guanaja, Hazelnut Praline

Champagne Sorbet

Mixed Berries



Coffee or Tea

4-course HKD1,288 including a glass of house Champagne and a glass of wine

HKD1,188 per including a glass of sparkling tea

HKD688 for children 11 years old or below

1

January

“cafécausette...”

NEW YEAR'S DAY LUNCH & DINNER MENU

Wild Mushroom Creamy Soup

Chestnut, Mushroom, Truffle, Croutons

Or

Duck Confit Salad

Rocket, Mushroom, Beetroot, Ratte Potato, Dijon Mustard Dressing

Or

Scottish Salmon Tartare

Avocado, Piquillo Pepper, Radish, Extra Virgin Olive Oil, Lime, Crispy Sourdough

❧

Roasted Organic Chicken Roll

Sweet Chestnuts, Maitake, Brussels Sprouts, Bacon, Madeira Cream Sauce

Or

Five-Spice Iberico Pork Chop

Garlic Mash, Caramelised Apple, Broccolini, Sherry Cream Sauce

Or

Fillet of Seabass

Clam, Chorizo Cassoulet, Cannellini Beans, Herbs Butter Sauce

❧

Traditional Dark Chocolate Yule Log

Winter Berries, Cherry Brandy Ice Cream

❧

Coffee or Tea

2-course Set HKD538 | 3-course Set HKD638