

# EIFFEL BISTRO

CAFÉ CLAUDEL  
法國巴黎小館



Pastis  
BISTRO FRANÇAIS

*Nissa  
la Bella*

METROPOLITAIN  
• BISTRO DE PARIS •



P  
Pastis Group  
Since 2009

## THE SPACE

Just a few steps away from the buzzing City Plaza, Eiffel Bistro is a neighbourhood Parisian-style bistro specialising in French cuisine. With a chic interior and convivial atmosphere, this 72-seater restaurant is perfect for any size event, from small celebrations, to drinks parties and whole restaurant take overs.

### CAPACITY

60 seated

72 seated including high tables

100 standing

### EXCLUSIVE HIRE – MIN SPENDS

#### Monday - Thursday

12-3pm - \$18,000

3-5pm - \$4,000

6pm onwards - \$20,000

#### Friday

12-3pm - \$22,000

3-5pm - \$5,000

6pm onwards - \$28,000

#### Saturday, Sunday & Public Holidays

12-3pm - \$15,000

3-5pm - \$4,000

6pm onwards - \$20,000



## THE FOOD

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A bistro in its original Parisian incarnation is a small restaurant, serving moderately priced simple meals with a focus on French home-style cooking. Holding true to that notion and using the best possible ingredients sourced both locally and internationally (with some obvious favourite ingredients coming from France of course ;) we have created a menu that transports its guests to France where they can enjoy traditional favourites such as escargot, croque monsieur and sole meunière as well as some more international crowd pleasers including a choice of steaks, spaghetti carbonara and the Eiffel burger!



# THE MENUS

We have put together sample menus based on our à la carte menus, however these are just examples to give an idea of prices, should you wish to book an event with us, we will customise a menu for you based on our à la carte menu to suit your event and budget.

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## EXAMPLE LUNCH SET MENU - \$238 – 4 course menu

### Appetizer

Creamy Ginger Pumpkin Soup (Soup of the day)

### Sharing Starters

Niçoise Salad w/ Tuna, Bell Pepper, Celery, Olives, French Beans, Red Onions & Anchovies

### Main Courses (Choose one)

Sautéed Linguini w/ Clams & White Wine Cream Sauce

or

Thin Mackerel Tart w/ Confit Onion, Sun-Dried Tomato, Eggplant Caviar & Arugula & Green Salad

or

Baked Braised Chicken Leg w/ Red Wine, served w/ Roasted Potato & Confit Purple Cabbage

or

Grilled U.S. Hanger Steak w/ French Fries, Béarnaise sauce & mix salad

### Dessert

Thin French Crêpes, w/ Chocolate & Hazelnut Sauce

### Drinks

Filter Coffee or tea after meal is included

## EXAMPLE LUNCH SET MENU - \$350- 4 course menu + drink

### Appetizer

Soup of the day

### Sharing Starter

Quinoa Salad w/ tuna

### Main Courses (Choose one)

Orecchiette with spinach, porcini mushroom, pine nut, cooked with white wine and Pecorino Romano

or

Grilled sea bream and fennel, glazed pink radish, lime and olive oil drizzle

or

Slow Cooked Pork Rack w/ fried potato cubes & pork jus

or

U.S. Hanger Steak served w/ French fries, mixed salad & Béarnaise sauce

### Dessert

Dessert of the day

### Drinks

1 glasses of the following drinks

Soft Drinks or Juices or House Red, House White/Draught Beers

Filter Coffee or tea after meal is included

# THE MENUS continued

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## EXAMPLE DINNER SET MENU - \$450 - 4 course Menu

### Appetizer

Soup of the day

### Sharing Starter

Quinoa Salad with Tuna

### Main Courses (Choose one)

Orecchiette with spinach, porcini mushroom, pine nut, cooked with white wine and Pecorino Romano

Grilled sea bream and fennel, glazed pink radish, lime and olive oil drizzle

Slow Cooked Pork Rack w/ fried potato cubes & pork jus

U.S. Hanger Steak served w/ French Fries, Béarnaise Sauce & Mixed Salad

### Dessert (Choose one)

Dessert of the day 1

Cheese Board 5 x cheese

### Drinks (1 glass of the following)

House Red, House White/ Peroni (Bottle Beer) or Soft Drinks or Fruit Juices or Sparkling Grape Juice

Filter Coffee or tea after meal is included

## EXAMPLE DINNER SET MENU - \$680 - 4 course Menu

### Appetizer

Roasted butternut squash & roasted red pepper soup

### Platter as starter (Choose one)

Tuna Tartar w/ Soy Sauce and Sesame Oil Dressing

Beef Carpaccio & fresh goats cheese ravioli w/ hazelnut crumbs

Grilled scallop w/ mashed green peas & bacon

### Main Courses (Choose one)

Roasted Lamb rack w/ mashed chick peas, garlic cream and broad beans in fig vinaigrette

"Chateau Brillant de Boeuf" Whole roasted beef tenderloin w/ black truffle mash, burnt baby leek and beetroot juice

Confit Boston Lobster with Espelette pepper w / black squid ink spaghetti and parmesan salsa

Baked Sea Bass fillet w / ratatouille (eggplant, mixed bell peppers, onions, tomatoes & zucchini)

### Sharing Desserts (5th & 6th courses)

Cheese plate: selection of affianced cheese, apples, grapes & walnuts

Chocolate Moellëux

Tart Tatin

Mango & Coconut Cake

Luxury Cheese Board

Filter Coffee or tea after meal is included

## CANAPÉS

If you are looking for something more relaxed, we can offer a beautiful selection of Canapés for receptions or pre diiner events, ranging from regular to premium depending on your budget.

### Canapé Menu – Min order 10 people / 10 x canapes per person

**Regular Package = \$248 pp** / choose a maximum of 5 canapes from regular or sweet canapés

**Premium Package = \$300 pp** / choose a combination of any canapes from regular / premium / sweet)

#### Savoury – Regular Canapés

- Mini Croque Monsieur
- Mini Margherita Pizza
- Mini Quiche
- Gougère (Cheese pastry)
- Comté and Bayonne Ham Wrap
- Country Pâté with Gherkins
- Duck Rillettes on Toast
- Salmon Rillettes on Toast
- Shrimp and Chorizo Skewer
- Shrimp and Edamame Purée on Blini

#### Savory – Premium Canapés

- Tuna Tartare on Toast
- Deviled Quail Egg and Caviar on Toast
- Foie Gras Mousse on Toast
- Beef Tartare on Toast
- Salmon Roe and Sour Cream on Blini
- Smoked Salmon with Yogurt and Cucumber on Toast

#### Sweet Canapés

- Dark Chocolate Pear Cake
- Macaron
- Mini Brownie
- Mini Fruit Tart
- Mini Lemon Tart



#### Platters (serves 2-4pax)

Cheese Platter / \$220

Cold cut platter / \$220

Cheese & Cold Cut Platter / \$300

## DRINKS PACKAGES

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### FREE –FLOW PACKAGES

2 hours – Basic Package

House wine / beer / soft drinks **\$188**

Champagne Ayala + house wine and beer  
**\$348**

+ extra 1 hour **\$150 pp**

\*We can arrange for bespoke drinks packages based on your requirements and budget! Just get in touch and we can work together on the perfect package for your event.



## BOOK YOUR EVENT WITH US

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### ADDRESS:

Eiffel Bistro  
Shop G514, Hing On Mansion,  
Taikoo Shing, Hong Kong  
Tel: [2446 1598](tel:24461598)  
www: [pastis.hk/#/restaurants/eiffel-bistro](http://pastis.hk/#/restaurants/eiffel-bistro)

### CONTACT:

Tom Wong - Restaurant Manager  
Mob: [9227 0664](tel:92270664)  
Email: [tom.wong@pastis.hk](mailto:tom.wong@pastis.hk)