



ANTOINETTE

PRIVATE EVENTS
(IN STORE)

ANTOINETTE OUTLET BOOKING CHARGES

Antoinette, Mandarin Gallery			
Seating Capacity: 30pax			
	Lunch (11am – 3pm)	High Tea (3pm – 6pm)	Dinner (6pm – 10pm)
Weekday (Mon – Fri)	\$2,500++	\$2,000++	\$2,500++
Weekend (Sat – Sun)	\$3,500++	\$3,000++	\$3,500++

Antoinette, Penhas Road			
Seating Capacity: 50pax			
	Lunch (11am – 3pm)	High Tea (3pm – 6pm)	Dinner (6pm – 10pm)
Weekday (Mon – Fri)	\$3,500++	\$3,000++	\$4,500++
Weekend (Sat – Sun)	\$4,500++	\$3,500++	\$5,000++

**Prices include food & beverages for the stated capacity*

**Prices are subjected to 10% service charge and prevailing government taxes*



ANTOINETTE

ANTOINETTE OUTLET MANDARIN GALLERY



ANTOINETTE OUTLET PENHAS



SAMPLE LUNCH BUFFET MENU

PLATTERS AT THE TABLE

Smoked salmon profiterole with dill perfumed crème Chantilly

~

Pink shrimp cocktail in petit pain au lait

~

Petit sandwich Antoinette

Pain de mie filled with crab and yuzu mimosa

~

Mini morello cherry tart

~

Petit mushroom bouchees

~

Assortment of petit macarons

BUFFET

Salad Concorde

~

Tomato and mushroom quiche

~

Mini cheeseburgers

~

Chicken and mushroom doria

~

Seafood penne pasta

(to be continued on next page)



ANTOINETTE

SAMPLE LUNCH BUFFET MENU (continued)

A LA CARTE

Choice of eggs

~

French toast with maple syrup and crème Chantilly

SWEETS

Lemon meringue tart

~

Assortment of viennoiserie

Mini butter croissant, hazelnut swirl, pain au chocolat, pear danish

~

Le Royale

~

Mini choux a la crème

~

Assortment of lollipops in birdcage

Gateaux, praline profiterole, chocolate lollipop, cassis marshmallow and strawberries dipped in chocolate

Beverages

Free flow option

Sparkling water, orange juice, brewed coffee and English tea



ANTOINETTE

SAMPLE LUNCH SET MENU + KIDS PLATTER

1ST APPETIZER

Country Style Mushroom Soup
Antoinette's signature mushroom soup with toasted country bread

2nd APPETIZER

Tartine de Niçoise
Butter lettuce, French bean, tomato, olives, 3 minute egg, anchovy, seared tuna, served on sour dough

MAIN

Choice of one option

Seafood Ravioli
With beurre blanc and caviar

~

Boeuf Bourguignon
Classic Burgundy style red wine braised beef with pomme puree and seasonal vegetables

~

Confit de Poitrine de Porc
Traditional French style pork belly confit served with garlic mash, seasonal vegetables and mustard sauce

DESSERT

Rouge
Hazelnut praline with hazelnut nougatine, milk chocolate foam and raspberry snow

Petit Four
set of 4 petit chocolate(s) and/or petit macaron(s) of the day

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ANTOINETTE

KIDS PLATTER (continued)

SAVORIES

Mini Chicken Cheeseburger

~

Color Fusilli with Homemade Meatballs in Tomato Sauce

~

Grilled Seasonal Vegetables

SWEETS

Mini Chocolate Cupcake with Marshmallow Fluff

~

Assortment of Petit Macarons

~

Mini Pear Tart

BEVERAGES

Sparkling water, orange juice and soft drinks



ANTOINETTE

SAMPLE HI-TEA SET MENU

SAVORIES

Assortment of Finger Sandwiches
Cucumber, truffle egg, ham and cheese

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Petit Lobster Roll

~

Smoked Duck with Orange Caramel Dressing in Petit Pita

~

White Wine Seafood with Caviar Bouchees

~

Salmon Gravlax with Pickled Cucumber on Lemon Scones

~

Mediterranean Vegetable Ragout in Savory Tartlet

~

Sautéed Mushroom with Thyme Profiterole

SWEETS

Assortment of Viennoisseries
Kouglof, Almond Croissant, Pain au Chocolat, Hazelnut Swirl

~

Assortment of Petit Macarons

~

Le Royale

Dark chocolate 64%, chocolate genoise, hazelnut feuilletine

~

Mini Morello Cherry Tart

~

Scones with Homemade Confiture and Crème Chantilly

ITEMS TO BE SERVED ON 3-TIER STANDS



ANTOINETTE