

*Jimmy's Kitchen*  
SINCE 1928

太平山 餐厅  
THE PEAK LOOKOUT  
HONG KONG



SPANISH  
TAPAS  
BAR

  
AGAVE  
central · wan chai



KAKURE



IZA  
いざ居酒屋



HON 店 10  
shokudo moderne

饕餮 | epicurean group

[www.epicurean.com.hk](http://www.epicurean.com.hk)



## Our Story

Epicureanism; devotion to living well and appreciating fine food & drink. Founded in 1991, Epicurean Group is one of the leading hospitality groups in Hong Kong that owns and operates a diversified portfolio of food and beverage outlets in Hong Kong, China and Japan.

With over 30 iconic restaurants and bars that are the preferred dining destinations for our guests, Epicurean Group is a leader in the development, management and operation of innovative food and beverage concepts, offering a diverse range dining experiences. Popular brands include: The Peak Lookout, Jimmy's Kitchen, Agave, Pica Pica, Kakure, Hon I0, Iza, Naha and Fujiyama Mama.



## THE PEAK LOOKOUT

In a world full of constant changes, The Peak Lookout has remained a Hong Kong landmark and favourite amongst neighbourhood families, corporates, locals and tourists alike. Situated at Victoria Peak, high above the city- is one of the world's most breathtaking views and locations. The Grade II historical building features a stunning terrace and garden overlooking the Pok Fu Lam Country Park and South China Sea.

The menu is curated to feature an extensive international cuisine for brunch, lunch, dinners, wedding banquets and corporate events. Our well-stocked bar offers a comprehensive selection of cocktails and beverages. Whether it is a small intimate affair or a large garden wedding, our experienced Sales & Events team is delighted to make your event a stress-free & memorable occasion for you and your guests.

### Venue Contact

#### Address

121 Peak Road, The Peak, HK

#### Opening Hours

Mon to Fri open 11:30am - 11:00pm

Sat, Sun & Public Holidays 8:30am - 11:00pm  
(Kitchen last order 10:30pm daily)

Sat, Sun & Public Holidays 8:30am - 11:00am

#### Contact

852 2849 1000

[info@peaklookout.com.hk](mailto:info@peaklookout.com.hk)

### Event Team

#### Queenie Fan

Manager Sales & Events

852 2532 6277

[queeniefan@epicurean.com.hk](mailto:queeniefan@epicurean.com.hk)

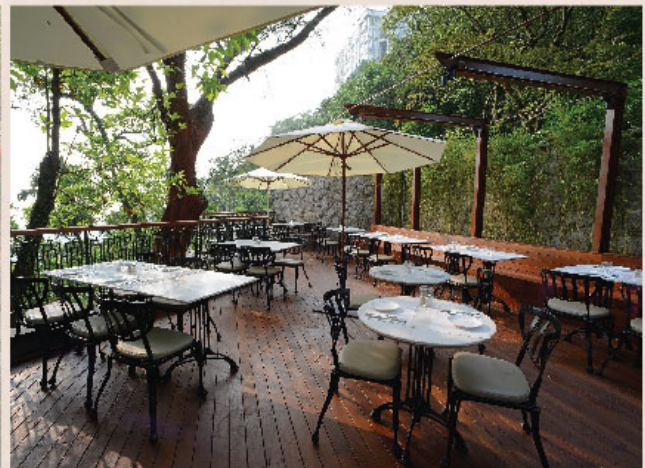
#### Ivy Chan

Sales Coordinator

852 2532 6274

[ivychan@epicurean.com.hk](mailto:ivychan@epicurean.com.hk)

# EXTERIOR / INTERIOR



## OUR CUISINE

Our extensive international menu is made up of elegant Asian favourites, classic Western dishes, jet-fresh seafood items at our oyster bar, open-flamed charcoal barbecues and an exciting range of Chef specials.

The drinks list includes a variety of spirits, cocktails, craft beers and great classic wines from the best regions around the world.







# MENUS AVAILABLE



**LUNCH MENUS**

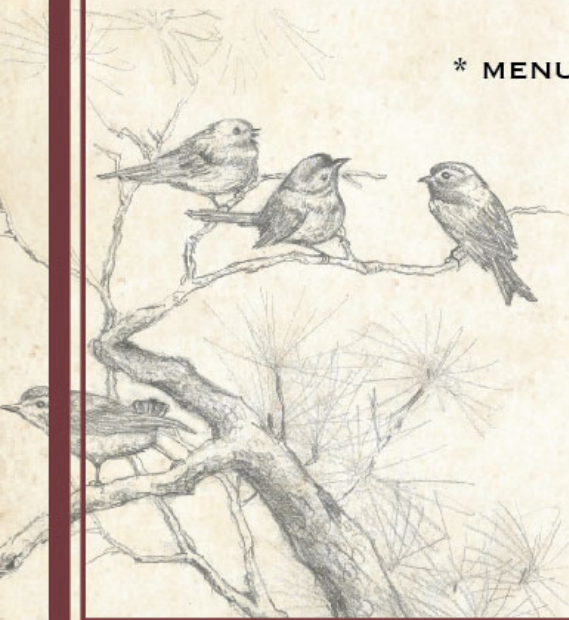
**DINNER MENUS**

**BUFFET MENUS**

**CANAPÉ MENUS**

**BEVERAGE PACKAGE**

\* MENU AND PRICING ARE FOR REFERENCE  
AND SUBJECT TO CHANGE.



# LUNCH MENU

## OPTION 1

\$328 PER PERSON

### APPETISER

Classic Caesar Salad  
herbed croutons, Parmesan



### MAIN

Norwegian Salmon  
pumpkin purée, French beans, tomato salsa  
or

Grilled French Spring Chicken  
spiced couscous, coriander salad, Harissa sauce



### DESSERT

Mango Sago Pudding

Coffee or Tea



# LUNCH MENU

## OPTION 1 - VEGETARIAN

\$328 PER PERSON

### APPETISER

Rainbow Tomato Salad  
mixed tomato, mesclun greens, sesame dressing



### MAIN

Porcini Risotto  
fresh porcini, mushroom, aged Parmesan



### DESSERT

Mango Sago Pudding

Coffee or Tea

# LUNCH MENU

## OPTION 2

\$368 PER PERSON

### APPETISER

Seared Tuna Niçoise Salad  
French beans, boiled eggs, black olives, mixed greens



### MAIN

Pan-Fried Red Snapper  
cauliflower purée, French beans, lemon butter sauce  
or

Chicken Tikka  
served on an iron plate, sizzling vegetables, naan bread



### DESSERT

Classic Lemon Tart  
marinated strawberries

Coffee or Tea

# LUNCH MENU

## OPTION 2 - VEGETARIAN

\$368 PER PERSON

### APPETISER

Asparagus & 63°C slow-cooked Free Range Egg  
green asparagus, aged Parmesan



### MAIN

Curry of Seasonal Vegetables  
Gandhi style gravy with mild spices & saffron rice



### DESSERT

Classic Lemon Tart  
marinated strawberries

Coffee or Tea

# LUNCH MENU

## OPTION 3

\$488 PER PERSON

### APPETISER

Wild Scottish Smoked Salmon  
salmon roe, young greens, lemon dressing



### MAIN

Pan-Seared Atlantic Cod Fillet  
green pea purée, tomato confit, lemon veal jus  
or

Grilled Iberico Pork Cutlet  
smoked eggplant purée, herbed mojo



### DESSERT

Banana & Lime Bar  
wild berry sorbet

Coffee or Tea

# LUNCH MENU

## OPTION 3 - VEGETARIAN

\$488 PER PERSON

### APPETISER

Rainbow Tomato Salad

mixed tomato, black garlic, olive caviar, sesame dressing



### MAIN

Truffle Risotto

truffle purée, wild mushroom, aged Parmesan



### DESSERT

Banana & Lime Bar

wild berry sorbet

Coffee or Tea

# DINNER MENU

## OPTION 1

\$398 PER PERSON

### APPETISER

Asparagus & 63°C slow-cooked Free Range Egg  
green asparagus, aged Parmesan



### SOUP

Wild Mushroom Soup  
truffle oil, herbed croutons



### MAIN

Tandoori Salmon  
served on an iron plate, sizzling vegetables, naan bread  
or

Roasted Corn-Fed Chicken Breast  
potato purée, sautéed chanterelles, rosemary jus



### DESSERT

Classic Lemon Tart  
marinated strawberries

Coffee or Tea

# DINNER MENU

## OPTION 1 - VEGETARIAN

\$398 PER PERSON

### APPETISER

Asparagus & 63°C slow-cooked Free Range Egg  
green asparagus, aged Parmesan



### SOUP

Wild Mushroom Soup  
truffle oil, herbed croutons



### MAIN

Curry of Seasonal Vegetables  
Gandhi style with mild spices & saffron rice



### DESSERT

Classic Lemon Tart  
marinated strawberries

Coffee or Tea

# DINNER MENU

## OPTION 2

\$548 PER PERSON

### APPETISER

Rainbow Tomato Salad  
mixed tomato, black garlic, olive caviar, sesame dressing



### SOUP

Carrot & Ginger Soup  
basil foam



### MAIN

Pan-Fried Barramundi  
butternut purée, asparagus, champagne sauce

or

Grilled Duck Breast  
roasted potatoes, sautéed vegetables, red wine sauce



### DESSERT

The Peak Lookout Tiramisu

Coffee or Tea



# DINNER MENU

## OPTION 2 - VEGETARIAN

\$548 PER PERSON

### APPETISER

Rainbow Tomato Salad  
mixed tomato, black garlic, olive caviar, sesame dressing



### SOUP

Carrot & Ginger Soup  
basil foam



### MAIN

Curry of Seasonal Vegetables  
Gandhi style with mild spices & saffron rice



### DESSERT

The Peak Lookout Tiramisu

Coffee or Tea

# DINNER MENU

## OPTION 3

\$628 PER PERSON

### APPETISER

Crab Salad  
avocado, micro-cress, cocktail sauce



### SOUP

Lobster Bisque  
blue swimmer crab meat



### MAIN

Sesame Crusted Seabass  
fennel, pear purée, baby beetroots, lime gravy

or

Roasted Beef Sirloin  
roasted potatoes, glazed French beans, red wine jus



### DESSERT

Wasabi & Bitter Chocolate Bar  
green apple sorbet

Coffee or Tea

# DINNER MENU

## OPTION 3 - VEGETARIAN

\$628 PER PERSON

### APPETISER

Asparagus & 63°C slow-cooked Free Range Egg  
green asparagus, aged Parmesan



### SOUP

Wild Mushroom Soup  
truffle oil, herb croutons



### MAIN

Truffle Risotto  
truffle purée, fresh porcini, aged Parmesan



### DESSERT

Wasabi & Bitter Chocolate Bar  
green apple sorbet

Coffee or Tea

# **BREAKFAST BUFFET MENU**

**\$268 PER PERSON**

## **PASTRY & CEREAL**

Plain Croissant  
Pain au Chocolat Raspberry Danish  
Toasts with Assorted Jam Marmalade, Assorted Cereal & Muesli



## **PLATTER**

Seasonal Fruit Platter



## **HOT CHAFING DISH**

Roast Tomatoes (V), Hash Browns (V), Baked Beans (V)  
Cumberland Sausage, Smoked Bacon, Scrambled Eggs, Toasted Baguette



## **ASIAN**

Chicken Congee



## **BEVERAGE**

Milk, Orange Juice, Apple Juice, Tomato Juice, Cranberry Juice,  
Tea & Coffee

# **BUFFET MENU**

**\$688 PER PERSON**

## **SEAFOOD PLATTER (DELUXE)**

Steamed Mussels, Poached Cocktail Prawns, Steamed Clams, Poached Sea Whelks, Alaskan King Crab Leg

+ Freshly Shucked Seasonal Oysters\*  
& Boston Lobster\*(Deluxe)



## **COLD PLATTERS**

Cherry Tomato & Spanish Onion Salad (v)

Tomato & Buffalo Mozzarella with Basil (v)

Grilled & Marinated Vegetable (v)

Spicy Seafood & Noodles Salad

Smoked Salmon with Traditional Condiment

Tuna Niçoise Salad

Waldorf Salad with Chicken

Smoked Chicken & Mango Salad

Potato & Gammon Ham, Pommery Mustard Salad Parma Ham & Melon

Thai Beef Salad with Green Papaya

Thai Prawns & Mango Salad (Deluxe)

Big Eye Tuna Tartar with Avocado (Deluxe)

Foie Gras Terrine (Deluxe)

Spanish 36 month Ibérico Ham (Deluxe)



# **BUFFET MENU**

## **SIDE DISH**

Wok-Fried Seasonal Vegetables

Sautéed French Beans

Cauliflower Gratin

Sautéed Mix Mushrooms

Baked Potato with Sour Cream & Spring Onions

Roasted Italian Potatoes with Garlic & Rosemary

Potato Gratin Dauphinoise Mediterranean Potato Salad



## **INTERNATIONAL SALAD BAR**

Mixed Greens, Frisée, Rocket, Romaine Lettuce, Lollo Rosso, Endive



## **DRESSING**

French Dressing, Herb Vinaigrette, Caesar, Mayonnaise, Thousand Island



## **CONDIMENTS**

Croutons, Bacon, Parmesan Cheese, Toasted Almonds,

Black & Green Olives



# BUFFET MENU

## SOUP

Pumpkin Soup (V)  
Wild Mushroom Soup (V)  
Tomato & Ginger Soup (V)  
Tom Yum Goong Minestrone Soup



## HOT CHAFING DISHES

Penne Al Arrabbiata (v)  
Thai Prawn Spring Rolls  
Spicy Thai Fish Cake  
Sweet & Sour Pork  
Nasi Goreng  
Thai Fried Rice with Pineapple & Seafood  
Satay Skewers; Lamb / Chicken / Beef  
Indian Tikka Chicken  
Steamed Sole Fillet with Saffron Sauce  
Slow-cooked Salmon with Pumpkin Sauce  
Tandoori Salmon  
Thai Green Curry Chicken with Steamed Rice  
Herb Roasted French Spring Chicken  
Chicken Teriyaki, Sesame Seaweed  
Lamb Rogan Josh  
Classic French Beef Bourguignon  
Baked Lasagna Bolognese

Grilled Half Shell Scallop with Herb & Garlic Butter (Deluxe)  
Typhoon Shelter Style Spicy King Prawns (Deluxe)  
Steamed Black Mussels, White Wine & Herbs (Deluxe)  
Smokey Baby Pork Ribs with Tangy BBQ Sauce (Deluxe)



# **BUFFET MENU**

## **CARVERY**

Roast Australian Lamb Rack (Deluxe)  
Roast Canadian Pork Loin  
Prime Roast USDA Rib of Beef Roast Suckling Pig (Deluxe)



## **DESSERT**

Seasonal Fruit Platter  
The Peak Lookout Tiramisu  
Classic French Profiterole  
Fresh Fruit Cream Cake  
Baked New York Cheese Cake  
Black Forest Cake  
Mini Fresh Fruit Tartlet  
Apple Strudel & Crème Anglaise  
Macanese Egg Tart Chocolate Dipped Strawberries  
Mini Lemon Meringue Tart  
Classic Vanilla Crème Brûlée

Cold Platters / Sides & Salad / 1 soup – 10 options  
Hot Chafing Dishes plus 1 carving – 12 options  
Sweet Selection – 8 options



# STANDARD CANAPÉ MENU

## COLD CANAPÉ

Roasted Fig & Goat's Cheese Crostini (v)

Roasted Eggplant, Curry Tartlet (v)

Tomato & Coconut Curry Tartlet (v)

Smoked Salmon, Crème Fraîche, Toasted Brioche Salmon Naan, Coriander Pesto

Niçoise Flavored Free Range Egg

Chicken Caesar Roll

Chicken Tikka, Curry Tartlet, Raita Dressing

Iberico Ham & Goat's Curd Crostini

Foie Gras Terrine, Fruit Marmalade, Toasted Brioche

Parma Ham & Melon

Oyster Shooter with Apple & Champagne Jelly (Deluxe)

Verrine Hokkaido Scallop Tartar, Crab Roe (Deluxe)

Verrine of Tuna Belly, Mango & Fresh Wasabi (Deluxe)

Seared Wagyu Beef & Garlic Chips Crostini (Deluxe)



# STANDARD CANAPÉ MENU

## HOT CANAPÉ

Mini Vegetable Spring Roll (v)

Mini Vegetable Samosa (v)

Tomato & Basil Bruschetta (v)

Mini Quiche filled with Onion Confit & Goats Cheese (v)

Mushroom Pizzetta, Truffle Fondue (v)

Mini Truffle Tartlet (v)

Salted Cod Fritters & Garlic Aioli (Deluxe)

Mini Crab Cakes, Herb Aioli (Deluxe)

Thai Shrimp Cake, Chili Sauce

Roasted Chicken & Fresh Porcini Arancini

Chicken Satay

Chicken & Coconut Lollipop

Mini Lamb Samosa

Foie Gras & Chicken Tartlet (Deluxe)

Mini Lamb Shepherd's Pie, baked with Potato Purée (Deluxe)



# PREMIUM CANAPÉ MENU

Open Sandwich Balik Salmon, Pickled Cucumber with Wheat Bread (Deluxe)

Fish & Chips

Mini Chicken Burger

Fried Chicken with Chili Aioli

Mini Lobster Rolls (Deluxe)

Mini Wagyu Beef Burger (Deluxe)



## FORK & BOWL

Niçoise Salad

Caesar Salad

Duck Fried Rice

Pad Thai

Singaporean Fried Noodles

Penne Al'arrabiata



# PREMIUM CANAPÉ MENU

## WANDERING DESSERT

The Peak Lookout Tiramisu

Mini Fruit Tartlet

Lemon Tartlet

New York Cheese Cake

Mini Macaroon

Chocolate Marshmallow

Chocolate Dipped Strawberries

Mini Chocolate Brownie



8 canapés (2 hours) HK\$280

10 canapés (2 hours) HK\$398

12 canapés (2 hours) HK\$498

Deluxe items add HK\$32 each

\* Menu items subject to change \*

10% service charge applies

# BEVERAGE MENU

## STANDARD

Unlimited serving of:

House Spirits

House White & Red Wines

House Beer

Juices

Soft Drinks

Mineral Water



(2 hours) HK\$280 per person

(Every additional Hour) HK\$130 per person

# BEVERAGE MENU

## DELUXE

Unlimited serving of:

Premium Spirits

Selected White & Red Wines

House Beer

Juices

Soft Drinks

Mineral Water

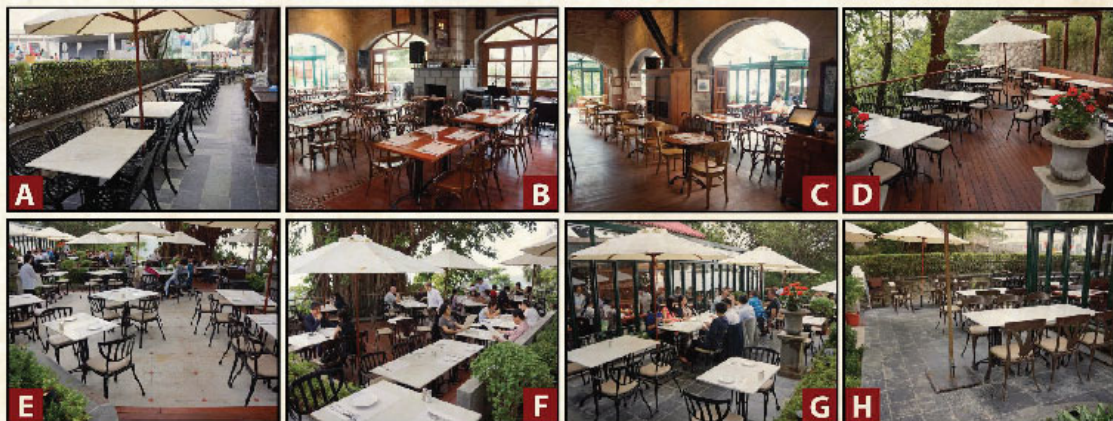
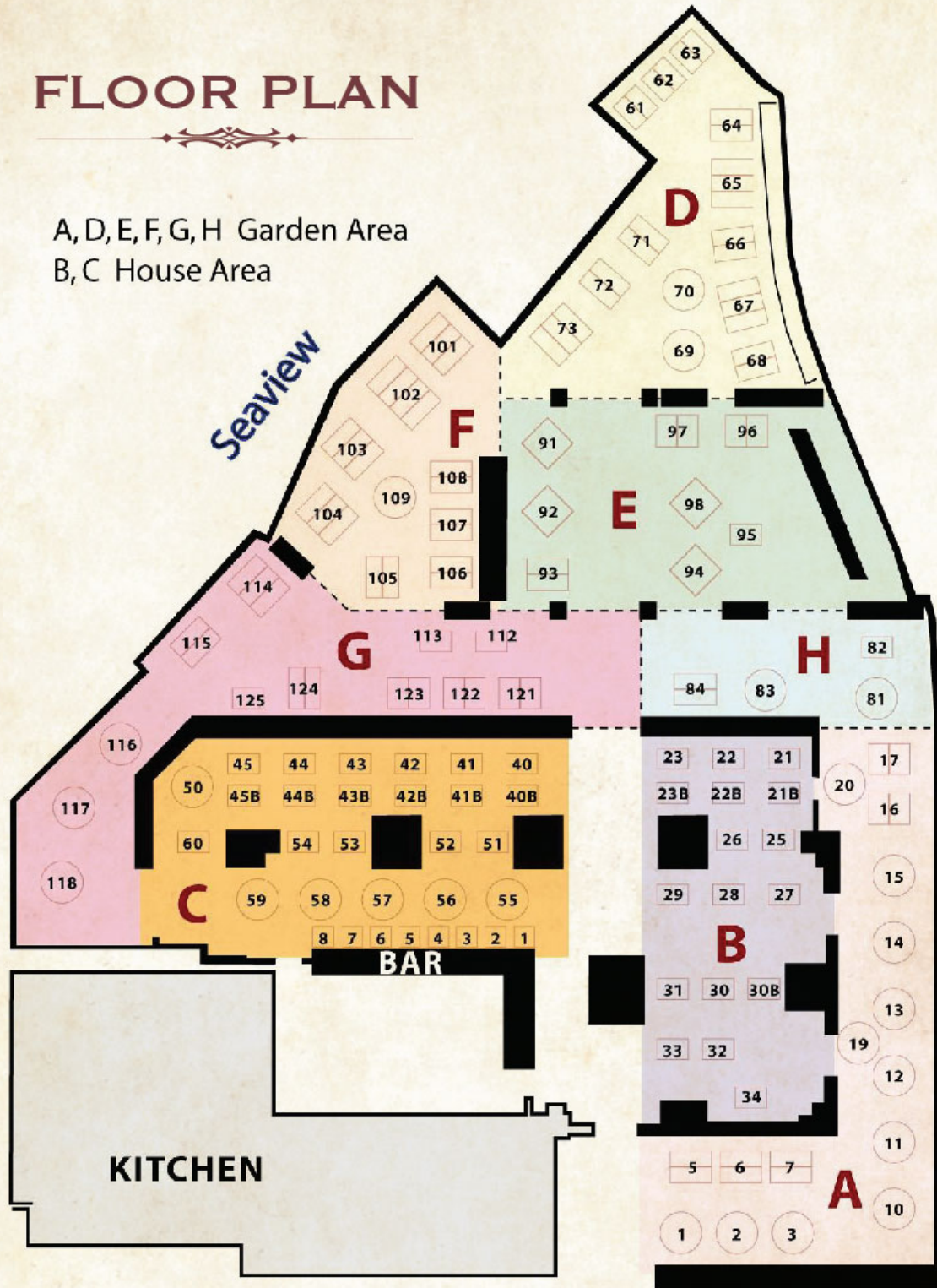


(2 hours) HK\$320 per person

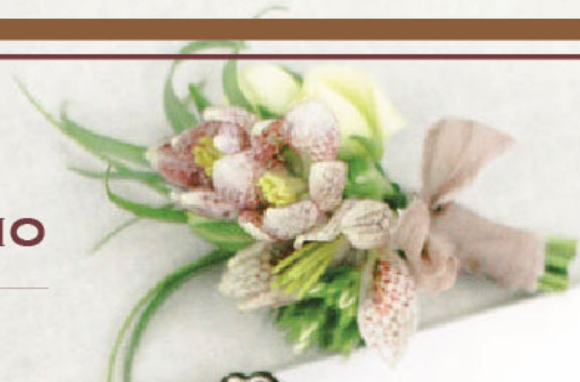
(Every additional Hour) HK\$150 per person

# FLOOR PLAN

A, D, E, F, G, H Garden Area  
 B, C House Area



# WEDDING PORTFOLIO



Jasper



# WEDDING PORTFOLIO



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