



## Party Packages





## DotCod SeaFood Restaurant and Oyster Bar

has been serving the freshest, top quality seafood and oysters since opening its door in 2000. And from its inception, the formula has not changed; we use the best available ingredients, sourced from all over the globe, and prepare them with great care and integrity. All of which is served with professionalism in a friendly atmosphere.

Situated in the heart of Central, it is the perfect location for your business or family function. The warm and inviting dining room, which is housed in Prince's Building, is easily accessible.

Whether you fancy starting your day with a full breakfast, looking for the right environment for an important business lunch, or want to relax and sip champagne while sampling the daily fresh oysters, we are here to accommodate you.



## Canapé Package A

(Minimum of 20 persons)

- Pita Crisps with Choice of:  
Hummus, Tatziki or Roasted Red Pepper Harissa (v)
- Peaches / Rock Melon Wrapped in Jamon
- Porcini Mushroom Arancini filled with Fontina Cheese (v)
- Greek Salad Deconstructed (v)
- Endive filled with Grilled Asparagus and Mushrooms (v)
- Kaffir Lime Leaf Chicken Satay with Thai Peanut Sauce
- Yoghurt and Lemon Chicken Shish Kebabs
- Marrakesh Style Lamb Shish Kebabs with Mint Yoghurt
- Spicy Chicken Albondigas with Sauce Romesco
- Bouches filled with Roasted Exotic Mushrooms and Feta (v)

**\$168 per person for 2 hours**

(choose 6 items, 2 pieces per person)

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Imported Cheese (Brie, Camembert, Stilton, Fontina, Gruyere) and Seasonal Fresh Fruit Platter with Wafers and Assorted Fresh Breads \$1,200

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## Canapé Package B

(Minimum of 20 persons)

- Pita Crisps with Choice of:  
Hummus, Tatziki or Roasted Red Pepper Harissa (v)
- Seared Scallops on Smoked Trout Potato Salad
- Gougeres filled with Lobster Salad
- Garlic Prawn and Chorizo Skewers
- Mini Crab Cakes with Chipotle Aioli
- Beef Tenderloin Tartare Crostini with Tomato Jam
- Chilled Black Mussels with Piquillo Pepper Salsa and Saffron Aioli
- Crepes with Scottish Smoked Salmon and Chive Cream
- Scallop Tartare Dressed in Kaffir Lime Oil
- Deep Fried Camembert with Cranberry Relish
- Potato Cups filled with Smoked Haddock Salad
- Foie Gras Crostini with Date Puree and Pear Chutney
- Pork Tenderloin and Apple Rosemary Skewers

**\$198 per person for 2 hours**

(choose 6 items, 2 pieces per person)

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Imported Cheese (Brie, Camembert, Stilton, Fontina, Gruyere) and Seasonal Fresh Fruit Platter with Wafers and Assorted Fresh Breads \$1,200

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10% Service charge will apply



## Drinks Packages

### Non Alcoholic

(Available between Mon-Friday 3-6pm, Sat 10-6pm only)

Fruit Juices, Soft Drinks, Mineral Water, Coffee and Tea

**\$98 for 2 Hours**

### Standard Drinks

House Spirits, House Red and White Wine, Draught Beer, Soft Drinks, Fruit Juice, Mineral Water

**\$268 for 2 hours**

**\$98 per additional hour**

### Premium Drinks

Personal Choice of selected Red and White Wines, Taltarni Brut Tache Sparkling Wine, House and Premium Spirits, Draught and Bottled Beers, Fruit Juice, Mineral Water.

**\$338 for 2 Hours**

**\$128 per additional hour**

### Premium Drinks and Champagne

Personal Choice of selected Red and White Wines, Taittinger Champagne, House and Premium Spirits, Draught and Bottled Beers, Fruit Juice, Mineral Water

**\$488 for 2 hours**

**\$168 per additional hour**



## Business Breakfast Menu

(Minimum of 15 persons)

Includes Juice, Coffee or Assorted Tea

Choice of:

- Continental Breakfast  
Scone, Croissant and Assorted Breakfast Breads with Hard Boiled Egg and Fresh Fruit  
(Includes Assorted Jams and Clotted Cream)
- Spinach, Goat Cheese and Angel Hair Frittata  
Served with Fresh Fruit Salad
- Grilled Bagel Plate with Choice of:  
Scottish Smoked Salmon Cream Cheese,  
Sliced Red Onions and Ripe Tomato  
or  
English Back Bacon with HP Sauce  
Cumberland Sausage with HP Sauce

**\$168 per person**



## Set Dinner Menu A

(Minimum of 15 persons)

Lobster Bisque with Homemade Oyster Crackers  
Finished with Cognac and Fleur de Sel

or

Endive, Green Apple and Stilton Salad

Mesculin Greens, Sweet and Spicy Walnuts and Balsamic Dressing

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Tender Red Wine Braised Lamb Shank in Veal Jus

With Cheddar Cheese Pan Haggerty, Melted Savoy Cabbage

or

Pan Roasted Wild Australian Salmon Fillet

Buttered Parsnip Puree, Sautéed Baby Spinach, Lentil Le Puy and

Tarragon Chicken Jus

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Bread and Butter Pudding Spiked with Bailey's

Vanilla Custard Sauce with Toasted Almonds

or

Chocolate – Kahlua Cheesecake

Brulee Banana, whipped cream

**\$488 per person**



## Set Dinner Menu B

(Minimum of 15 persons)

½ Dozen Freshly Shucked Seasonal Oysters  
Served with Fresh Lemon and Assorted Condiments

or

Marinated Sashimi of Himachi, Scallops and Yellowfin Tuna  
Japanese Chili, Sake Dressing, Nori

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Creamy Maine Lobster and Corn Chowder  
Charlotte potato, celery and fresh thyme

or

Hot Smoked Arctic Char with Salt Cod Brandade  
Parsley Oil, Lemon and Parsley Salad

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Fire Roasted Spiced King Prawns with Artichoke Risotto  
Fava Beans, Rosemary and Fontina Cheese

or

Steamed Halibut with Puree of Parsnips and Saffron Oyster Cream  
Sautéed Baby Spinach, Caramelised Pearl Onions, Grapes Sautéed with Muscado

or

Grain Fed Australian Beef Tenderloin Fillet with Foie Gras and Sauce Bordelaise  
Whipped Truffle Potatoes, Red Wine Braised Shallots, Exotic Mushrooms

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Chocolate Biscuit Cake with Vanilla Bean Gelato  
Fresh Assorted Berries Dressed in Grand Marnier

or

Kiwi Pavlova with 3 Different Sauces  
Whipped Crème Fraîche, Seasonal Fruits

**\$688 per person**



10% Service charge will apply

## Set Dinner Menu C

(Minimum of 15 persons)

½ Dozen Freshly Shucked Oysters with Oscietra Caviar

or

Carpaccio of Yellowfin Tuna with Sea Scallop Tartare and Oscietra Caviar  
With First Cold Press Virgin Olive Oil, Lemon Essence and Fleur De Sel

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Cream of Celeriac – Potato Soup with Smoked Haddock  
Rosemary and Brown Bread Croutons

or

Sautéed Langoustine Tails over Thin Spaghetti with Sea Urchin Emulsion

or

French Moulard Duck Breast Salad with Artichoke A la Grecque  
Cherry Chutney, Manchego and Toasted Hazelnuts

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Grilled Boston Lobster with Black Mussels and Truffle Emulsion  
Lemongrass – Chive Risotto, Provençal Vegetables

or

Sautéed John Dory Fillet with Fragrant Carrot Butter  
Hand Made Potato Gnocchi, Glazed Baby Carrots, Poached Salsify

or

Grilled U.S. Rack of Veal with Brown Chicken Jus and Sage  
Thyme Scented Potatoes, Melted Savoy Cabbage, Exotic Mushrooms

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Arlequin of Dark and White Chocolate Mousse  
Orange Sauce Grand Marnier

or

Sweet Crepes with Chocolate Gelato and Bananas in Dark Rum Caramel

**\$888 per person**

10% Service charge will apply





For Further enquiries or bookings,  
please contact **2810 6988** or email [dotcod@hkcc.org](mailto:dotcod@hkcc.org)

### Opening Hours

Monday to Saturday 7.30am – 11.30pm

Closed on Sundays & Public Holidays

### DotCod SeaFood Restaurant and Oyster Bar

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Please note that party packages may be subject to change without prior notice.