



BY POMEGRANATE KITCHEN
CATERING & EVENTS | WONG CHUK HANG





POMEGRANATE KITCHEN

FAMILY STYLE MENU

-MINIMUM 10 GUESTS-

-All dishes are for passing and sharing-

-Please note staffing fees are not included -

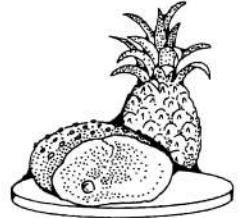
-Standard styling is included-

-If you need another styling option additional fees will apply-

OUR PACKAGES



3 COURSE FAMILY STYLE ON ITS OWN
1 SALAD, 2 MAINS, 2 SIDES, 1 DESSERT - **\$598 PER GUEST**



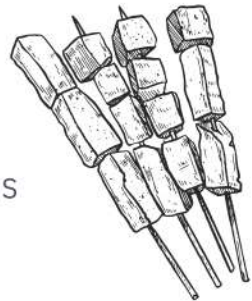
3 COURSE FAMILY STYLE WITH 3 CANAPÉS
1 SALAD, 2 MAINS, 2 SIDES, 1 DESSERT - **\$678 PER GUEST**

4 COURSE FAMILY STYLE ON ITS OWN
1 SOUP, 2 SALADS, 3 MAINS, 2 SIDES, 1 DESSERT - **\$718 PER GUEST**

4 COURSE FAMILY STYLE WITH 4 CANAPÉS
1 SOUP, 1 SALAD, 2 MAINS, 2 SIDES, 1 DESSERT - **\$808 PER GUEST**

DRINKS

NON ALCOHOLIC FREE FLOW (4 HOURS)
STILL & SPARKLING WATER SELECTION OF SOFT DRINKS & JUICES
+\$128 PER GUEST



STANDARD FREE FLOW (4 HOURS)
PROSECCO, HOUSE WHITE WINE, HOUSE RED WINE, PERONI BEER OR BEER OF CHOICE
STILL & SPARKLING WATER, SELECTION OF SOFT DRINKS & JUICES
+\$298 PER GUEST



FULL BAR FREE FLOW (4 HOURS)
THE ABOVE TWO FREE FLOWS & WHISKY, VODKA & GIN
+\$448 PER GUEST



CHEFS RECOMMENDATIONS



VEGAN



GLUTEN FREE

TRIO OF DIPS

(COMPLIMENTARY)

SMOKED EGGPLANT BABAGANOUSH PISTACHIO, OLIVE, DUKKAH AND POMEGRANATE
SEED LABNEH CUMIN INFUSED HUMMUS

Topped with Extra Virgin Olive Oil & Served with Freshly Baked Bread

CANAPES

 POTATO MINT SAMOSA

 RED LENTIL, CARROT & CUMIN SOUP SHOT

-  HALLOUMI & PARMESAN CIGARILLOS WITH ITALIAN PARSLEY
THREE-CHEESE SPINACH SAMBOUSEK WITH TOASTED NIGELLA
CHICKPEA ,PARSLEY & MINT FALAFEL WITH HARISSA YOGURT
CHICKEN & SUMAC CIGARILLOS
MORROCAN MEATBALLS WITH MINT YOGURT
CHARGRILLED HALLOUMI WITH FIG BALSAMIC & ORANGE
POMEGRANATE MOLASSES GLAZED PORK BELLY
HARISSA PRAWNS WITH PICO DI GALLO
IRAQI POTATO CROQUETTES WITH TOUM GARLIC AIOLI
HALLOUMI, ZAATAR & SESAME FLAT BREAD
WATERMELON, FETA, CUCUMBER SKEWERS
SMOKED SALMON WITH DILLED CRÈME FRAICHE AND CAVIAR
PROSCIUTTO WRAPPED FIGS WITH PECORINO & THYME INFUSED
BALSAMIC HONEY BABY TRUFFLE AND MUSHROOMS TART
TRUFFLE AIOLI WITH QUAIL EGG TARTLET
CRAB CAKES WITH LEMON ZEST AND HARISSA AIOLI
BABY MOZZARELLA & SUNDRIED TOMATO WITH SWEET BASIL
DATES STUFFED WITH GOAT CHEESE, PISTACHIOS, POMEGRANATE



SALADS

 TANGY TABBOULEH

Fresh Flat Leaf Parsley, Fresh & Dried Mint Cherry Tomato

POMEGRANATE'S FRESH HERB SALAD

Arugula, Onion, Coriander, Shallot, Mint, Cherry Tomato, Fried Eggplant & Pine Nuts in a Sumac & Pomegranate Molasses Dressing

 FRIED EGGPLANT FATTOUSH

Crispy Romaine, Cucumber, Tomato, Mint, Spring Onion & Pita Chips

 AVOCADO & BROCCOLI SALAD

Quinoa in an Orange & Lemon Vinaigrette

 MEDITERRANEAN SALAD

Baby Spinach, Chickpeas, Feta, Olives, Cherry Tomatoes with Buttered Pine Nuts, Spring Onion, and Lightly Charred Peppers

SHAVED FENNEL, FETA & CUMIN SALAD WITH
CHARRED FRUITS DE MER

Harissa Marinated Squid, Scallop with Fresh Pomegranate Seeds, Lime & Garlic Dressing

SOUS VIDE DUCK SALAD

Orange, Grapefruit, Orange Blossom, & Chives

CITRUS HARISSA PRAWN SALAD

Orange & Grapefruit

SOUPS

(ALL SERVED WITH WARM TURKISH BREAD)

 MOROCCAN HARIRA SOUP
In a Chunky Tomato Broth

 SPICED ROAST BUTTERNUT SQUASH SOUP
Coriander Leaves, Cumin Oil & a Dollop of Yogurt

GERMAN POTATO SOUP
with Spicy Chorizo

 LEEK, ASPARAGUS, PEA & MINT SPRING SOUP
Served with a Parmesan Disk and Extra Virgin Olive Oil



STEWES

MOROCCAN MEATBALLS

Moroccan Spiced Tahini infused Meatballs in a Tomato, White Wine & Pomegranate Molasses Sauce

MEDITERRANEAN STYLE MUSSELS

Cooked in Tomato, Shallot, Garlic, Green Bell Pepper, Capers, Basil, Oregano

 MOROCCAN CHICKPEA STEW

Chickpeas, Onions, Garlic, Tomatoes, and a Blend of Aromatic Moroccan Spices

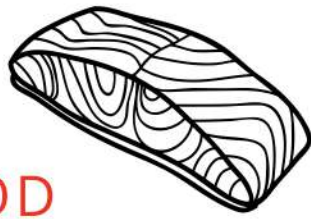
LAMB TAGINE

Lamb Loin with Caramelized Shallot Onions & Deep Fried Potato

 CHEFS RECOMMENDATIONS

 VEG

 GLUTEN FREE



SEAFOOD



ORGANIC SALMON FILLET TOPPED WITH POMEGRANATE GREMOLATA

Flat Leaf Parsley, Orange Juice, Lemon Zest & Pomegranate Seeds

CHARRED SEA BASS

With Tomato, Kalamata Olives, and capers Topped with Lemon, Garlic & Fried Basil

SEA SALT BAKED WHOLE RED SNAPPER

A north African take on Bouillabaisse Served with Harissa Aioli & Freshly Baked Bread

ROASTED CUMIN, CHILI & GARLIC TIGER PRAWNS

With Chipotle Aioli & Charred Lime

GRILLED PACIFIC OCEAN TURBOT

With Herbed Lemon Butter Sauce

MEAT



ZA'ATAR CHICKEN

Butterflied Sumac & Za'atar Roasted Chicken with Garlic Aioli & Charred Lemon (+\$80 for organic chicken)



ROAST BEEF TENDERLOIN

With Our Pomegranate Mint Chimichurri, Balsamic & Pomegranate Molasses Roasted Red Onions, all Served on a Bed of Baby Arugula



GRASS FED LAMB CHOPS (+\$50)

Marinated in Mint, Chili & Coriander Served with a Smokey Chermoula & Balsamic Roasted Red Onions

CHILI, GARLIC, THYME, & SLOW-COOKED LAMB SHOULDER

Served with Bread, Tahini, Pickled Red Onion & Parsley

WHOLE ROAST CHICKEN

with Thyme, Garlic, Lemon and Herbed Butter

ZA'ATAR RUBBED RIB-EYE STEAK

Juicy & Tender Rib-Eye Steak, Seasoned with Fragrant Za'atar Spice Blend on a Bed of Eggplant Puree

STICKY OVEN BBQ RIBS

Succulent & Tender Ribs Smothered in a Finger-Licking, Sticky Barbecue Sauce, Slow-Cooked in the Oven.

SOUS VIDE PORK TENDERLOIN

A succulent & Flavourful Pork Cut, Seasoned with Ginger, Honey, Rosemary & Spices, Then Cooked in a Water Bath to Achieve The Perfect Tenderness



VEGETARIAN

SPANAKOPITA

Spinach, Leeks, Herbs, & Feta, Between Layers of Filo Dough



STUFFED TOMATO & PEPPERS

Thyme, Pine Nut, Feta Stuffed Tomato & Peppers Cooked in a Tomato & Pomegranate Reduction

VEGETARIAN GRAPE LEAVES

With Mushroom, Walnut, Rice & Herbs cooked in a Tomato Sauce

CHICKPEA & BABY SPINACH QUINOA RISOTTO

Cooked in a Harissa & Onion Broth served with Crumbled Feta

PARMESAN GNOCCHI

With Walnut Pesto, Rocket & Lemon Zest

SIDES

THYME & CHILI ROAST BUTTERNUT SQUASH

Drizzled Pistachio Pesto, Feta & Pomegranate Seeds

BHARAT JEWELLED PILAF

Spiced Basmati Rice Cooked in a 7-Spice Mix with Pistachio, Toasted Almonds, Buttered Pine Nuts & Pomegranate Seeds

MOLASSES CHARGRILLED EGGPLANT

Saffron Yoghurt, Buttered Pine Nuts, Almonds, Pomegranate

NUTMEG CREAMY SPINACH

With Halloumi Cheese

DUCK FAT ROAST POTATOES

Chili, Garlic & Thyme Duck Fat Roast Potatoes

MUJADDERA

Black Lentil & Spiced Basmati Rice with Cumin & Caramelised Onions, Topped with Cabbage & Dried Mint

SMOKY TOMATO & HALLOUMI BAKE

Spanish Tomato Sauce Garnished with Some Paprika & Parsley

DESSERT

CITRUS DRIZZLE ALMOND CAKE

STICKY TOFFEE PUDDING

DARK CHOCOLATE HALVA TIRAMISU

CHOCOLATE BROWNIE

PANNA COTTA

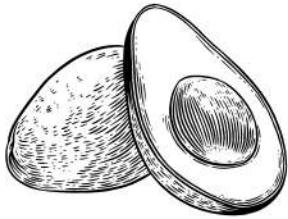
MANGO & PASSION FRUIT CAKE

APPLE TART WITH VANILLA ICE CREAM

GREEK CHEESECAKE

WALNUT & PISTACHIO BAKHLAVA

PLATTERS



OUR PLATTERS ARE A PERFECT COMPLEMENT
TO ANY EVENT & SERVE **15 GUESTS EACH**

THE MEZZE PLATTER **\$1500**

A Selection of Dips Including Babaganoush, Red Pepper & Walnut, Beetroot Humus, and Tzaziki, served with Pita Crisps & Turkish Bread, Three-cheese spinach Sambousek with toasted Nigella Moroccan Meatballs with Minted Yogurt Falafel Bites, Tahini, Pickled Red Radish, Spinach, Sumac & Pine Nut Parcels

THE CHARCUTERIE PLATTER (1KG) **\$1250**

A Selection of Premium French, Italian & Spanish Meats Served with Fig Jam, Bread & a Selection of Pickles & Smoked Nuts Decorated on a Grazing Board

THE CHEESE PLATTER (1KG) **\$1250**

A Selection of imported Cheeses from Europe Served with Crackers, Fresh Baguette, Grapes, Dried Fruits and Relishes decorated on a Grazing Board

THE MIX PLATTER (1KG) **\$1280**

A Mix of Cold Cuts & imported Cheeses from Europe served with Crackers, Fresh Baguette, Grapes, Pickles & Smoked Nuts decorated on a Grazing Board

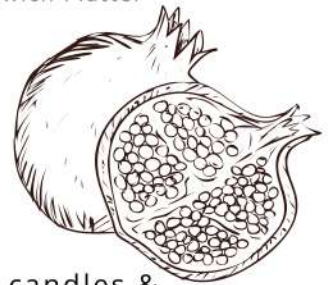
THE CRUDITÉS PLATTER **\$1250**

A Colourful Vegetable Platter served with Three Dips: A spicy Muhammara, a creamy Cheese & a Tzatziki Sour Dip decorated on a Grazing Board

THE LATE NIGHT SANDWICH PLATTER **\$1350**

A Great Way to add a Little Extra Food after Drinksto & End the Night, this Sandwich Platter consists of five Different Sandwiches & Rolls

T&C



WHAT IS STANDARD STYLING?

This our base styling option it includes fresh white lilies, candles & grey or jute runners. If you prefer something else from our styling options please speak to you event manager but do note there is a additional cost depending on the styling selected.

WHAT IS A STAFFING FEE?

It is our alternative to a service charge & venue fee & starts at \$1000 per staff for 4 hours. Our rule of thumb is 1 staff for every 10 guests

HOW MANY HOURS DO I GET THE VENUE FOR?

All our bookings are usually for 4 hours should you need either more or less please speak to you event manager.



CHEFS RECOMMENDATIONS



VEG



GLUTEN FREE



CONTACT US



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