

# ISLAND JUNKS CATERING

## ON-BOAT MENUS

### Adult Menus:

- International From HKD240
- BBQ From HKD300 \*plus chef @ HKD2,000\*
- Middle Eastern From HKD160
- Thai HKD275
- Western HKD290
- Canapés From HKD180

*Minimum of 20 adults in all cases (some of the menus are available for smaller groups but higher per-person rates would apply)*

### Children's Menus:

- International No child menu is available; please choose from the regular menu
- Middle Eastern No child menu is available \*\*
- Thai HKD190 (minimum 10 children)
- Western: HKD160 (minimum 10 children)

*\*\* The Western children's menu can be provided in combination with the Middle Eastern menu (minimum of 10 children)*

## ISLAND SEAFOOD RESTAURANTS

### Lamma Island:

- Regular Menu HKD260/150 per Adult/Child (minimum 10 adults)
- Premium Menu HKD400/190 per Adult/Child (minimum 10 adults)

### Po Toi Island:

- Regular Menu HKD290 pp (minimum 10 adults)
- Premium Menu HKD450 pp (minimum 10 adults)
- Children's Menu HKD160 pp (minimum 10 adults needed for child menu to be available)

## ON-BOAT MENUS

### INTERNATIONAL MENU: from HKD240pp

Your choice of: 3 Platters, 2 Mains, 2 Sides & 3 Desserts

#### PLATTERS (please choose any three platters)

Mini Sandwiches (Cured Ham)	
Mini Sandwiches (Smoked Salmon)	
Mini Sandwiches (Egg Salad) <b>v</b>	
Rosemary Focaccia with Cheese, Tomato & Basil <b>v</b>	
Mezze Platter (Tzatziki, Hummus, Eggplant Caviar, Tapenade) <b>v</b>	
Vegetarian Platter with Hummus <b>Vegan, GF</b>	
Tomato & Mini Mozzarella Skewers <b>v, GF</b>	+HKD5pp
Crispy Pork Belly – Siu Yuk	
Cold Cuts Platter <b>GF</b>	+HKD20pp
Italian & French Cheeses <b>v, GF</b>	+HKD20pp

#### MAINS (please choose any two mains)

Meatballs with Tomato Sauce <b>GF</b>	
Impossible Meatballs with Tomato Sauce <b>v, GF</b>	
Pearl Barley with Portobello & Truffle <b>v</b>	
Eggplant Parmigiana <b>v</b>	
Quiches Provencale Tray <b>v, GF</b>	
Quiches Lorraine Tray	
Paneer Palak <b>v, GF</b>	
Chicken Thighs with Wild Mushroom Sauce <b>GF</b>	
Green Chicken Curry <b>GF</b>	
Chicken Skewers Mix	
Sesame Chilli Chicken	+HKD5pp
Traditional Beef Lasagne	+HKD10pp
BBQ Pork - Char Siu	+HKD15pp
Braised Pork Belly	+HKD15pp
Traditional Burgundy Beef <b>GF</b>	+HKD15pp
Barramundi with Lemon Sauce & Dill <b>GF</b>	+HKD15pp
Salmon Fillet in Dill Sauce <b>GF</b>	+HKD30pp

#### SIDES (please choose any two sides)

Stir-Fried Vegetables <b>v</b>	
Pearl Barley with Portobello & Truffle <b>v</b>	
Ratatouille <b>Vegan, GF</b>	
Roasted New Potatoes <b>v</b>	
Mashed Potatoes <b>v, GF</b>	

## SIDES (continued)

Macaroni & Cheese	V	
Veggie Fried Rice	V	
Shanghai Style Udon Noodles	V	
Potato Salad	V, GF	
Quinoa Mango Salad	Vegan, GF	
Penne Pesto Salad	V	
Vietnamese Salad		
Greek Salad	V, GF	+HKD3pp
Caesar Salad		+HKD4pp
Gratin Dauphinois	V, GF	+HKD5pp
Fried Rice with XO		+HKD5pp

## DESSERTS (please choose any three desserts)

Mini Madeleines	V
Mini Financiers	V
Mini Brownies	V
Chocolate Chip Cookies	V
Fruit Skewers	Vegan, GF

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## BBQ MENU: from HKD300pp plus chef charge of HKD2,000

Please choose platters(3), sides(2) and desserts(3) from the International Menu above, plus four BBQ items from the following options:

Chipolata Pork Sausages	GF	
Rosemary Chicken Thighs	GF	
Honey Glazed BBQ Baby Pork Ribs	GF	
Five Spices Marinated Pork Belly	GF	
Smoked Duck Breast, Hoisin sauce	GF	
Small Beef Burgers with Asian relish		
Mediterranean Style Sea Bass with Lemon Dill Sauce	GF	
Kao Pod Yang (Corn on the Cob Thai Style)	V, GF	
Vegetarian Skewers	V, GF	
Sesame Scallops & Zucchini Skewers	GF	(+40 HKD / pax)
Beef Tenderloin, Chimichurri Sauce	GF	(+50 HKD / pax)
Garlic Tiger Prawns	GF	(+50 HKD / pax)
Angus Beef Tomahawk	GF	(+80 HKD / pax)
Lobster / King Crab	GF	(+200 HKD / pax)

Please note that these per-person prices do not include the chef. The charge for the chef is HKD2,000.

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**MIDDLE EASTERN – BASIC HKD160**

HUMMUS  
ARABIC BREAD  
PICKLES  
LEB-SLAW  
SAUCES  
AROMATIC RICE  
DESSERT: MIXED LEB-SWEET; MINI DOUGHNUTS

PLUS CHOOSE 2 PROTEINS:

- PULLED BEEF BRISKET
- CHICKEN SHAWARMA
- FALAFEL (V)
- SPICY CAULIFLOWER (V)

ADD-ONS:

- 1 PROTEIN \$60PP
- SALAD TRAY \$25PP

SALAD OPTIONS:

- 1) *Smokey Eggplant Salad – eggplant, mint, pickled cucumbers, tomatoes, parsley, sherry sultanas, red onion, chickpeas, tahini yogurt dressing*
- 2) *Bean Salad - haricot beans, sweet potato, sun dried tomatoes, baby gem, oregano, breakfast radish, chilli labne*
- 3) *Cauliflower Salad - harissa roasted cauliflower, pearl couscous , watercress, avocado, spring onion, dijon mustard dressing*

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**THAI MENU**

**HKD275**

THAI FISH CAKES  
CHICKEN SATAYS & PORK SATAYS  
THAI GRILLED CHICKEN (whole chicken)  
STIR-FRIED GLASS NOODLES WITH MIXED VEGETABLES (V)  
POMELO SALAD (V)  
GREEN VEGETARIAN CURRY (V)      \*option to choose Mango Salad instead of any of the 3 curries\*  
PANANG FISH CURRY                      \*option to choose Mango Salad instead of any of the 3 curries\*  
MASSAMAN BEEF CURRY                \*option to choose Mango Salad instead of any of the 3 curries\*  
JASMINE RICE  
STIR-FRIED KALE WITH GARLIC (V)  
MORNING GLORY (V)  
DESSERT: MANGO STICKY RICE

**CHILDREN'S THAI MENU**

**HKD190**

POTATO WEDGES  
GRILLED CHICKEN SATAYS  
WOK-FRIED MIXED VEGETABLES (V)  
EGG FRIED RICE  
TAKO COCONUT PUDDINGS  
CHOCOLATE BROWNIES

**WESTERN MENU      HKD290**

*FRUITS PLATTER - WATERMELON, MELON, PINEAPPLE, ORANGE, GRAPES, BERRIES, APPLE, KIWI*

**OR**

*CRUDITES PLATTER - CARROT, CELERY, RADISH, CUCUMBER, BEETROOT, BELL PEPPER, PITA, HUMMUS, LABNE*

*CURLY KALE, PRAWN, SPINACH, SUNFLOWER, PEARL COUSCOUS, GOJI BERRIES, POPPYSEEDS, TAHINI GODDESS DRESSING*

*STICKY PORK RIBS, SESAME, CORIANDER (GF)*

*CHILI WINGS, GARLIC SAUCE*

*CHICKEN BURGER, TENDERS, CHEESE, GUAC, TOMATO, ONION, LETTUCE, HARISSA*

*CHARRED CORN RISOTTO, ROASTED SWEETCORN, BASIL, BROWN BUTTER, TALEGGIO CHEESE, SHIITAKE MUSHROOMS (VEG,GF)*

*TAHINI CHOCOLATE CHIP COOKIES*

*DOUGHNUTS, WHITE CHOCOLATE & JAM*

**CHILDREN'S WESTERN MENU      HKD160**

*CHOOSE ONE MAIN: (across the group can choose up to a maximum of 3 mains)*

*HAM & CHEESE TOASTIES, TATER TOTS*

*LINGUINE BOLOGNESE, CHEESE*

*BEEF OR CHICKEN BURGER WITH CHIPS*

*FISH FINGERS WITH CHIPS*

*CHICKEN POCKET & BACON, CHEESE, AVOCADO, TOMATO, LETTUCE*

*CHOOSE ONE DESSERT:*

*DOUGHNUTS, WHITE CHOCOLATE*

*CHOCO CHIP COOKIES*

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## Canapés Menu

**Light**            Select any seven items from the options below (from HKD180pp)  
**Indulge**        Select any eleven items from the options below (from HKD240pp)

Mini Quiche Lorraine  
Mini Quiche Provencale **v**  
Mini Croque Monsieur  
Mini Tarts with Bell Pepper Confit & Feta **v**  
Mini Tarts with Mushroom Duxelle & Alfalfa **v**  
Italian Skewers (Cherry Tomato, Mozzarella & Basil) **v, GF**  
Smoked Salmon on Toast with Dill Sauce  
Mini Jars - Tomato Caviar, Pesto & Feta Cream **v**  
Mini Jars - Prawn Tartare, Avocado Cream & Passionfruit **GF**  
Opera Toasts Cured Ham & Pesto Cream  
Opera Toasts Smoked Salmon  
Mini Bell Pepper Cream Toasts with Feta **v**  
Mini Radish Flower Tarts **v**  
Mini Eggplant & Sesame Tarts **v**  
Mini Avocado Cream Toasts with Cucumber, Sesame & Shallots **v**  
Crispy Wontons with Sriracha Prawn, White Sesame & Coriander **GF**  
Watermelon Fior Di Latte Mozzarella & Blackberry Skewers **v, GF**  
Mini Smoked Salmon Toasts  
Mini Tenderloin Beef Toasts                    +HKD5pp  
Opera Toasts with Prawn Mayonnaise & Dill    +HKD5pp  
Mini Tarts with Lemon Stuffing & Fish Eggs    +HKD10pp  
Mini Truffle Croque Monsieur                    +HKD10pp  
Tenderloin Beef Tartare Spoons                +HKD10pp  
Garlic Prawn Skewers                            +HKD10pp  
Foie Gras Toasts with Figs                      +HKD20pp  
Caviar Toast with Cream                        +HKD50pp  
Mini Madeleines **v**  
Mini Financiers **v**  
Macarons **v**  
Mini Brownies **v**  
Mini Chocolate Tarts **v**  
Mini Raspberry Tarts **v**  
Mini Lemon Curd Tarts **v**  
Mini Egg Tarts **v**  
Mini Cheesecakes **v**  
Fruit Skewers **Vegan, GF**  
Pineapple Skewers **Vegan, GF**

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# ISLAND SEAFOOD RESTAURANT MENUS

## LAMMA ISLAND

### REGULAR SET MENU

HKD260/150 per Adult/Child (10 adults minimum)

炸素春卷  
椒鹽中蝦  
蒜蓉粉絲蒸元貝  
吉列鮮魷  
豉椒黃沙蜆  
清蒸大紅鮪  
鮮蟹肉扒西蘭花  
菠蘿咕嚕肉  
蛋蔥菜粒薑茸炒飯  
鮮果拼盤  
包每位一罐青島啤酒或汽水

Vegetable Spring Rolls  
Salted Fried Prawns with Garlic & Pepper  
Steamed Scallops on Shell w/Garlic  
Deep Fried Squid with Sweet & Sour Sauce  
Fried Clams with Chili & Black Bean Sauce  
Steamed Red Snapper with Ginger & Spring Onion  
Fresh Crab-Meat with Broccoli  
Sweet & Sour Pork  
Fried Rice with Egg, Ginger & Vegetables  
Fresh Fruit Platter  
One can of Tsing Tao Beer/Soft Drink included pp

### PREMIUM SET MENU

HKD400/190 per Adult/Child (10 adults minimum)

椒鹽中蝦  
蒜蓉粉絲蒸元貝  
豉椒新西蘭蜆子皇  
吉列鮮魷  
清蒸大紅鮪  
當紅炸子雞  
上湯焗龍蝦伴伊麵  
蒜茸炒白菜  
揚州炒飯  
鮮果拼盤  
包每位一罐青島啤酒或汽水

Salted Fried Prawns with Garlic & Pepper  
Steamed Scallops on Shell with Garlic  
N.Z. Bamboo Clams with Chili & Black Bean Sauce  
Deep Fried Squid with Sweet & Sour Sauce  
Steamed Red Snapper with Ginger & Spring Onion  
Crispy Fried Chicken  
Simmered Baby Lobster in Broth with E-fu Noodles  
Stir-Fried Pak-Choi with Garlic  
Yang-zhou Fried Rice  
Fresh Fruit Platter  
One can of Tsing Tao Beer/Soft Drink included pp

If you have included the free-flow drinks package you may bring some wines from the boat to the restaurant to enjoy during the meal (and no corkage fee would apply).

## ISLAND SEAFOOD RESTAURANT MENUS (continued)

### PO TOI ISLAND

**REGULAR SET MENU                      HKD290                      (10 adults minimum)**

Steamed Prawns  
Steamed Scallops with Garlic  
Steamed Fish (Snapper)  
Deep-Fried Squid  
Sweet & Sour Pork  
Chicken with Cashew Nuts  
Seasonal Vegetables  
Fried Rice  
Singapore Noodles

**PREMIUM SET MENU                      HKD450                      (10 adults minimum)**

Steamed Prawns  
Steamed Scallops with Garlic  
Steamed Fish (Snapper)  
Stir-Fried Lobsters with Butter & Garlic  
Deep-Fried Squid  
Clams with Black Bean & Chili Sauce  
Sweet & Sour Pork  
Chicken with Cashew Nuts  
Seasonal Vegetables  
Fried Rice  
Singapore Noodles

**CHILDREN'S MENU                      HKD160**

Deep-Fried Squid  
Shrimp Omelette  
Chicken with Cashew Nuts  
Vegetables  
Fried Rice

If you have included the free-flow drinks package you may bring wines from the boat to the restaurant to enjoy during the meal, but please note that a corkage fee would apply (currently HKD60 per bottle), payable in cash, directly to the restaurant.