

for further enquiries or bookings,
please contact **8129 8882** or email info@pure-red.com

opening hours

monday to wednesday: 11.30 am to 12.00 am
thursday: 11.30 am to 01.00 am
friday & saturday: 11.30 am to 03.00 am
sunday & public holidays: 11.30 am to 10.00 pm

RED Bar + Restaurant

4/F, Two i/c
8 Finance Street Central Hong Kong
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Pure Group



please note that catering packages may be subject to change without prior notice

party packages

RED
BAR + RESTAURANT



01

Thank you for considering RED for your next event. We strive to create an unforgettable experience which meets your budget & exceeds your expectations

RED is conveniently located at Two ifc. Our venue can be easily customized for your intimate dinners & formal banquets as well as extravagant fashion shows & product launches

If you're looking for something really different for your next event, consider a group exercise class at Pure Fitness or a relaxing yoga class with Pure Yoga. We work with our sister companies to create events that are truly unique

Executive Chef, Lee Kin Pong and his team of chefs have a wealth of international experience at your disposal. They will create a menu to impress even the most discerning palate. Together with exciting presentation and flawless service, you can be sure your event will be one to remember

all items subject to 10% service charge

02
There is no love sincerer than
the love of food.
George Bernard Shaw



cocktail packages

2 hours unlimited, minimum 30 people

package a

House Spirits, House Red & White Wine, Beer, Orange Juice,
Soft Beverages, Mineral Water

Wild mushroom risotto ball with truffle mayonnaise (v), Hummus,
tzatziki & babaghanoush with grilled pita bread (v), Spicy calamari
with sweet chili sauce, Chicken fillet with herbed breadcrumb & aioli,
Italian sausage & marinated pepper pizza

HKS328 person

package b

House Spirits, House Red & White Wine, Beer, Orange Juice,
Soft Beverages, Mineral Water

California roll with soft-shell crab & avocado, Harissa spicy chicken
skewer with mint yoghurt, Grilled eggplant with tomato basil bruschetta (v)
Beef slider, Pepperoni pizza, Deep-fried jalapeño stuffed with jack cheese (v)

HKS368 person

package c

House Spirits, House Red & White Wine, Beer, Orange Juice,
Soft Beverages, Mineral Water

Cumin lamb skewer with cucumber & mint yoghurt, Smoked salmon with
low-fat cream cheese, red onion & dill on dark rye toast, Rare tuna with
mango & chili salsa, Mini-hero of Parma ham with mozzarella,
tomato & rocket leaf, Shrimp cocktail, Margherita pizza (v), Pumpkin & potato
frittata with forest mushroom & Brie cheese (v), Beef slider

HKS398 person

all items subject to 10% service charge

beverage options

minimum 20 people

open bar

non-alcoholic 2 hours

Orange juice, Soft Beverages & Mineral Water

\$98 per person

additional hour: \$48 per person

alcohol 2 hours

House Spirits, House Red & White Wine,
Beer, Orange Juice, Soft Beverages,
Mineral Water

\$228 per person

additional hour: \$98 per person

Corkage

Red & White Wines
HK 250 per bottle

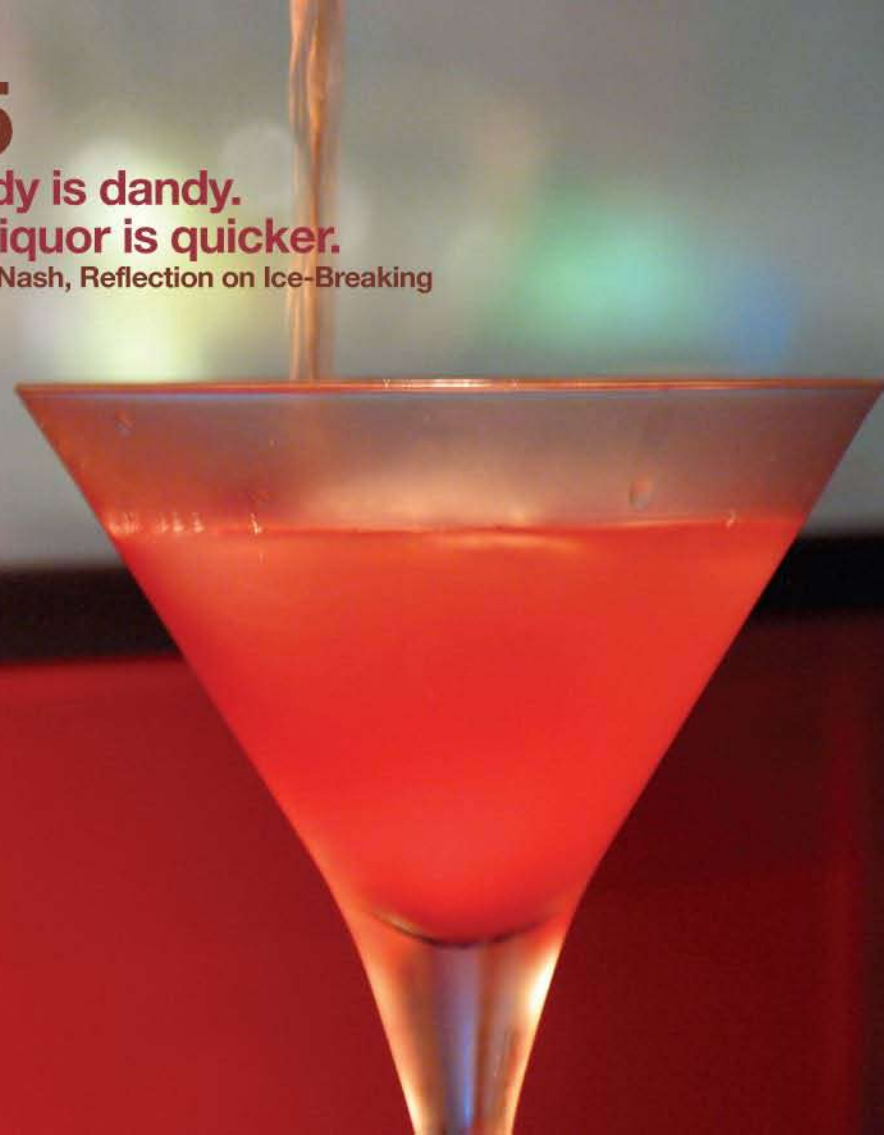
Champagne
HK\$350 per bottle

Spirits
HK\$600 per bottle

05

**Candy is dandy.
But liquor is quicker.**

Ogden Nash, Reflection on Ice-Breaking



all items subject to 10% service charge

set lunch menu a

starter

Soup of the day or

Beef carpaccio with deep-fried capers,
parmesan & rocket leaf or

Roasted beetroot with goats cheese &
organic herb salad (v)

main

Spaghetti tossed with oven-dried cherry tomato,
chilli & fresh basil (v) or

Grilled chicken breast with barley & mushroom or

Grilled tuna steak with mango,
chili salsa & grilled asparagus

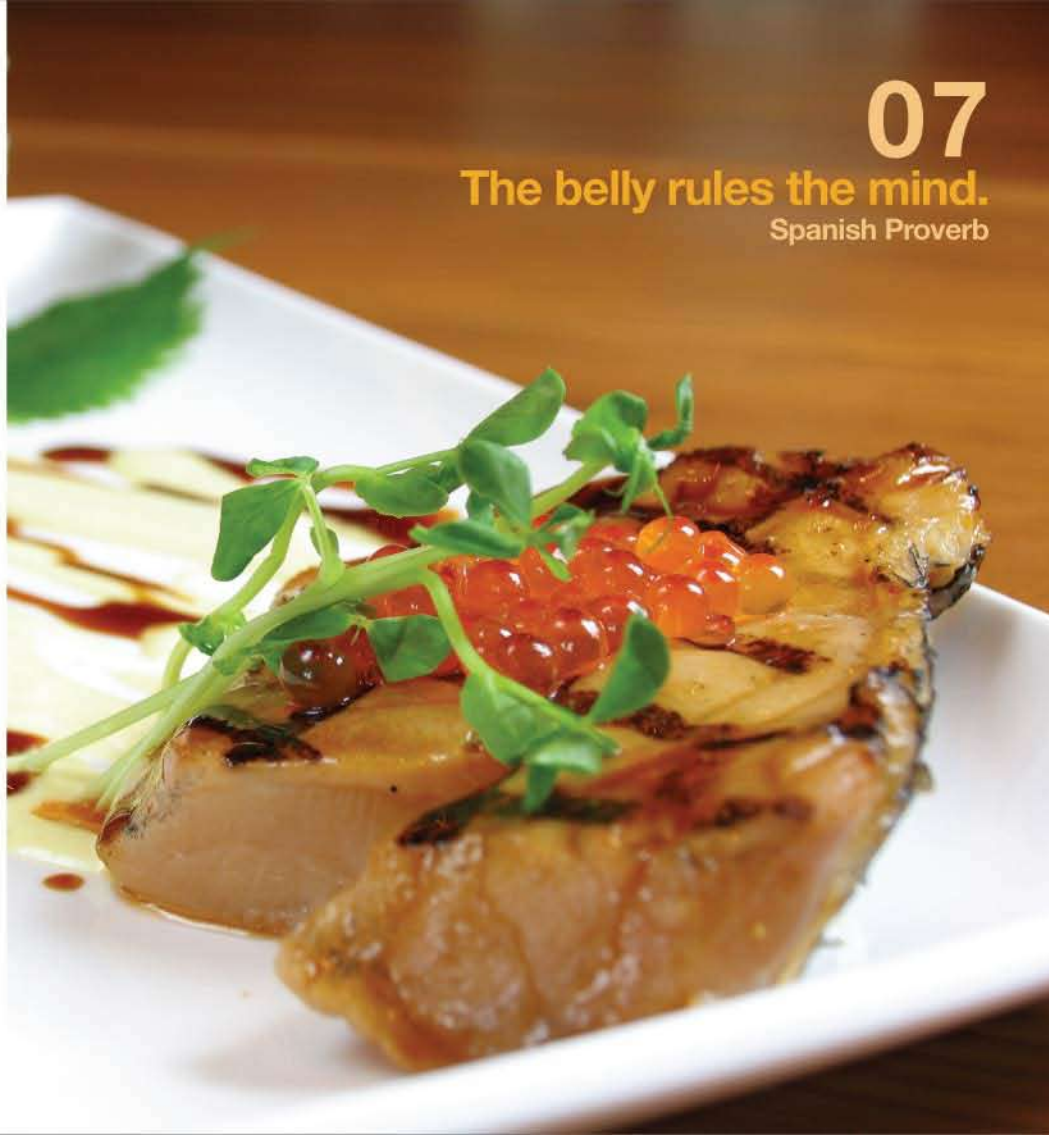
dessert

Warm chocolate pudding or

Apple crumble with vanilla ice-cream

Coffee or tea

\$258 per person
minimum 20 people



07

The belly rules the mind.

Spanish Proverb

set lunch menu b

starter

Soup of the day or

Tuna tartare with avocado, red onion & jalapeño or

Organic tomato & mozzarella salad (v)

main

Seared organic salmon fillet with
fingerling potato purée, asparagus &
shellfish broth or

Braised veal cheek with wild mushroom &
spinach risotto or

Zucchini & wild mushroom charlotte with
spicy ratatouille (v) or

dessert

Diva chocolate cake or

Tiramisu

Coffee or tea

\$278 per person
minimum 20 people

08

The only time to eat diet food is while you're waiting for the steak to cook.

Julia Child

cold starters & salads

- Beef carpaccio
- Smoked salmon with pickled fennel & dill dressing
- Caesar salad with pancetta & parmesan
- Greek salad (v)
- Organic tomato & mozzarella salad with balsamic dressing (v)
- Hummus, tzatziki & babaghanoush with grilled pita bread (v)

hot selections

- Grilled snapper fillet with bell pepper salsa
- Beef stew with onion & carrot
- Roasted Cajun chicken drumstick
- Baked penne pasta with spinach, mushroom & parmesan (v)
- Jambalaya chorizo & shrimp
- Rosemary roasted garlic new potatoes (v)
- Steamed seasonal vegetables (v)

soup

- Wild mushroom soup with a selection of fresh bread

desserts

- Fresh fruit platter
- Apple flat tartlet
- Chocolate layer cake
- Mini ginger & coconut crème brûlée

\$268 per person
minimum 30 people

lunch buffet a



cold starters & salads

- Smoked salmon with pickled fennel & dill dressing
- Roasted beef with green papaya salad
- Tomato mozzarella salad with balsamic dressing (v)
- Mesclun leaf salad with 3 assorted dressings (v)
- Caesar salad with pancetta & parmesan
- Grilled vegetable salad with basil dressing (v)
- Hummus, tzatziki & babaghanoush with grilled pita bread (v)

hot selections

- Grilled fillet of grouper with shiitake mushroom & spring onion
- Truffled mac & cheese (v)
- Roasted chicken with rosemary sauce
- Beef & mushroom stew
- Seafood saffron risotto
- Stir-fried seasonal vegetables with ginger & spring onion
- Rosemary roasted garlic new potatoes

all items subject to 10% service charge

soup

- Clam chowder with a selection of fresh bread

desserts

- Chocolate layer cake
- Tropical fruit platter
- Lemon meringue tartlet
- Cheese platter
- Apple & wild berry crumble

\$298 per person
minimum 30 people

lunch buffet b

all items subject to 10% service charge

10

**Desserts are like mistresses.
They are bad for you.
So if you are having one,
you might as well have two.**

Chef Alain Ducasse

high tea menu

available from 2:30pm to 6:30pm only
2-hour package, minimum 20 people

high tea menu package a

Baked ham & cheese sandwiches

Tuna salad sandwiches

Grilled chicken breast with avocado & bacon sandwiches

Fresh fruit platter

Assorted cookies

Assorted mini-cakes

Orange juice, soft beverages
mineral water, coffee & tea

\$198 per person



high tea menu package b

Mini-hero of Parma ham with mozzarella,
tomato & rocket leaf

Smoked salmon with cream cheese,
red onion & dill on dark rye sandwiches

Grilled chicken breast with romaine lettuce &
garlic mayonnaise on French bread

Soft-shell crab with avocado sushi

Mini-burger

Scones with fresh cream

Assorted mini-cakes

Assorted cheese platter

Fresh fruit platter

Orange juice, soft beverages
mineral water, coffee & tea

\$248 per person

all items subject to 10% service charge

set dinner menu a

starter

- Country bean & vegetable soup or
- Beef carpaccio with deep-fried capers,
parmesan & rocket leaf or
- Smoked salmon with mint sour cream,
fennel & cucumber salad

main

- Baked free-range chicken marinated in herbs with
braised onion & couscous or
- Spicy crusted tuna with rocket leaf, fennel & olive salsa or
- Braised veal cheek with wild mushroom
& spinach risotto or
- Zucchini & wild mushroom charlotte
with spicy ratatouille

dessert

- Apple tartlet with vanilla ice-cream or
Tiramisu or
- Diva chocolate cake

\$358 per person
minimum 20 people

12
**Food for thought is
no substitute for
the real thing.**

Walt Kelly



set dinner menu b

starter

- New England clam chowder or
- Grilled king scallops with cucumber salsa &
lemon-mint vinaigrette or
- Asparagus, roasted beetroot,
artichoke heart & rocket leaf salad

main

- Grilled black cod with
shrimp risotto & confit tomato or
- Duck confit with mash, lentil & port wine sauce or
- Grilled USDA rib eye steak with peppercorn jus,
mashed potato & market vegetable or
- Zucchini & wild mushroom charlotte
with spicy ratatouille

dessert

- Diva chocolate cake with wild berries or
- Berry cheesecake or
- Classic crème brûlée

\$398 per person
minimum 20 people



14
**Life is uncertain.
Eat dessert first.**
Ernestine Ulmer

Cold starters & salads

- Parma ham with melon platter
- Seared tuna with mango & chili salsa
- Smoked salmon with fennel, cucumber & dill dressing
- Roasted beef with green papaya salad
- Tomato mozzarella salad balsamic dressing (v)
- Classic Cobb salad
- Mesclun leaf salad with 3 assorted dressings
- Caesar salad with pancetta & parmesan

desserts

- Mini Bailey's cheesecake
- Chocolate layer cake
- Tropical fruit platter
- Lemon & lime tartlets
- Crème brûlée

soups

- Country bean & vegetable soup
- Clam chowder with a selection of fresh bread

Hot selections

- Buttermilk fried chicken
- Beef cheek & mushroom stew
- Snapper fillet with basil & tomato salsa
- Lamb curry with coconut rice
- Jambalaya with chorizo & shrimp
- Truffled mac & cheese
- Stir-fried seasonal vegetables with lemon olive oil
- Rosemary roasted garlic new potatoes

\$ 388 per person
minimum 30 people

dinner buffet a

all items subject to 10% service charge

Cold starters & salads

- Seafood with green papaya salad
- Roasted herb-crusted beef with mustard dressing
- Beef tomato with buffalo mozzarella salad
- Smoked salmon with pickled fennel salad & dill dressing
- Seared rare tuna with mango & chili salsa
- Classic Cobb salad
- Classic shrimp cocktail
- Grilled vegetables with garlic balsamic dressing
- Caesar salad with pancetta & parmesan
- Parma ham with melon platter

Desserts

- American cheesecake
- Chocolate layer cake
- Apple flat tartlet
- Tropical fruit platter
- Ginger & coconut crème brûlée
- Assorted cheese platter

Carving station

- Roasted American prime rib with beef jus & horseradish cream

Soups

- Country bean & vegetable soup
- Lobster bisque with a selection of fresh bread

Hot selections

- Roasted chicken roller with bacon & mushroom sauce
- Lamb with potato stew
- Braised beef cheeks
- Grilled sea-bass fillet with dill lemon sauce
- Harissa spiced prawns with mint yoghurt
- Linguine pasta with fresh mussels, cherry tomato & pesto
- Truffled mac & cheese
- Jambalaya with chicken, shrimp, & sweet corn
- Crispy steamed seasonal vegetables with lemon olive oil
- Potato gratin

\$468 per person
minimum 30 people

dinner buffet b



17
**Chocolate is
the answer.
Who cares what
the question is.**
Author Unknown