

MUSEUM  
EVENT  
menu

美术馆

活动菜单

M E S S

MASS、藝倉美術館  
MODERN ART MUSEUM, SHANGHAI











# CANAPES m e n u

活动小食 菜单



## SAVORY

### 开 胃 菜

Seviche amberjack, mustard, avocado

黄狮鱼生鱼片，芥末，牛油果

Tuna broccoli brioche

金枪鱼西兰花配布里欧面包

Sashimi miso yuzu

生鱼片配味噌柚子

MESS around

混搭鱼卷

Bandra duck

法式鸭肉雪茄

King fish tartar, sriracha sauce, avocado cream

狮鱼塔塔，是拉差沙司，牛油果酱

Tuna sashimi, eggplant, chimichurri

金枪鱼生鱼片，茄子配中式香辣酱

Artichoke corn tahini

朝鲜蓟配玉米芝麻酱

Beef dumpling red curry

红咖喱牛肉饺子

Bogota beef bite

博戈艮牛肉



Rump cup aioli garlic oregano

牛臀腰肉配蒜香蛋黄酱

Crunchy Tofu spicy lemon dressing

脆皮豆腐配辣柠檬酱

Potato Aija balls, Greek yogurt

炸土豆球配希腊酸奶



SWEET

甜 品

Passion fruit mousse

百香果慕斯

Lemon tart

柠檬塔

Brownie & hazelnut cream

布朗尼 & 榛子奶油

Vanilla puff

香草泡芙

Strawberry cake roll.

草莓蛋糕卷

Chocolate tart

巧克力塔

Canapés Options for the guest to choose  
客户可选择（小食）

5 option- 150CNY per person

5 道-150元/人

7 options- 200CNY per person

7 道-200元/人

9 options- 250CNY per person

9 道-250元/人

\*All Prices are not including 10% service charge.

以上价格不包含10%服务费





# BUFFET

## menu

### 自助餐 菜单

#### SALAD

##### 沙拉

##### Papaya salad

##### 青木瓜色拉

Mango, chili, coconut, cashew nuts

芒果，辣椒，椰糖，腰果

##### Cucumber salad

##### 湄公黄瓜色拉

Pepper sauce, almonds, mint

胡椒酱，杏仁，薄荷

##### Caesar salad

##### 凯撒沙拉

Capers, parmesan, aioli onion

刺山柑，帕尔马干酪，蛋黄酱



##### Tomato salad

##### 番茄沙拉

Cherry, sriracha sauce, ginger, avocado cream

樱桃，是拉差酱，生姜，牛油果奶油

##### Eggplant salad

##### 茄子泥沙拉

Mustard, tahini, earl grey, Chinese chimichurri, spring onion

芥末，芝麻酱，伯爵茶，中国辣椒酱，香葱

#### HOT DISHES

##### 热 菜

##### Chicken

##### 鸡肉

##### Pepper chicken

##### 黑胡椒鸡肉

Grill charcoal chicken, forest mushroom, snow peas, Worcester, kampot black pepper sauce

木炭烤鸡，森林蘑菇，荷兰豆，椰糖黑胡椒酱

##### Chicken Tikka

##### 印度风味烤鸡肉

400° roasted chicken leg, cream ginger tomato, yogurt, okra, scallion bread

400度高温炙烤鸡腿肉，奶油生姜番茄，希腊酸奶，秋葵，葱油煎饼







**Popcorn chicken**

**黑胡椒鸡米花**

Truffle mushroom, yakitori, ginger, bbq  
松露，蘑菇，自制酱油，照烧烧烤酱，生姜

**Chicken shawarma**

**中东烤鸡肉**

Israeli BBQ, tahini, Ajam nea sauce, Zucchini salad  
以色列烧烤粉，芝麻酱，印度尼西亚酱汁，西葫芦沙拉



**BEEF**

**牛肉**

**Beef tenderloin**

**菲力牛排**

Morel mushroom, miso, port wine  
羊肚菌，味噌，波特酒。



**Ribeye**

**牛肋眼肉**

Australian wagyu ribeye, spinach, mustard yuzu, mint, olive oil  
澳大利亚和牛肋眼、菠菜、芥末柚子、薄荷、橄榄油

**Wagyu brisket**

**和牛牛胸肉**

Ajam pedis, coconut, thyme, zucchini  
印度尼西亚酱汁、椰浆、百里香、西葫芦

**Wok MESS**

**炒锅牛肉**

Stir fry beef sliced tenderloin, Shaoxing wine, yakitori, shiitake, snow peas.  
鲜嫩牛里脊，绍兴酒，自制酱油，韩国泡菜，香菇，荷兰豆，特制米饭

**FISH**

**鱼**

**Sea ci curry**

**烤鳗椰酱鳕鱼**

Steam sea bass, unagi coconut water curry, madras spice, mint  
蒸鳕鱼，椰香鳗鱼酱，咖喱，薄荷，萝卜，松露油

**Thai halibut**

**泰式比目鱼**

Bangkok style red curry, palm basil, eggplant, leek confit  
曼谷红咖喱，棕榈糖，罗勒，茄子，油封京葱

**XO cod fish**

**XO深海银鳕鱼**

Oper onion coconut, olive oil, pink radish  
XO奶油酱 奶油 橄榄油和粉萝卜

**Siam prawns**

**京葱浓汁大虾**

Butter shrimp, ginger leek, dashi leek sauce  
黄油大虾，姜味京葱，鲜奶油，辣椒 香葱

**DIM SUM**

**点心饺子**

**Mushroom** – mix fried mushroom, pepper mushroom sauce

**蘑菇** – 混合炸蘑菇、胡椒蘑菇酱

**Egg & chives** – yakitori, garlic, sesame oil

**鸡蛋和香葱**– 自制酱油、大蒜、芝麻油

**Mess sum dumpling**

**MESS蒸点饺子**

-Short-rib, galangal, chili, spring onion, chili oil  
MESS特制牛肋排饺子，高粱姜，辣椒，小葱，辣油



VEGETARIAN OPTIONS

素食精选

Pepper cauliflower

黑胡椒花椰菜

Crispy cauliflower, red onion, snow peas, forest mushroom, Cambodian pepper sauce.

脆花椰菜，红洋葱，蜜豆，野生蘑菇，柬埔寨胡椒酱。

Indonesian tofu

印度尼西亚风味豆腐

Ajam pedis, coconut, thyme, zucchini  
印度尼西亚酱汁、椰汁，百里香、西葫芦

Thai red curry tofu

泰国红咖喱豆腐

Bangkok style curry sauce, crispy tofu, snow pea shimeji mushroom.  
曼谷风格的咖喱酱，脆豆腐，甜豆，海鲜菇



DESSERTS

甜 品

Lemon tart

柠檬塔

Chocolate hazelnut

巧克力榛子

Strawberry puff

草莓泡芙

Passion fruit mousse

百香果慕斯

Options for guests to choose buffet. (Buffet time is 1.5 hour)

自助餐套餐选项 (时间1.5小时/每人)

Option 1

选项 1

Option 4 (without salad)

选项4 (无沙拉)

350 per person

350 元/ 1人

300 per person

300元/ 人

1 salad

1 份沙拉

1 chicken

1份鸡

1 chicken dish

1份鸡肉

1 beef

1份牛肉

1 beef dish

1份牛肉

1 dim sum

1份点心

1 dim sum

1 份点心

1 dessert

1份甜品

1 dessert

1 份甜品

Option 5 (without salad)

选项5 (无沙拉)

Option 2

选项 2

350 per person

350元/人

450 per person

450元/人

1 chicken

1份鸡

2 salads

2份沙拉

1 beef

1份牛肉

1 chicken

1份鸡肉

1 fish

1份鱼

1 beef

1份牛肉

1 dessert

1份甜品

1 fish

1份鱼

1 dim sum

1份点心

1 dessert

1份甜品

Option 6

选项6

400 per person

400元/人

1 chicken

1份鸡

1 beef

1份牛肉

1 dim sum

1份点心

1 fish

1份鱼

1 dessert

1份甜品

\*All prices are not include 10% service charge and not including rent space.

以上价格不包含10%服务费，  
也不包含场地费



Thank you !

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