

MAISON GAIA

House of The Finest

PRIVATE EVENT | PRESTIGIOUS LOUNGE

- By Invitation Only -

ABOUT US

ABOUT GAIA GROUP

Gaia Group was founded in 2000 with a view to introducing **authentic dining experiences** to Hong Kong. Headquartered in Hong Kong, the Group now owns and operates a string of western fine dining, casual dining and Chinese restaurants.

Over the past 20 years the Group has grown to a large portfolio of restaurants with multiple themes across different locations in Hong Kong, China and Thailand.



Gaia
Group

JOIA
restaurant bar & lounge

isola

VELVET
• Italian Bar and Grill •

KAIYŌ
Japanese Izakaya

GREYHOUND
CAFÉ

GLASSHOUSE

GREENHOUSE

舍
SHE

紅
樓
HONG LOU

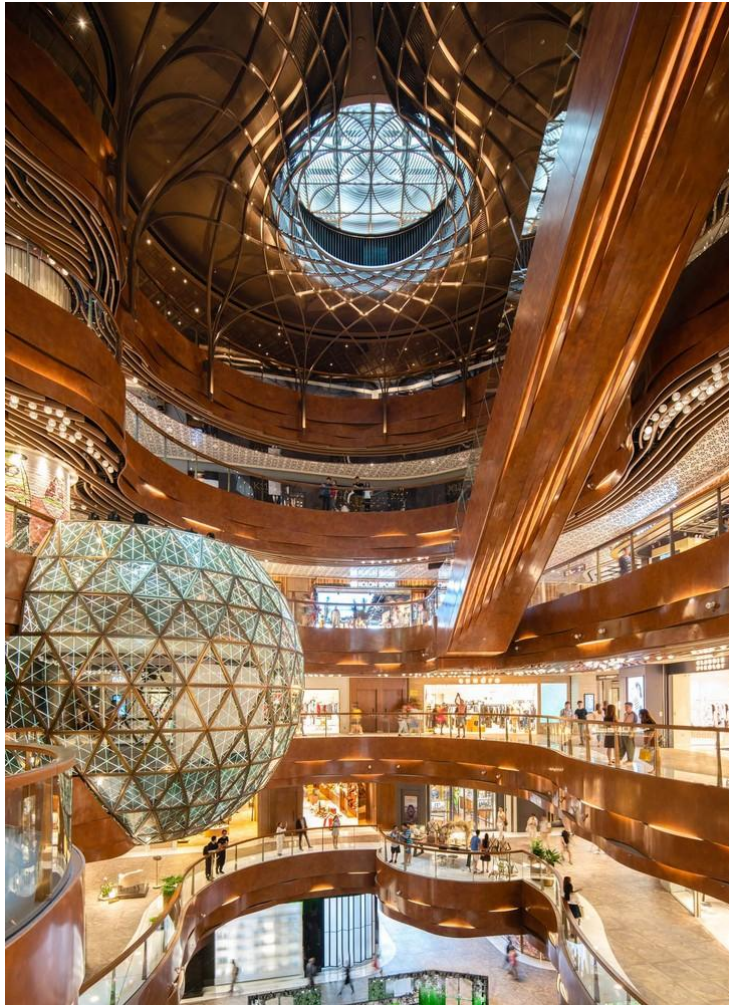
萬家
花樣年華
WONG KA HO
HONG LOU

YURAMEE
居酒屋

VA
BENE
ITALIANO

GLASSHOUSE
GALLERY

GREYHOUND
CAFÉ
Galleria



LOCATION

As a world-class cultural destination for global millennials that is set to reshape the retail landscape, **K11 MUSEA** is curated to seamlessly blend art, culture, design and retail as a source of discovery for the new generation. Strategically located in the heart of Hong Kong, **K11 MUSEA** is dedicated to global millennials who gravitate towards the immersive consumption of art, culture and commerce.

BACKGROUND

As part of this iconic cultural destination, there is a need for a **prestigious and exclusive space** where **the finest meets** for all kinds of gatherings - from casual meet-up at the lounge and live music drinking night, to networking events, product launches, celebration parties and weddings, along with gastronomic delicacies for any and all occasions.

ABOUT

MAISON GAIA

mé·zon

In French, means “House”, i.e. The house of Gaia.

A place where private events are refined and redefined,

where experiences are transformed through time and space,

where gastronomic delicacies, sensational experiences of different themes are made possible through our team of professional chefs and event specialists, presenting to you only the **best** of Gaia Group

CONCEPT

the house of the **FINEST**

Strategically located at the renowned K11 MUSEA in Tsim Sha Tsui, a **cultural-retail destination** where the glamorous hang out, Maison Gaia is exquisitely curated for **the finest** to gather and host tailor-made events, from celebration parties and weddings, to team meetings and movie nights... the possibilities are endless. At Maison Gaia, we have all the amenities to accommodate any occasion for a prestigious **one-of-a-kind experience**.



CONCEPT

cuisines around the **GLOBE**

Guests can enjoy cuisines from **Shanghainese, Cantonese and Thai**, to **Japanese, Italian and Southeast Asian** - Maison Gaia will cater your occasion needs in every way with our wide-range of menus specially curated by our professional chef teams from different countries.



CONCEPT

a break from **REALITY**

Walking into Maison Gaia, guests will find themselves surrounded by **floor-to-ceiling screens** where different photos or videos can be displayed according to the specified event themes, **transporting guests from reality through time and space instantly**. Be it a romantic trip to Paris or a tropical getaway to Maldives, at Maison Gaia, we can curate a customized collection of visuals to create an one-of-a-kind event experience one will never forget. Guests can also display customized materials to enjoy an even more personalized experience with us.



CONCEPT

MUSIC is life

It is always better to experience music in person. At Maison Gaia, guests are able to enjoy live band performances with our professional sound and audiovisual system and equipment. Guests can also pick their own songs to sing on stage for some Karaoke fun, even to host Karaoke night with friends and families. The stage is all yours!

So, sit back and relax with a drink in your hand and let us take you to the world of music.



FACTSHEET

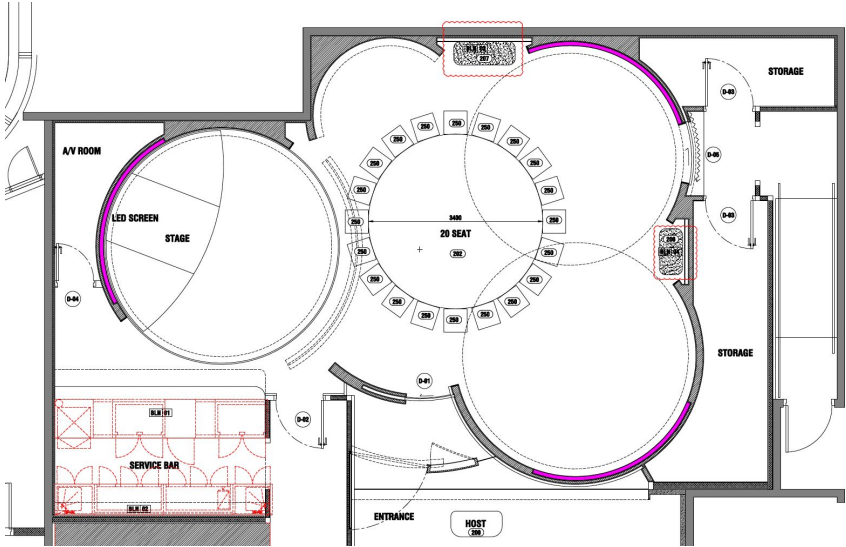
Event Minimum Spending	HK\$50,000 per event (<i>Limited Time <u>Gaia Premier</u> Special</i>)
Type of Cuisine	Choice of: Chinese, Japanese, Italian, Southeast Asian
Operation Hour	11:00 am till late
Service Style	Individual Serving, Family-style Sharing, Pass-around Canapes, Canape Stations, Buffet Stations
Key Features	<ul style="list-style-type: none"> - Surround LED Screen Walls - Private Cocktail Bar - Performing Stage - Built-in Audio and Visual system, - Karaoke Equipment - Wide Selections of Cuisine - Private Event Specialists - Customized Themes

SET UP & CAPACITY

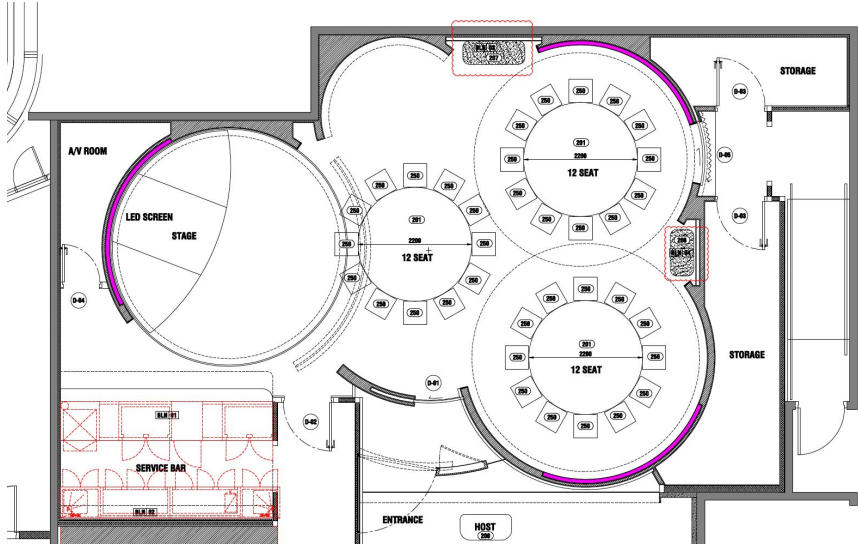
Floor Plans & Capacity

	Banquet	Theatre	Boardroom	Cocktail Reception
Capacity	36	45	44	90
Set Up	Round Table 12 seats (2.2m) 20 seats (3.4m)	Individual Chairs	Long Table (60cm x 150 cm)	Cocktail Tables Standing

Floor Plan - Round Tables

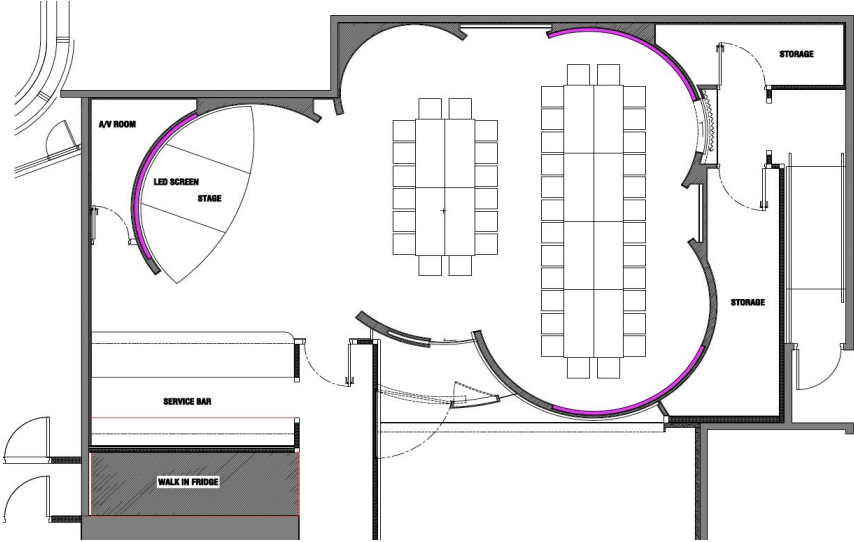


One 20-Seat Round Table

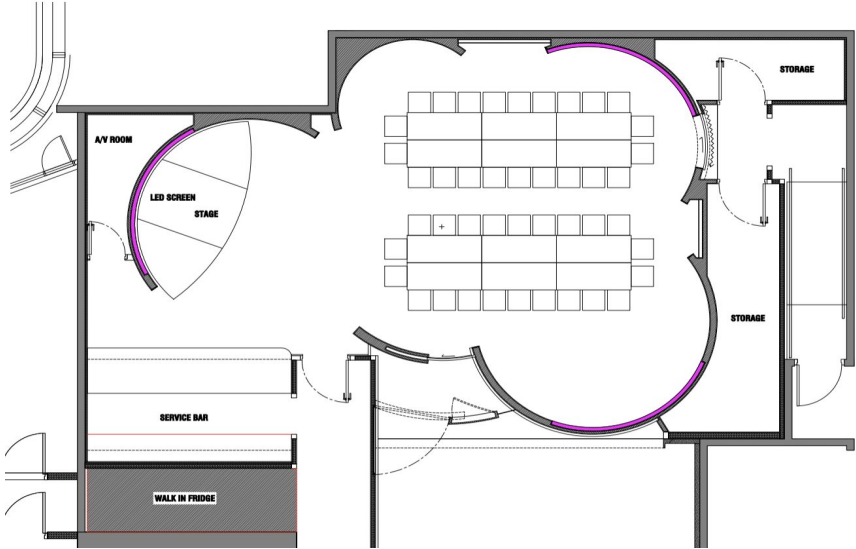


Three 12-Seat Round Tables

Floor Plan - Board Room

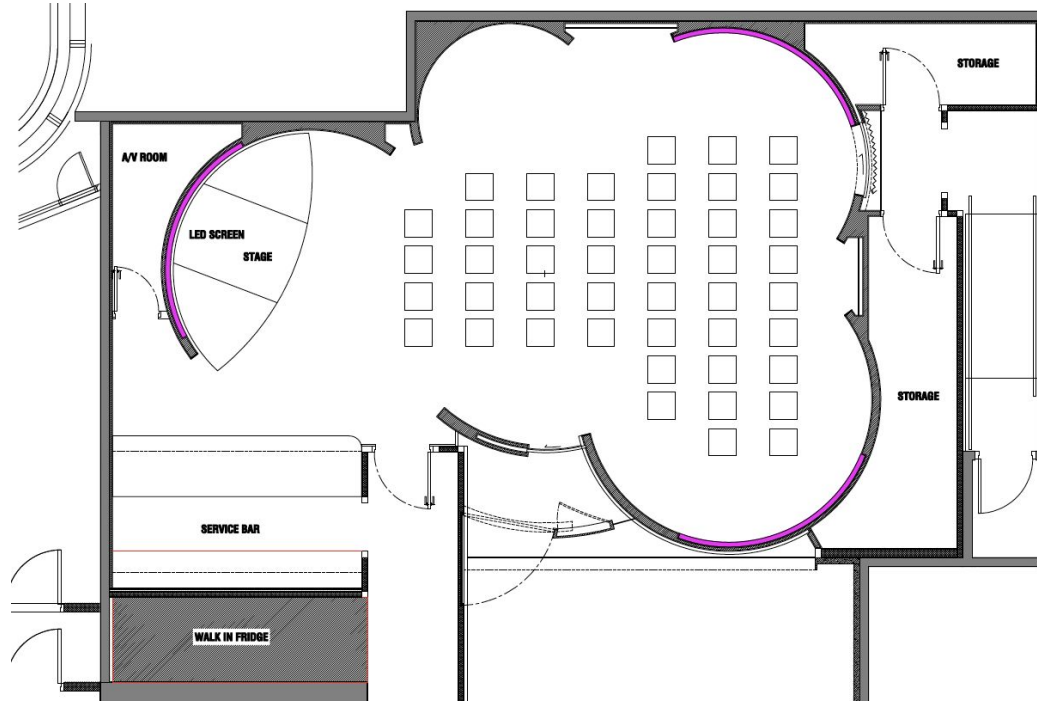


Vertical Setting
44 Seats



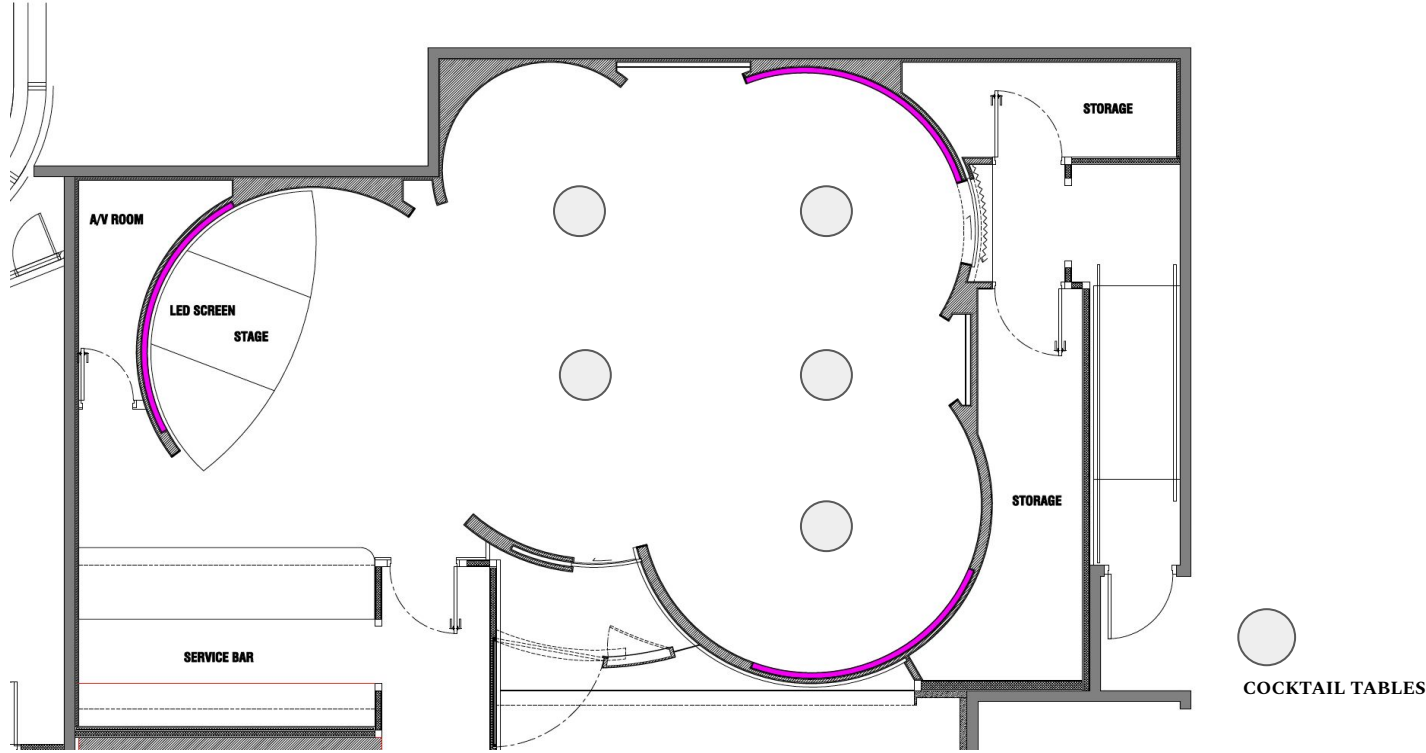
Horizontal Setting
44 Seats

Floor Plan - Theatre

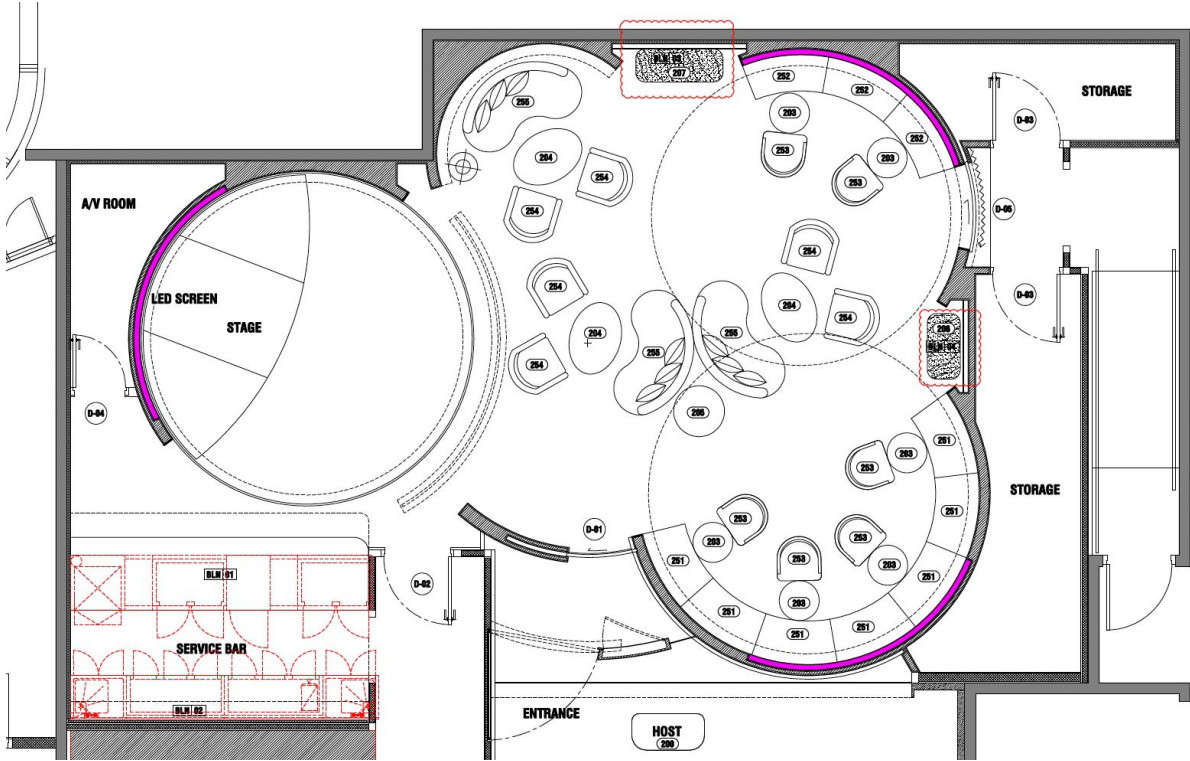


Individual Chairs
~ 45 Seats

Floor Plan - Cocktail Reception



Floor Plan - Lounge Setting



Shop Facade

MAISON GAIA



Interior - Lounge setting

MAISON GAIA



Interior

MAISON GAIA



Interior - Private Bar and Stage

MAISON GAIA



Menu - Premium Chinese



榮華富貴 - 鮑參翅頭至尊宴

包羅萬有. 風生水起- 富貴鮑魚撈起 Supreme Abalone Lou Hei

紅燒大鮑翅 Braised Supreme Shark Fin with Rich Gravy

十八頭鮑魚花膠扣鵝掌 Braised Abalone with Fish Maw and Goose Web

清蒸東星斑 Steamed Star Garoupa Fish

椒鹽原隻龍蝦 Whole Lobster with Salt & Pepper

富貴脆皮雞 Supreme Crispy Roast Whole Chicken

金瑤柱扒菜苗 Braised Pea Shoots with Golden Conpoy

蟹蓋蒸糯米飯 Steamed Glutinous Rice with Crab Meat in Crab Shell

杏汁燉官燕 Double Boiled Bird Nest in Almond Cream

椰汁黑糖年糕 Coconut Black Sugar Rice Pudding



Menu - Shanghainese



花開富貴 - 團年春茗精選餐

包羅萬有. 風生水起- 富貴鮑魚撈起 Supreme Abalone Lou Hei

盆滿鉢滿- 富貴鮑魚花膠全家福 Supreme Abalone Fish Maw Treasure Pot

萬事如意- 原條蝦籽大烏參 Braised Sea Cucumber with Shrimp Roe

金銀滿屋- 發菜紅燒大元蹄 Braised Pork Knuckles with Faat Choy

年年有餘- 松子桂花魚 Sweet and Sour Fish Blossom

or

年年有餘- 四川麻辣水煮魚 Sichuan Spicy Fish

合家歡樂- 御品龍井茶皇雞 Royal Tea Roast Whole Chicken

迎春接福- 鮮拆蟹粉菜苗 Braised Pea Shoots with Crab Roe

財源滾滾- 傳統鮮肉生煎包 Pan-fried Soft Buns with Minced Pork

八寶齊全- 八寶飯 Eight Treasure Rice Pudding

團團圓圓- 酒釀丸子 Glutinous Rice Dumplings in Sweet Wine Soup

Menu - Modern Cantonese



金玉滿堂 - 團年春茗精選餐

包羅萬有. 風生水起- 富貴鮑魚撈起 Supreme Abalone Lou Hei

盆滿鉢滿 - 龍蝦花膠金蠔盆菜 Supreme Lobster Fish Maw Poon Choy

富貴盈門 - 富貴黃金蝦球 Golden Salted Egg Prawn

金牛獻瑞 - 黑椒和牛粒 Stir-fried Black Pepper Wagyu Beef Bites

年年有餘 - 碧綠炒海斑球 Stir-fried Grouper Fish with Vegetables

金雞報喜 - 秘制咸香脆皮雞 Salty Fragrant Crispy Chicken

金枝玉葉 - 金瑤柱扒翡翠苗 Golden Conpoy Braised Pea Shoots

五穀豐收 - 鮑魚頂級臘味糯米飯
Stir-fried Glutinous Rice with Chinese Preserved Meats and Abalone

步步高陞 - 薑汁黑糖年糕 Ginger Black Sugar Rice Pudding

Menu - Premium Hot Pot



養生滋補暖笠笠海鮮火鍋餐

Nourishing Seafood Hot Pot Set

湯底選擇:

- 養顏花膠螺頭滋補湯 Fish Maw Sea Conch Nourishing Soup
- 清新椰子燉雞湯 Refreshing Coconut Chicken Soup
- 養生雞酒窩 Hua Diao Chicken Soup
- 四川麻辣湯 Sichuan Spicy Ma La Soup

肉類 Meats

- 三黃雞 Three Yellow Chicken
- 日本黑豚肉 Japanese Pork
- 美國和牛 US Wagyu Beef
- 日本A4和牛 Japanese A4 Wagyu
- 澳洲羊肉片 Australian Lamb

貝類 Shell

- 鮑魚 Abalone
- 大青鮑 Green Lip Abalone
- 象拔蚌 Geoduck
- 蜆子 Razor Clam
- 北寄貝 Surf Clam

魚蝦類 Fish & Shrimp

- 海蝦 Prawn
- 花竹蝦 Kuruma Prawn
- 大蝦 Tiger Prawn
- 瀨尿蝦 Mantis Shrimp
- 龍蝦 Lobster
- 東星斑 Leopard Coral Grouper
- 鱈魚片 Silver Cod

蟹類 Crab

- 花蟹 Flower Crab
- 膏蟹 Mud Crab
- 奄仔蟹 Virgin Crab
- 重皮蟹 Blue Crab
- 阿拉斯加蟹 Alaska King Crab

Menu - Japanese



御付 Appetizers

刺身 (大吞拿魚腩, 左口魚薄切, 赤貝)
Sashimi (Prime Fatty Tuna, Thinly-sliced Flounder, Ark Shell)

壽司 (火炙大吞拿魚腩, 原條海鰻, 海膽)
Sushi (Aburi Prime Fatty Tuna, Whole Sea Eel, Sea Urchin)

什錦天婦羅 Assorted Tempura

串燒 (燒牛腩, 月見雞肉棒)
Skewers (Grilled Beef Tongue, Chicken Meatball
with Japanese Egg Yolk)

壽喜燒 Sukiyaki / 涮涮鍋 Shabu-shabu
A4 日本和牛 Japanese A4 Wagyu Beef
日本黑豚肉 Japanese Kurobuta Pork
田園時蔬 Seasonal Vegetables
稻庭烏冬 Inaniwa Udon

精選甜品
Chef's Selection Dessert

Menu - Premium Italian

VELO
• Italian Bar and Grill •

isola

VA
BENE
ITALIANO

JOIA
restaurant bar & lounge

Gaia
Ristorante



First Bites

Premium Imported Siberian Sturgeon Caviar 頂級魚子醬
Auspicious Western Style Lo Hei 迎春賀年西式撈起
24-Month Aged Parma Ham and Melon 巴馬火腿配意大利哈密瓜
Warm Prawns in Olive Oil 香草慢煮大蝦
Fried Mixed Seafood Platter 酥炸海鮮拼盤

Pizza & Pasta

Boston Lobster Linguine 波士頓龍蝦扁意粉
Black Truffle Hand-Twist Pasta with Parma Ham 黑松露巴馬火腿手卷意粉
Super Cheese Trifola Pizza 黑松露多重芝士薄餅
Prosciutto Pizza 巴馬火腿火箭菜薄餅

Main

Premium Tomahawk Steak 頂級斧頭扒
Signature Roast Chicken 特色烤雞
Sautéed Broccolini 炒西蘭花苗
Roasted Potato with Herb Butter 香草焗馬鈴薯
Sautéed Mushroom 炒雜菌

Dessert

New Year Special Dessert 新年精選甜品

Menu - Asian with a Western Twist



Small Bites

Auspicious Lo Hei 迎春賀年撈起

Fortune House Platter 小食拼盤

Signature Crispy Fries 炸薯條配黑松露醬

Pizza & Pasta

Four Seasons Pizza 四季薄餅

Stir-Fried Spicy Lobster Spaghetti 香辣龍蝦意粉

Porcini Mushroom & Cheese Spaghetti 牛肝菌芝士意粉配馬德拉酒

Coconut Curry Chicken with Rice 椰香咖喱雞飯

Main

Grilled Prime Sirloin with “House Pepper Sauce”

美國頂級西冷配秘制 京醬

Signature Roast Chicken 招牌烤雞

Dessert

New Year Special Dessert 新年精選甜品

Menu - Contemporary Thai



Small Bites

Auspicious Thai Style Lo Hei 迎春賀年撈起

Thai Platter of Delight 特色小食拼盤

Crispy Sweet Corn with Crab Meat 脆炸粟米蟹肉餅配甜酸醬

Pasta & Noodle & Rice

Phad Thai with Fresh Prawns 鮮蝦炒金邊粉

Spaghetti Cha Cha Cha 鮮蝦帶子墨魚汁麵

Crab Meat Fried Rice with a Twist 啖啖鮮蟹肉炒飯

Main

King Prawns in Yellow Curry 黃咖喱大頭蝦 配印度煎餅

Fried Whole Sea Bass 原條炸鱸魚配青芒果醬

Crispy Pork Knuckle with Chili Paste 脆炸豬手配糯米飯

Red Curry Roast Duck Pot 香紅咖喱鴨煲配印度煎餅

Tiger Prawns and Crab Meat with Yellow Curry 啖啖蟹肉黃咖喱虎蝦

Spicy Lobster Tom Yum Hot Pot 泰式龍蝦冬蔭火鍋

Hainanese Chicken (Whole) 泰式海南雞(原隻)

Dessert

Mango Sticky Rice 芒果糯米飯

Menu - Free Flow Beverage Package (*Hourly Rate*)



Vodka

Smirnoff Vodka

Gin

Gordon's Gin

Rum

Bacardi White Rum

Whisky

JW Black Label

Beer

Peroni

Wine & Prosecco

House White / Red Wine / Prosecco

Champagne

Moët & Chandon

Juices

Fresh Orange, Grapefruit

Soft Drinks

Coke, Coke Light, Sprite, Ginger Ale,
Ginger Beer, Tonic water

Premium Choices of Spirits, Wines, Champagnes and Cocktails are available per events' needs.

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