



# WELCOME TO THE CHEF'S APARTMENT AT LE DISTRICT.

Michelin Star L'Appart is a unique take on fine dining, offering the personal experience of an intimate dinner party at a chef's apartment.

With Executive Chef Nico Abello in the kitchen, L'Appart features a rotating menu embracing market availability and seasonality, ensuring no two visits are alike.

The team at L'Appart welcome private parties and corporate events and look forward to working closely with you to create the perfect, bespoke occasion.

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## OUR LUNCH MENUS EMBRACE MARKET AVAILABILITY, SEASONALITY & SPONTANEITY. BEFORE BOOKING PLEASE INFORM US OF ALLERGIES, DISLIKES, OR RESTRICTIONS.

Please note menu items are indicative of what is offered for each course; a unique seasonal menu will be created for your event.

## LUNCH \$75

AMUSE BOUCHE

Tarte Fine / Green Zebra / Burrata

APPETIZER

Black Sea Bass / Artichoke / Yuzu

FISH OR MEAT

Roasted Cod / Wheat Berries / Dashi or Lamb / Eggplant /

Haydari

**DESSERT** 

Chocolate / Currant / Coconut

LUNCH \$95

AMUSE BOUCHE

Tarte Fine / Green Zebra / Burrata

APPETIZER

Black Sea Bass / Artichoke / Yuzu

FISH

Roasted Cod / Wheat Berries / Dashi

MEAT

Lamb / Eggplant / Haydari

DESSERT

Chocolate / Currant / Coconut

**BEVERAGES\*** 

**ICE GREEN TEA** 

\$5/guest

YUZU SPARKLING LEMONADE

\$7/guest

HIBISCUS TEA

\$7/guest

WATER SERVICE BADOIT/

**EVIAN** 

\$8/bottle

COFFEE/TEA

\$5/cup

LUNCH HOURS: 12PM - 2PM (EXTRA FEES APPLY FOR EXTENDED HOURS) \*AVAILABLE FOR DINNER OPTIONS AS WELL.



Please note menu items are indicative of what is offered for each course; a unique seasonal menu will be created for your event.

## OPTION 1

\$165 PER GUEST

AMUSE BOUCHE

Foie Gras

APPETIZER

Fluke Ceviche

FISH

Scallops

MEAT

Guinea Hen

PRE-DESSERT

Orange Cara Cara

DESSERT

Banana

## WINE PAIRING

STARTING AT \$80 PER GUEST

Option 1: 10 guest minimum Option 2: 20 guest minimum

## OPTION 2

\$225 PER GUEST

#### CANAPÉS

Feuillettes / Lavash Bread / Homemade Marinated Olives / Comte Gougeres

AMUSE BOUCHE

King Salmon / Oyster / Truffles

FIRST APPETIZER

Foie Gras

SECOND APPETIZER

Lobster

FISH

Turbot

MEAT

Wagyu Beef

PRE-DESSERT

Passion Fruit

DESSERT

Chocolate

### OPTION 3

\$75 PER GUEST

PASSED CANAPÉS

12 canapés (9 savoury, 3 sweet)

## **ENHANCEMENT**

#### **CHEESE COURSE**

With Homemade Marmalade and Pecan / Cranberries Bread \$23 / guest

**CAVIAR COURSE** 

\$50 / guest

#### PASSED CANAPÉS

30 minutes (\$25) 3 pieces per guest 45 minutes (\$35) 5 pieces per guest 60 minutes (\$45) 7 pieces per guest

**CUSTOM CAKE** 

\$15 / guest

CUSTOM FLOWERS

Starting at \$200

OUR MENU IS FULLY CUSTOMIZABLE.

HOURS OF OPERATION: 6PM - 10PM. AN ADDITIONAL \$500 /HR OR UPON DISCRETION.











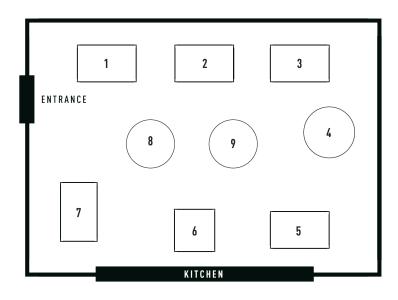




#### MINIMUM BUYOUTS:

TUESDAY - WEDNESDAY \$6,000 THURSDAY - MONDAY \$7,000

## L'APPART ACCOMMODATES 32 SEATED OR 45 WITH FURNITURE RENTAL. SEATING ARRANGEMENTS BELOW.



Other Seating Options Available Upon Request

TABLES #1-4 4 guests

TABLE #54 guests

TABLE #62 guests

TABLE #74 guests

**TABLE #8** 4–6 guests

**TABLE #9** 4–6 guests

Final modifications must be made 5 days prior to the event.

#### MOVING CHARGE

Furniture move within space: no charge
Partly remove our furniture \$300
Painting removal \$150

#### CORKAGE

Wines we don't carry only. \$50/bottle.

TV RENTAL \$150/TV

#### PAYMENT

\$1,500 deposit required via credit card

#### SERVICE CHARGE

3% Admin 3% Kitchen charge 19% Service charge

