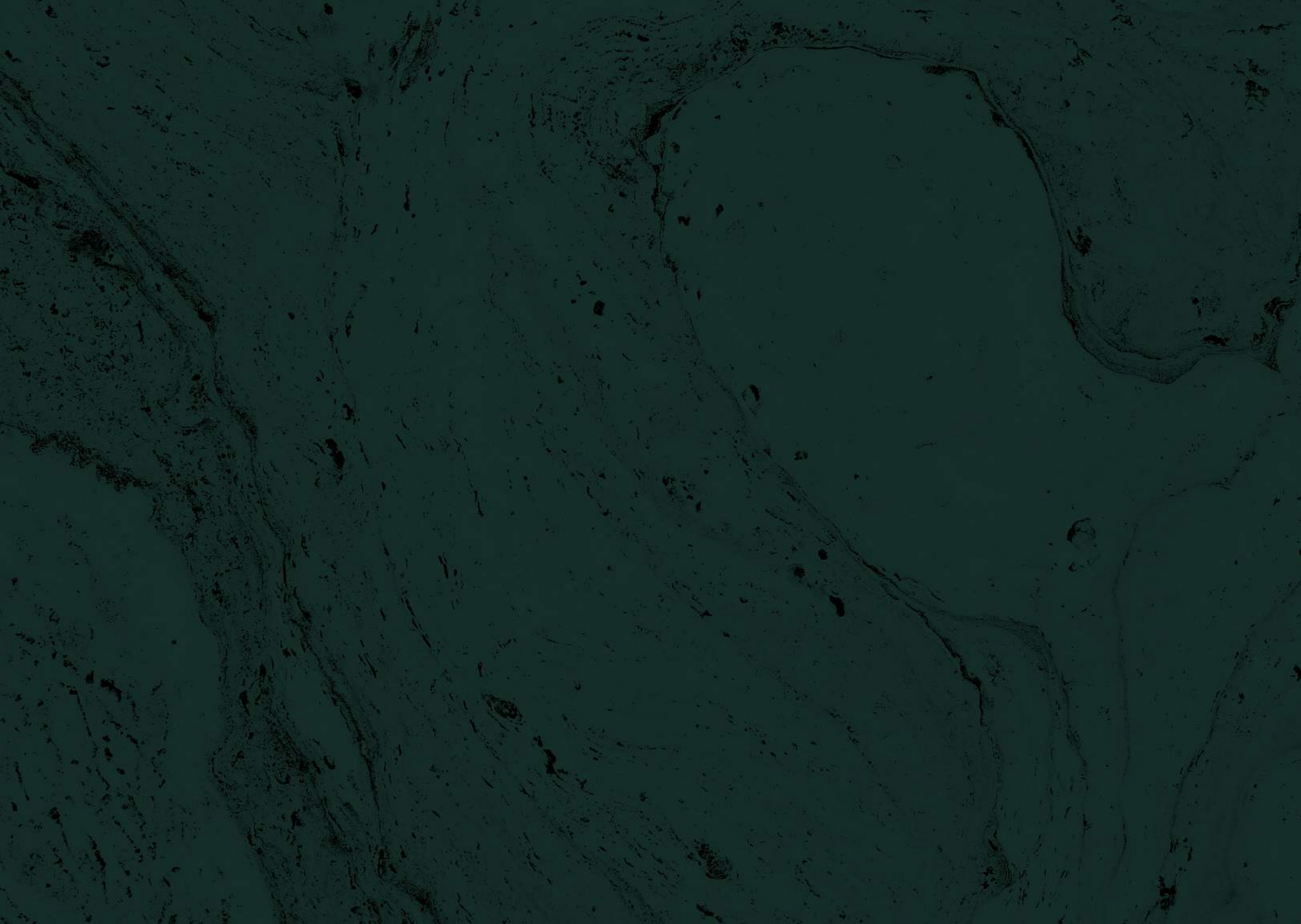



The background is a dark teal color with a marbled, stone-like texture. The pattern consists of irregular, vein-like shapes in slightly lighter and darker shades of teal, creating a complex, organic appearance.

VICTUALS
by
MOXIE





The Arcane Collective is a group of independently-minded restaurants that are ingredient-driven and unpretentious as well as socially and environmentally aware

The
Arcane
Collective

CORNERSTONE

Arcane

VICTUALS
by
MOXIE

MOXIE



A bespoke catering consultancy for corporate and individual events, creating unique experiences while championing ethical sourcing and sustainability.

Our menus can accommodate all dietary requirements and preferences.

VICTUALS
by
MOXIE



Moxie is the third restaurant from The Arcane Collective. Led by chef de cuisine Michael Smith, Moxie features plant-forward and sustainable seafood dishes.

Moxie's ethos follows a conscious-dining approach which takes into consideration the health of its diners as well as supporting local farmers to source the best produce.

MOXIE

SHANE OSBORN

Born and bred in Perth, Shane became the very first Australian head chef to lead a restaurant to be awarded a Michelin star status in 2001.

As head chef / co-owner at Pied à Terre, London, Shane then celebrated their second star in January 2003.

In November 2014, Shane opened his first solo venture in Hong Kong with Arcane, a modern European refined dining restaurant that focuses on top quality cuisine, service and wine. Arcane was first awarded 1-Michelin star in 2017 and has retained it ever since.

In 2018, Shane accepted the opportunity to participate as a chef contestant on Netflix's first-ever world class cooking competition, The Final Table, where he competed as a pair with his friend and fellow Australian chef, Mark Best, together they were placed second in the overall competition.

Shane opened his second restaurant in Hong Kong – Cornerstone, a modern all-day bistro, on Hollywood Road in Central in 2019 . Cornerstone has held a Bib Gourmand recognition from the Michelin Guide since.

In May 2021, Shane announced the launch of The Arcane Collective – a group of independently minded restaurants that are ingredient-driven and unpretentious as well as socially and environmentally aware.

In 2021, The Arcane Collective launched its third restaurant, Moxie in LANDMARK Central.



MICHAEL SMITH

Hailing from Coventry, England, chef Michael Smith moved to Hong Kong in 2015 and joined Shane Osborn's team as chef de partie at Arcane, The Arcane Collective's flagship restaurant.

Michael was made chef de cuisine in 2019, and remained at the helm of the restaurant, until leaving to open the group's third location Moxie in 2021.

Over the course of his time at Arcane, Michael's approach to cooking as well as his own lifestyle gradually turned more towards eco-conscious, sustainably-focused cooking. After partaking in 'Veganuary' in 2020, Michael immediately began to feel the health benefits, not to mention becoming more aware of the environmental upsides of eating this way, he now eats a predominantly plant-based diet while continuing to eat fish on occasion. This mindful-eating philosophy is what would eventually come to mould the culinary ethos of Moxie.

Michael cites Shane Osborn as his mentor and friend, who encourages and supports him to pursue his love of vegetable-focused cooking in the professional kitchen.

Following Shane's ingredient-led approach to cuisine, Michael learnt how to adapt to working with ingredients previously unknown to him. But most importantly, his time at Arcane taught him how to be a leader and how to value everyone's voice in the team.

SIGNATURE DISHES



Roasted Jerusalem Artichokes
Green Beans, Endive, Walnuts



Ruby Beetroots, Pear, Feta,
Hazelnut, Jalapeño Dressing



Plant-based Mille-feuille,
Strawberry, Coconut Chantilly



FEE STRUCTRE

CATERING with KITCHEN TEAM

for events up to 20 guests
starting from HK\$ 30,000+10%

CATERING with KITCHEN & SERVICE TEAM

for events up to 20 guests
starting from HK\$ 38,000+10%

Package includes customized menu planning,
site visit, catering fee and transportation

Aditonal fee will inccur for each added diner
starting from HK\$ 800+10%

Aditonal beverage option is available
starting from HK\$ 18,000+10%

Package may vary depending on
food selection, scale & duration of the event

CHEF APPEARANCE

quotation upon request

FOOD PACKAGE DELIVERY

available upon request

CANAPE SELECTION

selection of six starting from \$788 per person

SEAFOOD

Octopus tempura, tofu sesame mayo, pickled cucumber

Sesame prawn toast

Tuna Tartare, chilli dukkah mayo, toasted brioche

Salmom rillettes tartelette, wasabi, dill

Hamachi tartare, horseradish, green apple

Barramundi & corn fritter, apple, endive and ginger salad

VEGETARIAN

Celeriac Katsu

Panisse, mushroom purée, macadamia

Tomato bruschetta, pesto

Potato rosti, hummus

Jackfruit sausage roll, kasundi

Corn fritter, mustard mayo, endive, apple and ginger salad

Gougère, comte bechamel

Spanakopita

Potato blinis, beetroot, avocado

DESSERT

Pavlova, matcha cream

Lamington, lemon sponge, strawberry jam

French toast, orange marmalade

Monaka, vanilla cream, strawberries

Baklava

Financier, hazelnut praline, yuzu curd

Palmier, blackcurrant and sesame

Chocolate nemesis, sichuan infused, salted caramel

MEAT OPTION AVAILABLE UPON REQUEST



VEGETARIAN

SMOKED STRACCIATELLA

pickled plums, butternut squash,
maple and sansho pepper dressing

CRISPY CHICKPEA PANISSE

sauce romesco, green olive,
parmesan and celery

LOVAGE BUCKWHEAT RISOTTO

fricassée of girolles, endive,
fresh almonds, parmesan shavings

CARAMELISED CHEESE & ONION TART

sweet pecan pastry, pumpkin seed
coleslaw and salsa verde

SICHUAN SPICED CHOCOLATE TORTE

buckwheat chantilly,
salted caramel almond tuille



SMOKED
STRACCIATELLA

PLANT-BASED

JACKFRUIT LAAB

butter lettuce, peanut, nuoc cham dressing,
green papaya and vermicelli salad

ROASTED JERUSALEM ARTICHOKE

walnut bagna couda, haricots verts,
watermelon radish

RATATOUILLE

noirmoutier potato terrine,
rocket pesto, basil, balsamic dressing

SPANAKOPITA

petits pois and braised lettuce
in a cashew emulsion, mint and sesame

TIMUT SPICED CHOCOLATE MOUSSE

fresh japanese mandarin,
cherries, crispy caramel sablé

NUT - FREE

CHILLED WATERMELON GAZPACHO

taiwanese mango, japanese fruit tomato,
olive and white balsamic vinaigrette

SAUCE GRIBICHE

served on melba toast
with loire valley green asparagus

THREE GRAIN MAPO TOFU

celtuce, cauliflower,
yellow endive salad

STEAMED AQUANARIA SEABASS

soft herb dressing, tokyo turnip
peas and broad beans

PAVLOVA

taiwanese passionfruit, golden kiwi,
citrus curd and vanilla cream



THREE GRAIN
MAPO TOFU

GLUTEN - FREE

CHILLED PEA SOUP

kohlrabi dressed in yuzu koshu,
mint and grated feta

SESAME SEARED TUNA

bamboo & jicama salad,
tahini dressing, white asparagus

TERRINE OF NORI & LEEKS

beetroot ketchup, black radish,
baby turnips and hazelnuts

GRILLED PATAGONIAN TOOTHFISH

onion and dijon cream, wasabi tobiko,
celeriac chips, haricots verts

CARAMELISED APPLE SLICE

butterscotch, lemon cream,
fresh blackberries

SUSTAINABLE
SEAFOOD

TIGER PRAWN COCKTAIL
shredded butter lettuce,
pickled cucumber, avocado purée

STONE BASS CRUDO
taiwanese cherry tomato,
yellow nectarine, basil, lovage soup

DASHI POACHED ORA KING SALMON
sake velouté, celtuce, edamame,
shungiku, braised castelfranco

FREMANTLE OCTOPUS
tomato and chipotle sauce,
burrata and brocollini

YUZU MERINGUE PIE
fresh raspberries



FREMANTLE
OCTOPUS

PLANT-BASED
GLUTEN-FREE & NUT-FREE

CAJUN SPICED PEAS
cashew hummus, malt vinegar,
artichoke chips, preserved lemon

TAIWANESE RUBY BEETROOTS
pickled plums, jalapeno dressing,
hazelnuts, shaved plant based feta

CELERIAC & TRUFFLE CARPACCIO
baby artichoke, walnut and girolles
dressed in walnut sherry vinaigrette

EGGPLANT CAPONATA
crispy potato terrine,
celtuce noodle, cordyceps

YUZU AND COCONUT POSSET
rhubarb, strawberry, fennel pollen



CONTACT

Ms Anna Masurel
Marketing and Guest Experience Director
+852 6439 2950
anna@thearcanecollective.com

Chef Shane Osborn & Chef Michael Smith will be delighted to design a menu individually suited to your needs.

Menus can be tailor made to your dietary requirements vegetarian, vegan, gluten free, nut free or dairy free...

Menu prices and fees will vary depending on the event format and the number of guests.

Relevant sustainable certificates of our trusted suppliers

SGS
Certificate SGSCH-COC-001180
The management system of
Mondi Paper Sales GmbH - Uncoated Fine Paper
Marweggasse-4a
AT - 1030 Vienna
has been assessed and certified as meeting the requirements of
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The company was assessed against the following standards:
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for the products detailed in the scope below
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Trade of paper products (FSC Mix, FSC Recycled), with outsourced storage, using the transfer system.
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Issue 4, Certified since October 2002
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Authorized by
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香港有機資源中心認證有限公司
HONG KONG ORGANIC RESOURCE CENTRE CERTIFICATION LTD
有機作物生產認證
茲證明
has granted Organic Crop Production Certification to
菜天使有機農場
何遠澤、方得令、元朗八鄉七星崗 DD110, LOT 225
Fresh Angel Organic Farm
Lot 225 in DD110, Tsat Sing Kong, Pat Heung, Yuen Long
已符合由本公司所制定的
有機作物生產、水產養殖及加工處理標準 2017 (IFOAM認可版)
This is to certify that the production of the above unit complied with the HKORC-Cert Ltd. Organic Production, Aquaculture and Processing Standard 2017 (IFOAM Accredited Version)
有機認證編號: C16016 認證有效日期: 24/04/2022-23/04/2023
Organic Certification No.: Valid Until:
認證作物: 水果、蔬菜、香草
(只限上述類別)
Vegetables, Fruits and herbs (Limit only the above categories)
獲准之使用地點: 農場及其流動銷售點
Authorized certificate display channel: Farm and Mobile point of sale
04/05/2022
發出日期
Issuance Date
高級委員會主席
Chairperson of Certification Board
中華民國 111 年 01 月 24 日
中華民國 111 年 01 月 24 日

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Samherji Fiskeldi Stdur
has been certified as compliant with the standard for
ASC Freshwater Trout Standard v1.2 December 2019 ASC Trout Farming Scheme
Lloyd's Register Membership Number: AM200007
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For the following scope: **Arctic Char (Salvelinus alpinus)**
Point at which certified products may enter the Chain of Custody:
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Valid From: 1-Nov-2021
Valid to: 31-Oct-2024
Area of Certification: **Full-site certification**
The most up to date status of the scope of this certificate is displayed at <http://asc-aqua.org>.
Martin Gill
Head of Fisheries and Aquaculture
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Product Certification PC074
茲據 陳明堯
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農產品經營者地址
戶籍/登記地址: 苗栗縣通霄鎮城南里 10 鄰 120 號
通訊地址: 苗栗縣通霄鎮城南里 10 鄰 120 號
負責人姓名: 陳明堯
驗證場所地址(地號): 苗栗縣通霄鎮土城段 0797-0000 地號等 47 筆土地 (詳如附表)
驗證總面積: 10.0530 公頃
驗證基準名稱: 有機農產品有機轉型期農產品驗證基準與其生產加工分裝流通及販賣過程可使用之物質第一章驗證基準第一、三、四、五、六、七、八、九、十、十一、十二、十三、十四、十五、十六、十七、十八、十九、二十、二十一、二十二、二十三、二十四、二十五、二十六、二十七、二十八、二十九、三十、三十一、三十二、三十三、三十四、三十五、三十六、三十七、三十八、三十九、四十、四十一、四十二、四十三、四十四、四十五、四十六、四十七、四十八、四十九、五十、五十一、五十二、五十三、五十四、五十五、五十六、五十七、五十八、五十九、六十、六十一、六十二、六十三、六十四、六十五、六十六、六十七、六十八、六十九、七十、七十一、七十二、七十三、七十四、七十五、七十六、七十七、七十八、七十九、八十、八十一、八十二、八十三、八十四、八十五、八十六、八十七、八十八、八十九、九十、九十一、九十二、九十三、九十四、九十五、九十六、九十七、九十八、九十九、一百。
驗證有效期間: 至中華民國 113 年 03 月 19 日止
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(□) 轉型期 (■) 有機
產品品項: 包菜、甜菜、根莖類、花菜、果菜、瓜菜、豆菜、瓜果、大葉菜、小葉菜、甜柿、其他。
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台灣省有機農業生產協會
彰化縣大村鄉大村大農街 5 號
理事長 賴德道
中華民國 111 年 01 月 24 日

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Option 1 - Individual producer producer
Assessed ready: X
Unauthorized ready: □
GLOBALG.A.P.
The Appendix 1 contains details of the products and production sites (producer handling sites) included in the scope of this certificate.
Date of Issuing: 05/October/2021
Subject to the contractual satisfactory operation of the organization's Integrated Assurance Agreement, this certificate is valid from: 15/October/2021
Valid to: 14/October/2022
Further clarification regarding the scope of the certificate and the applicability of the management system requirements may be obtained by contacting the organization.
Certificate Number: ES1143163
Certification Decision Date: 07/September/2021
Authorized by:
ENAC CERTIFICADOS

