

OUR STORY

It started as a dream to build something that speaks to the soul. A place where elegance meets emotion, where time slows down and every detail carries meaning.

With the vision of **Événement Chic**, that dream took shape. They turned simplicity into sophistication, crafting moments that linger beyond luxury and designing a culinary experience where every plate tells its own story.

Through **Chef Joe Khouury**, creation found its heartbeat, a harmony of flavor, balance, and emotion. Together, they brought to life a menu that isn't just tasted, but deeply felt.



ÉVÉNEMENT CHIC

„LA SOPHISTICATION DE L'ÉVÉNEMENT PARFAITEMENT ORCHESTRÉE"

FOOD LIST



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JAPANESE BEANS

OSHII

Steamed edamame tossed with rock salt.

8\$

CHILI OSHII

Edamame sauted in our house-made spicy chili paste.

10\$

RAW SELECTION

TUNA TATAKI

Fresh tuna marinated and seared, glazed with hoisin teriyaki, served with sliced mango and avocado.

24\$

SALMON TARTAR

Finely diced fresh salmon infused with truffle oil, beetroot, and avocado, topped with grated parmesan.

25\$

SALADS

BEEF THAI SALAD

Slices of marinated Thai-style beef served over mixed greens, cherry tomatoes, red kidney beans, fresh mushrooms, red onions, and crispy tortilla.

18\$

CRAZY EDEN

Crab sticks, cucumber, and mango tossed with Japanese mayo, tobiko, orange segments,

17\$

OUR SHARING SIGNATURES

CHICKEN NEST

Crispy osmalliye dough filled with diced marinated chicken, tossed in dynamite sauce and topped with shaved spring onions.

17\$

EDEN QUESADILLAS

Grilled quesadillas stuffed with marinated chicken strips, sautéed Eden mushrooms, and caramelized onions.

18\$

PARADIS MINI BURGER

Three soft brioche sliders with prime beef patties, truffle mayo, wild rocca, and crispy onion flakes

16\$

SPECIAL SHRIMPS ROLL

Crispy marinated shrimp and diced halloumi wrapped deep fried, finished with mango mayo sauce.

16\$

BAO PULLED BEEF

Fluffy bao buns filled with sous-vide pulled beef, glazed in BBQ hoisin, creamy cheese, and topped with crispy carrots and cucumber.

18\$

BLACK TIGER PLANCHAS

Grilled black tiger shrimp drizzled with house-made chimichurri sauce.

17\$



DESSERT

PAIN PERDU


Chef Joe Khoury's signature brioche French toast, golden and soft, topped with caramel sauce served with scoop of vanilla ice cream.

12\$

FONDANT

Warm molten chocolate cake served with a scoop of vanilla ice cream

12\$





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