

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 Khoury**, 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.



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ÉVÉNEMENT CHIC

"LA SOPHISTICATION DE L'ÉVÉNEMENT PARFAITEMENT ORCHESTRÉE"



FOOD LIST



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JAPANESE BEANS

OSHII

Steamed edamame tossed with rock salt.

7\$

CHILI OSHII

Edamame sauted in our house-made spicy chili paste.

8\$

RAW SELECTION

TUNA TATAKI

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

21\$

SALMON TARTAR

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

22\$

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.

16\$

CRAZY EDEN

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

14\$

OUR SHARING SIGNATURES

CHICKEN NEST

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

13\$

EDEN QUESADILLAS

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

12\$

PARADIS MINI BURGER

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

13\$

SPECIAL SHRIMPS ROLL

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

12\$

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.

14\$

BLACK TIGER PLANCHA

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

15\$



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.

10\$

FONDANT

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

8\$



LE PARADIS D'EDEN

LE LUXE DISCRET
DANS UN CADRE PARADISIAQUE

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