

EVENTS BROCHURE



limewood



Rooted in our love for beachside dining, Limewood gets its name from two essential elements: Lime, the essential acidic zest that is found in every beach cuisine around the world, and Wood for the open charcoal grill at the heart of our kitchen. Together, they bring fresh coastal brightness and smoky warmth under one roof. We blend Southeast Asian, Hawaiian, South American, and Caribbean flavours across our barbecued meats, seafood, and cocktails. Sit at the bar for tacos and a margarita, take the long table with ten friends, or find a quiet corner as the light goes down over Repulse Bay. Limewood is your escape - a dining experience with the sea air let in. Embrace the tropical side of Hong Kong, all day every day.





DINING AREA

70 SEATED / 200 RECEPTION

WEEKDAYS: HKD40,000 + 10%

WEEKENDS / PUBLIC HOLIDAYS: HKD80,000 + 10%

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DINING AREA

70 SEATED / 200 RECEPTION

WEEKDAYS: HKD40,000 + 10%

WEEKENDS / PUBLIC HOLIDAYS: HKD80,000 + 10%

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ALL DAY BAR AREA

33 SEATED / 50-60 RECEPTION

WEEKDAYS: HKD20,000 + 10%

WEEKENDS / PUBLIC HOLIDAYS: HKD30,000 + 10%

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ALL DAY BAR AREA

33 SEATED / 50-60 RECEPTION

WEEKDAYS: HKD20,000 + 10%

WEEKENDS / PUBLIC HOLIDAYS: HKD30,000 + 10%

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The image shows a bright, modern restaurant interior. The ceiling is white with exposed wooden beams and pipes. Large, round, woven wicker pendant lights hang from the ceiling. The walls are a warm, reddish-brown color. There are several long wooden tables and wicker chairs. A long wooden table in the foreground is set with white plates, glasses, and a small potted plant. To the right, there is a large window with a wooden frame and a tall potted plant. The overall atmosphere is warm and inviting.

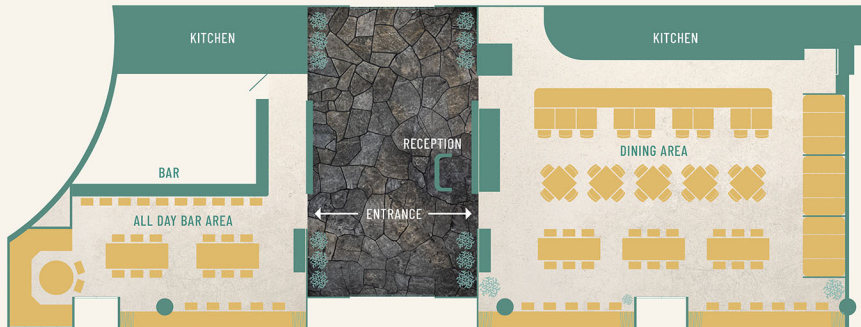
WHOLE VENUE AREA

106 SEATED / 300-400 RECEPTION

WEEKDAYS: HKD50,000 + 10%

WEEKENDS / PUBLIC HOLIDAYS: HKD100,000 + 10%

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SEATING CAPACITY

	Seating Capacity	Standing Capacity
Dining Area	70	200
All Day Bar Area	33	50-60
Full Venue	103	up to 300

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VERSATILE EVENT SPACES

PRIVATE & SEMI-PRIVATE DINING ROOMS

- Enjoy an exclusive and intimate experience for smaller groups or special occasions.

BAR AREA

- The lively heart of Limewood, perfect for mingling and socializing over bespoke cocktails.

MAIN DINING ROOM

- Spacious and vibrant, accommodating larger gatherings with ease.

PERFECT FOR

- CORPORATE DINNERS
- INTIMATE GATHERINGS
- COCKTAIL RECEPTIONS
- BIRTHDAY & ANNIVERSARY CELEBRATIONS
- WEDDING PARTIES

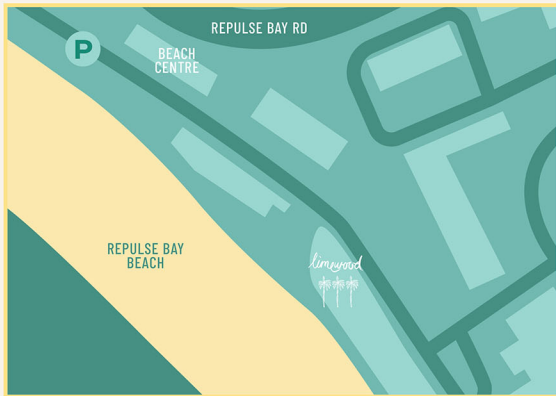
FLEXIBLE BOOKING OPTIONS

Whether you're seeking a full venue exclusive hire or a reservation in one of our private or semi-private, Limewood offers flexible spaces and tailored experiences to suit your needs.

LET US MAKE YOUR EVENT EXCEPTIONAL

Our dedicated events team will work with you every step of the way to ensure a seamless and memorable occasion, from personalized menus to bespoke décor and experiences to suit your needs.

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FOR EVERY OCCASION

THE PULSE 28 BEACH ROAD, SHOP 103/104, REPULSE BAY, HK.

Discover the perfect setting for your next unforgettable event at Limewood, nestled on the iconic Repulse Bay beachfront. Our venue offers a relaxed yet sophisticated atmosphere, ideal for any occasion—whether you're planning a stylish cocktail reception, an intimate dinner, or a grand celebration.

FOR EVERY OCCASION

OPERATION HOURS:

WEEKDAYS

Lunch: 11:30am – 4pm

Bar: 4pm – 6pm

Dinner: 6pm – 10pm (kitchen last order: 9pm)

WEEKENDS & PUBLIC HOLIDAYS

Lunch: 11:30am – 4pm

Afternoon: 4pm – 6pm

Dinner: 6pm – 9pm

Bar: 11am – 10pm

RESERVATION: +852 2866 8668

EVENT BOOKINGS: +852 9437 0784

RESERVATIONS@LIMEWOOD.HK

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FOOD

Our award-winning kitchen team cooks over open charcoal, and many dishes on the menu pass through the fire for extra charred flavour. A whole sea bass emerges with skin crackling, finished with smoked chimichurri that seeps into every flake. Bone-in beef ribs are cooked for forty-eight hours until the meat gives way at the touch of a fork, glazed in mango barbecue sauce with toasted sesame and coriander. Other menu highlights include creamy guacamole smashed to order, salmon ceviche bright with citrus, cherry tomato and avocado, and a run of tacos built to be eaten quickly and ordered again.

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THE LATIN FEAST (SHARING MENU)

\$500 per person

SMALL BITES

Limewood Guacamole

Pico de gallo, pepitas, pomegranate seeds, tortilla chips

Fried Calamari

Mango-curry mayo

Grilled Corn

Cotija cheese, tajin, chipotle crema

SALAD

Watermelon

Compressed watermelon, green papaya chutney, candied pepitas, watermelon aguachile, queso fresco, mint, coriander, coriander oil

TACOS

Signature Fish

Fried fish, chipotle mayo, braised purple cabbage, corn tortillas

BBQ

Grilled Pork Neck

Thai basil, nam jim, cucumber, red onions, crispy shallots

Hawaiian Huli Huli Chicken

Sour cream, guacamole, fresh herbs, flour tortillas

Salmon Steak

Herb mojito oil, burnt jalapeño, Thai basil, cucumber, red onion, crispy shallots, betel leaf, nam jim

48hr Charred Bone in Beef Rib (850g) + \$150 per pax

Mango infused BBQ sauce, toasted sesame seeds, cilantro

SIDES

Coconut Jasmine Rice

Toasted coconut, kaffir lime, crispy shallots

Limewood Patatas Bravas

Double cooked baby potatoes, spicy sauce, spring onion, chipotle

DESSERTS

Hand Piped Churros

Coconut ice cream, salted caramel sauce

Minimum of 10 guests, full table participation required.
Free flow still and sparkling Belu water \$20 per head. +10% Service charge applies.



FIESTA DE SABORES (SHARING MENU)

\$600 per person

SMALL BITES

Limewood Guacamole

Pico de gallo, pepitas, pomegranate seeds, tortilla chips

Pork Chicharrones

Salsa macha, guacamole taquero, spring onion, coriander

SALAD

Watermelon

Compressed watermelon, green papaya chutney, candied pepitas, watermelon aguachile, queso fresco, mint, coriander, coriander oil

RAW

Salmon Ceviche

Lime cured salmon, salmon roe, spicy nuoc cham, mint, baby shiso, lemongrass, crispy shallots



Minimum of 10 guests, full table participation required.
Free flow still and sparkling Belu water \$20 per head. +10% Service charge applies.



TACOS

Signature Fish

Fried fish, chipotle mayo, braised purple cabbage, corn tortillas

Halloumi

Charred halloumi cheese, guacamole taquero, salsa macha, pico de gallo, pomegranates, corn tortillas

BBQ

Grass Fed Hanger Steak

Charred avocado, house-made chimichurri, grilled vegetables, piri-piri sauce, corn tortillas

Salmon Steak

Herb mojito oil, burnt jalapeño, Thai basil, cucumber, red onion, crispy shallots, betel leaf, nam jim

Grilled Whole Sea Bass + \$135 per pax

Butterfly semi debone sea bass, smoked chimichurri

SIDES

Coconut Jasmine Rice

Toasted coconut, kaffir lime, crispy shallots

Limewood Patatas Bravas

Double cooked baby potatoes, spicy sauce, spring onion, chipotle

Charred Asparagus

Tomatillo sauce, coriander, lime

DESSERTS

Hand Piped Churros

Coconut ice cream, salted caramel sauce



Minimum of 10 guests, full table participation required.
Free flow still and sparkling Belu water \$20 per head. +10% Service charge applies.



DRINKS

Our bar thinks the way the kitchen does. Fresh citrus, tropical fruit, herbs picked for the drink and not the photograph. Signature margaritas, gin and tonics matched to each gin, cocktails carrying a little smoke from the grill, and zero-proof pours made with the same attention.

HIGHLIGHTS FROM THE BAR:

The signature Limewood Margarita offers a vibrant South American-inspired profile, combining jalapeño-infused blue agave tequila with crisp cucumber, aromatic coriander, fresh lime, and agave syrup. Its balance of citrus, herbs, and gentle jalapeño heat creates a bright and refreshing cocktail with distinctive character.

The Hazelnut Colada delivers a smooth tropical experience, blending fresh pineapple, house-made colada mix, white rum, and fragrant hazelnut. Rich, creamy, and aromatic, it provides a refined interpretation of a classic island cocktail.

Limewood's premium gin and tonic selection features carefully chosen gins from around the world, served with Fever-Tree Indian Tonic Water and garnished with complementary fruits and herbs. Each garnish is selected to highlight the unique botanical qualities of the individual gin.

For guests seeking an alcohol-free option, the Limewood Zero-Rita offers a bright and refreshing alternative. This zero-proof cocktail combines an agave spirit alternative with crisp cucumber, fresh lime, and a subtle touch of jalapeño heat, delivering the complexity and vibrancy of a classic margarita without the alcohol.

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DRINKS MENUS



DRINKS PACKAGE

SUNDOWNER PACKAGE

\$310 per head (2 hours)
Top up 1 hour \$200
Top up 2 hours \$250

Sparkling Wine

White Wine

Red Wine

Beer

Soft Drinks

Coke / Sprite / Ginger Ale / Soda Water

Plus 10% service charge



Facebook Instagram @limewoodhk



DRINKS PACKAGE

BEACH HOUSE PACKAGE

\$370 per head (2 hours)
Top up 1 hour \$250
Top up 2 hours \$300

Sparkling Wine

White Wine

Red Wine

Beer

CHOOSE TWO BELOW

Aperol Spritz / Gin & Tonic / Whisky HighBall

Soft Drinks

Coke / Sprite / Ginger Ale / Soda Water

Plus 10% service charge



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DRINKS PACKAGE

SEA BREEZE PACKAGE

\$500 per head (2 hours)
Top up 1 hour \$300
Top up 2 hours \$350

Sparkling Wine

+\$200 upgrade to Champagne

White Wine

Red Wine

Beer

Classic Margarita

+\$50 upgrade to Limewood Margarita

CHOOSE TWO BELOW

Aperol Spritz / Gin & Tonic / Whisky HighBall

ROSÉ

Soft Drinks

Coke / Sprite / Ginger Ale / Soda Water

Plus 10% service charge



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DRINKS PACKAGE

NON-ALCOHOLIC

\$250 per head (2 hours)
Top up 1 hour \$150
Top up 2 hours \$200

Soft Drinks

Coke / Sprite / Ginger Ale / Soda Water

Zero Proof

Sol De Ginger

Thai ginger syrup infused in-house, balanced with fresh orange and mint, crowned with light, sparkling soda.

Mar Verde Lemonade

Crafted with house-made basil syrup, vibrant fresh basil, bright lemon juice, and a lively splash of soda.

Lemon Lime Bitters

Fresh Lime Soda

Coffee & Tea

Plus 10% service charge



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PRESS

“For fresh seafood with a twist, drop by Limewood. This beachside restaurant by Maximal Concepts serves innovative fusion food influenced by Southeast Asian, Hawaiian, South American and Caribbean recipes.”

HONG KONG LIVING

“The restaurant’s concept is an original one too, claiming to be an amalgamation of Southeast Asian, Hawaiian, South American and Caribbean – basically anywhere known for its seaside culture – flavours, and the cuisine is centred around barbecued seafood and meat. Oh, and, of course, cracking cocktails.”

TIME OUT HONG KONG

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PRESS

“The beachside favorite is keeping some of its signature dishes as well as refreshing cocktails to whet our appetites.”

HONG KONG TATLER

“Limewood is the place to relax with friends and family over cosy home-style cooking, quality ingredients and innovative cocktails. Whether it be a quick bite to go, a sun-filled day of cocktails and beach games or an intimate dinner overlooking the sea, the team at Limewood can cater it all to your needs.”

LIFESTYLE ASIA





PRESS

“Limewood abounds with the buff and the beautiful sipping Aperol spritzes as they graze on wholesome Cali-meets-Asia fare... Seafood is the speciality, from zesty ceviche to line-caught seabass flavoured with chimichurri and tamarind.”

HONG KONG TOURISM BOARD

“Limewood is a great escape from the cramp city life of Hong Kong. One can easily forget that a vibrant and buzzing city is on the other side of the hills as you are sipping on margaritas and digging into perfectly barbequed seafood.”

CITY NOMADS

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THANK YOU



This presentation is an intellectual property of Maximal Concepts