

CANAPE

Choices: 9 types - \$28 | 13 types - \$38 | 17 types - \$48 | 21 types - \$58

Minimum of 30 people | 3 days advanced booking required | Terms & Conditions Apply

Seafood

- S1. Blinis Salmon with Caviar Cream and Dill
- S2. Crag Cake in In Creamy Garlic Sauce
- S3. Garlic Pumpkin Mash with Grilled Scallop
- S4. Grilled Asparagus Aspice with Prawn Jelly
- S5. Hokkaido Scallop in Nougatine Sauce and Caviar
- S6. Lobster Panna Cotta
- S7. Marinated Lobster Skewer with Lobster Bisques
- S8. Mixed Seafood Bruschetta
- S9. Mixed Seafood Vol Au Vent
- S10. Mixed Seafood with Rosemary Crumble
- S11. Pan Seared Scallop with Guacamole in Cucumber
- S12. Prawn Skewer with Mango Salsa
- S13. Sambal Squid Éclair
- S14. Seafood Quiche with Sautéed Spinach
- S15. Stuffed Baby Squid
- S16. Tandoori Prawn Skewer with Mint Yogurt
- S17. Tartar of Prawn with Lemon Confit in Waffle Cut
- S18. Tartar of Salmon with Orange Paprika Dressing in Charcoal Puff
- S19. Yellow Tuna Wasabi Mayonnaise

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Meat

- M1. Beef Tenderloin Skewer with Pepper Sauce or Truffle Sauce
- M2. Chicken Breast with Morel Sauce
- M3. Chicken Kebab with Capsicum Coulis
- M4. Chicken Mushroom Vol Au Vent
- M5. Chicken Rice with Chilli and Ginger
- M6. Chicken Thai Style In Cucumber Cup
- M7. Duck Breast Roulade with Asparagus in Honey Thyme Sauce
- M8. Duck Rilette And Confit Garlic Potato
- M9. Homemade Foie Gras On Brioche with Fig Jam
- M10. Potato Galette With Rosemary Lamb Loin
- M11. Roasted Beef Roulade with Portobello Mousse
- M12. Smoked Duck Breast with Foie Gras Mousse

Vegetarian

- V1. Caprese Skewer in Pesto Sauce
- V2. Cheese Gougere
- V3. Gazpacho Tomato with Celery Stick
- V4. Mixed Vegetable Crumble
- V5. Pakora Vegetable
- V6. Parmesan Tuiles With Goat Cheese Mousse and Dried Apricot
- V7. Ratatouille Quiche
- V8. Truffle Mushroom Quiche

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Dessert

- D1. Apple Tarte
- D2. Assortment Crème Brûlée
- D3. Assortment Mini Cream Puff
- D4. Assortment of Mini Roulade (*Pandan, Chocolate, Mango*)
- D5. Caramel Liegeois
- D6. Caramel Shooter with Chantilly
- D7. Caramelised Apple Crumble
- D8. Chendol And Coconut Cream Shooter
- D9. Chocolate Parfait with Chocolate Truffe
- D10. Crème Caramel and Raspberry
- D11. Duo of Chocolate Mousse
- D12. Kiwi with Vanilla Cream Tarte
- D13. Lemon Tarte with Meringue
- D14. Mango Parfait
- D15. Mango Pudding with Sago
- D16. Mango Yogurt with Almond Tuiles
- D17. Mini Bavarois Of Red Fruit
- D18. Mini Crème Brûlée
- D19. Mixed Fruit Tarte
- D20. Panna Cotta Red Fruit
- D21. Raspberry Panna Cotta
- D22. Raspberry Parfait
- D23. Tiramisu