



## Drop off Canapés

All the elegance of a canapé soirée conveniently packaged up in specially designed boxes and dropped off directly on your doorstep. Each box contains up to 50 individual canapés, freshly prepared in our kitchen.

*A minimum order of 50 pieces per item is required.*

### \$12 per piece

Stilton and onion confit tartlet with pear relish (v)

Ratatouille with herbaceous almond pesto in polenta Parmesan cup (v)

Italian pork and fennel sausage rolls, with tomato chilli jam

Mackerel, beetroot and horseradish on rye

### \$16 per piece

Portobello mushroom chervil and Chevre wrapped with thin herbed egg pancakes (v)

Tea smoked salmon homemade pumpernickel cup with soft cheese and preserved lemon gremolata

Goats cheese, rocket and baby onion terrine with chorizo

Fresh figs with brie wrapped in parma ham

### \$22 per piece

Beef cheek pies with celeriac tops and thyme and preserved orange gremolata

Prawn in cashew cup with romesco sauce and asparagus

Turkey rye rolls with blood plum relish and stuffing

*For a heartier feast, supplement your menu with a few selections from our **Casual** options, a great way to feed a scrumptious supper to a room full of guests*

[www.relish-kitchen.com](http://www.relish-kitchen.com)

Shop F, Ground Floor, Block 2, Hoi Sing Building  
128 Second Street, Sai Ying Pun, Hong Kong  
Tel: (852) 3481 1924



## Sweet Canapés \$18 per piece (v)

*A minimum order of 50 per item is required // Prices exclude delivery (pick up available)*

Baked New York Cheesecake with white chocolate ganache and red currants

Dark chocolate ganache ginger tartlets with raspberries

Petit banoffee pies

Mezzogiorno pies: Fig, pinenuts, orange and chocolate, wrapped in a cinnamon pastry

## Gelato Balls

Bite sized balls of gelato wrapped in velvety smooth dark or white chocolate - what better way to end an evening of sumptuous cuisine?

*We can create almost any flavour you desire, but here are a few inspirational ideas:*

Rum and raisin with dark chocolate

Wild berry gelato with white chocolate

Black cherry with dark chocolate

Mango gelato with white chocolate

Valrhona chocolate gelato with dark chocolate

Espresso gelato with white chocolate

Stracciatella gelato with dark chocolate

Rose Champagne gelato with white chocolate

Baileys gelato with white chocolate

Pistachio gelato with dark chocolate

Coconut gelato with white chocolate

*Find your inner child, rocky road, peanut butter, nutella ice cream, YUM!*

## Cones \$22

Purple lavender // Green pistachio // Pink strawberry // Yellow saffron

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## Canapés with Chefs

Our talented team will prepare each canapé on-site to give your guests the freshest finished product beautifully presented.

*A minimum order of \$5,000 is required for chef prepared canapés*

*Chef hire is compulsory – from \$550 to \$750 per chef, based on 4 hours*

*A minimum order of 50 per item is required*

### \$14 per piece

Bloody Mary avocado with salsa roja in a parmesan polenta cup (v)

Black bean marinated buffalo mozzarella with coriander and chilli (v)

Seared pink peppercorn lamb tenderloin with Chimichurri dipping sauce

Mini momos – steamed pork dumplings with fresh tomato and coriander relish

### \$18 per piece

Gruyere cheese gougeres with truffle cream (v)

Panko crusted miso risotto balls with seaweed and pinenuts (v)

Brandied pate with marinated beetroot and carrot julienne, in a spiced pastry cup

Asian glazed duck breast with preserved lemon aioli, soy caviar and micro cress

### \$26 per piece

Seared scallops spoons with pickled daikon and chili jam

Lamb, mint and zucchini rolls with hazelnut dukkah and yogurt

Endive leaves with mackerel and ponzu cucumber salsa

Beef tataki with radish, apple and mustard on chopsticks

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**\$32 per piece**

Crab and papaya terrine with salmon roe on coconut toast

Foie gras croquette with Yuzu marmalade

Petit wagyu burgers with daikon radish buns

Soup sipper cups, from gazpacho with goats cheese beignets to watermelon soup with crab salsa, we can come up with a soup sip to compliment your menu

**\$55 per piece**

*A minimum order of 30 is required*

Relish Kitchen's Angus beef burgers on brioche with taleggio cheese and beetroot relish

Aubergine and goats cheese burger with tomato, rocket and green tomato chutney (v)

Relish's cheese on toast, with rye sourdough, Robuchon, fig mostarda, fresh fig, honey and walnuts (fabulous late night finale) (v)

The classic Ruben

**Little China boxes**

*A minimum order of 30 is required*

Tea smoked salmon with aubergine, mango and soba noodles with a Japanese chilli dressing

Miang of pomelo and French chicken with shallots, coriander, chilli, coconut and toasted cashews

Green tea noodle salad with Asian greens, tofu, mushroom and paprika almonds

Kumara, olive, spinach, and baked ricotta salad

Goats cheese gratin with pea salad

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## Bulk it up

**Cheeseboard** selection, such as Taleggio, Manchego, brie, aged cheddar and pecorino, served with fresh and dried fruit, nuts, crackers and chutneys /\$1200, serves 20 – 30 (v)

Burnt eggplant & tahini **Dip**, Hummus, Tzatziki and spicy tomato and coriander chutney with pita bread /\$750, serves 10 – 15 (v)

**Crudités** – a delicious variety of vegetables such as: endive, asparagus, sugarsnaps, radish, carrots, baby corn, cauliflower, French beans, cucumber, slow roast tomatoes, olives and marinated feta with herbaceous pesto & caramelized garlic aioli /\$1300, serves 20 (v)

Relish's favorite side of whisky cured, **Tea Smoked Salmon** /\$1400, serves 15-20

*add \$200 for crackers and Dijon cream for a casual side platter*

Sous vide **Beef tenderloin** platter with olive and walnut tapenade /\$1400, serves 10

Australian **bone Ham**, glazed with our own delicious marmalade caramel, served with stone baked baguette, mustard and Relish /3.5kg \$1200 serves 15-20

*/ 9-12kg \$3,200 serves 50 -70*