

Casual and Easy

BBQ and Mains

Perfect for a junk, relaxed meal, or function. For 15-20 people we recommend choosing 2 or 3 main courses and 3 or 4 salads.

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

Slow roast **Pork shoulder** seasoned with aromatic spices /\$1400 serves 10

Minimum 10 portions of each

Ginger, chili, coriander and garlic Roasted Ricotta/\$80 per portion (minimum order 10) (v)

Harrissa marinated French chicken /\$110 per portion

Cod and aromatic coconut wrapped in banana leaves/\$120 per portion

Italian artisan sausages/\$95 per 2 pieces

Sumptuous Salads

Relish's salads are hearty, rustic and delectable, based on fabulous ingredients and inspirations from around the globe.

Price is per portion. *Minimum order of 15 per dish.*

\$45

Zhoug dressed roasted pumpkin with spinach and pumpkin seeds

Zucchini with capers, figs and pinenuts

Rocket and walnut tabbouleh

\$55

Green salad; French beans, sweet pea and sugarsnap with Almonds and spiced Nigella seed dressing

Toasted grains; farro, lentils, quinoa, burghul, almonds, apricots, raisins and parsley with labneh (homemade Greek yoghurt cheese) rolled in pink peppercorn dukkah

Fried zucchini and baked lemon ricotta pasta salad

\$65

Royal potato salad with mild red onion, black sesame pesto and soft boiled egg

Pomegranate molasses dressed eggplant, roast capsicum, shallot, chickpeas and mint salad jewelled with pomegranate seeds

Asparagus, rocket, slow roasted thyme tomato, yellow zucchini ribbons and buffalo mozzarella

\$75

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

Peking duck with soba noodles and Asian herbs

Platters and Fillers

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 Relishes – Tomato chilli jam, blood plum and balsamic relish, green tomato chutney, pear and raisin relish, pineapple relish, beetroot and apple relish, Relish Dukkah \$70 each or a hamper box selection of 8 packed into a beautiful box, \$600

Selection of **Breads** with French salted butter & dukkah olive oil \$25 per head min. 10

Whole Cakes \$950

Made with organic eggs and NZ butter, 72% cocoa chocolate, only the best!

Serves 10 – 15

Deep Lemon tart

Berry, hazelnut and ricotta cake with vanilla ricotta

Moroccan mint syrup cake with honeyed almonds

Sticky ginger cake with ginger cream and toasted coconut shavings

Pillow sized pavlova topped with orange blossom cream and medley of fresh fruits /serves up to 25 people



Relish's signature whipped chocolate ganache cake with cointreau currants, toasted almonds and silky chocolate frosting, served with fresh berries
\$1200 standard serves 10-15/2400 large serves 30-50

Sweet Endings

Minimum 30 pieces

Slices \$30

Banana, date and cashew cake with sunflower sprinkles

Decadent 72% cocoa chocolate brownies

Luscious Louise cake- jammy coconut divine

Kiwi ginger crunch!

Hummingbird cake (Pineapple, walnuts, banana, coconut with cream cheese icing)

Scones \$35

Pumpkin and date scones with cherry tomato marmalade and cream

Lemonade scones with wild berry jam and orange blossom cream

Sundried tomato, spring onion and cheddar scones with whipped cream cheese

Morning and afternoon Tea \$30

Lemon poached chicken & sugarsnap doubledecker finger sandwiches

Smoked Salmon, salsa verde and cream cheese on rye pumpkinseed buns

Spinach feta hummus and smoked paprika in mini pita bread with relish

Little bowls of berries porridge and oat crunch

Sticky toffee muffins

Carrot and cream cheese muffins

Polenta cheese and chilli muffin with cream cheese and parma ham

Banana, white chocolate and poppyseed muffins

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