



Relish Dining

If you want a private dinner party at your home, corporate lunch soirée in the office, or you want us to source a venue, Relish kitchen can take care of all your event needs. We can supply everything from food, beverage, crockery, to flowers, tables and chairs. Please contact us for a customized menu and event ideas to wow your guests.

*Chef hire is compulsory for all Relish Dinners - \$750 per chef, based on 4 hours
Minimum food spend of \$8,000 required, minimum 8 of any item
Cutlery/crockery and glassware (minimums apply) all \$10 per piece*

Delivery charge and servers not included

Starter Course

\$120 per person

Scallop Carpaccio with oyster mushroom, beans, asparagus poured with scallop velouté

Tom yum consommé with prawn dumplings and green papaya salad

Cauliflower soup with truffle butter baguette

Soba salad with Asian greens, tofu, mushroom and paprika almonds

\$140 per person

Baby squash with spicy miso shallot vegetables

Burrata with basil blini and cherry tomato ragout

Brioche toast with sous vide egg, truffle caviar, crème fraiche and chive

Gorgonzola cheesecake with roasted beetroot, walnut and spinach salad

www.relish-kitchen.com

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128 Second Street, Sai Ying Pun, Hong Kong
Tel: (852) 3481 1979



Second course

\$180 per person

Heirloom tomatoes with goats cheese cream, micro cress and pinenuts

Chicken and ham hock terrine pie with endive and watercress salad and pineapple relish

Seasonal white fish Carpaccio with preserved lemon soy dressing, daikon and mixed cress

\$220 per person

Pinot and plum wine poached foie gras with roast grapes and rice crisps

Beetroot risotto with foie gras torchon

Crispy seared duck breast with chimichurri sauce

Guinea fowl, ham hock and foie gras terrine with raisin jus and pickle

Seared scallops, celeriac puree, bacon and sea vegetables

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Main course

\$280 per person

Wild mushroom salad Gruyere beignets

Baked pumpkin gnocchi with braised leeks and tomato sauce

Duck confit with blackberry jus, green mash and fig endive salad

Coq au Vin with braised baby onions and tarragon bread sauce

\$320 per person

Monkfish with jammon and brioche crust, capers, piquillo and lemon confit

Kaffir lime and rosemary infused milk poached Halibut with apple chickory salad and chili mango relish

Roasted zucchini stuffed quail with celeriac gratin and jus

Sous vide beef tenderloin with garden vegetables and bagna cauda sauce

Venison with pickled red cabbage and butternut squash puree and walnuts

Lamb medallion and braised shoulder of lamb with *ras-el-hanout* and white onion puree

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Sweetness

\$120 per person

Flourless chocolate beetroot and tofu cake with muscavado baked peach

Coffee creams with medjool date doughnuts

Mixed berries, white chocolate ice cream and angostura bitters

Black pepper pana cotta with prosecco marinated figs and wattle seed biscuit

\$140 per person

Carrot cake with candied walnut crunch, carrot jubes and black raisin sauce

Chocolate pudding with peanut butter icecream and banana brulee

Vanilla bean cake with wildberry ice, slow cooked cherries and pistachio coulis

Olive oil biscuits with cucumber sorbet, compressed melons and yoghurt cream and balsamic

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