

Canapés with Chefs

Our talented team of chefs will prepare each canapé on-site to give your guests the freshest finished product beautifully presented. Chef hire is compulsory, \$750 per chef, based on 4 hours.

A minimum order of 50 pieces per item is required

(v)egitarian (g)luten free

Vegetarian

- Cherry Tomato Tatin with Caramelized Onions and Pink Peppercorn Dukkah (v) \$16
- Spiced Carrot Cake with Sour Cream and Chervil (v) \$16
- Portobello Mushroom and Chèvre Wrapped with Thin Herbed Egg Pancake (v) (g) \$18
- Spinach, Fennel and Cumin Fritter with Lemon Ricotta (v) \$18
- Patatas Bravas, Hot Sauce and Classic Alioli (v) (g) \$18
- Parmesan Grissini with Basil Pesto (v) \$18
- Caprese Skewer with Tomato, Basil and Bocconcini (v) (g) \$20
- Tofu “Panna Cotta” With Goji Berries and Black Sesame (vegan) (g) \$20
- Kikorangi Blue Cheese Tart with Quince Paste (v) \$22
- Bloody Mary Avocado, Tomato Salsa & Angel Chilli In a Polenta Cup (v) (g) \$22
- Mini Vegetarian Samosas with Cucumber and Cumin Raita (v) \$22
- Buffalo Mozzarella Spoons with Caramelized Tomato and Smoked Polenta Cream (v) (g) \$23
- Feta, Mushroom *Duxelle* and Pesto Tart (v) \$24
- Ratatouille Rice Paper Rolls with Salted Duck Yolk Emulsion (v) (g) \$24
- Chickpea *Panisse* with Saffron *Rouille* and Crispy Parsley (v) (g) \$24
- Wild Mushroom Croquetas with Alioli (v) \$24
- Garden Cups: with Spinach, Onion Confit, Horseradish Cream and Edible Petals (v) (g) \$26
- Marinated Gordal Olive Stuffed with Negroni Gel (v) (g) \$26
- Sōmen* with Truffle Caviar and Kombu Sour Cream (v) (g) \$26
- Saffron, Fava Bean and Parmesan *Arancini* (v) (g) \$26
- Quail Eggs with Truffle Caviar and Béarnaise on Rye (v) \$28

Fish and Seafood

- Wasabi Salmon Sesame Balls with Citrus Ponzu Sauce \$20
- Cured Salmon with Horseradish Cream in a Herb Blini \$24
- Tuna *Aguachile*, Avocado and Pearl Onion on Half Lime (g) \$24
- Salmon and Vegetable Nori Rolls with Korean Teriyaki Sauce \$24
- Octopus, Potato and Caper Leaf Skewer (g) \$26
- Kohlrabi Ravioli with Taramasalata and Preserved Lemon \$26
- Cod Fish Croquetas with Black Garlic Alioli \$26
- Tropical Tuna Tartare Rice Paper Roll with Mango, Papaya and Avocado and Ponzu Sauce \$26
- Gilda: Spanish Pickles and Red Tuna Escabeche on a Skewer (g) \$26
- Smoked Sardine Tartare, Coconut *Ajo Blanco* and Avruga Caviar (g) \$26
- Salmon Mousse and Smoked Roe on Rye \$27
- Smoked Mackerel Pâté, Apple and Rocket on a Sesame Cracker \$27
- Nigiri Español: Atlantic Cod *Brandade*, Piquillo Peppers (g) \$27
- Lobster *Kokoda* Rice Paper Rolls with Cucumber and Tomato Salsa (g) \$28
- Mini HK Egg Tarts Topped with Chilli Crab \$28
- Salmon and Smoked Haddock Fish Fingers with Quinoa Crust and Preserved Lemon Tartare on Skewer (Deep Fryer needed) (g) \$30
- Monkfish wrapped in Pancetta, Pinenut Praline, Shaved Mushroom (g) \$32
- Scallop Ceviche with Hibiscus *Leche de Tigre* and Avocado (g) \$32
- Seared Hokkaido Scallop Spoons with Textures of Jerusalem Artichokes (g) \$34
- Lobster with Celeriac Remoulade in and Endive Leaf (g) \$34



Poultry

Cock-a-leekie Tart \$20

Free Range Chicken Breast Villeroy \$20

Pâté Tart with a Pickled Grape \$24

Turkey and Brussels Sprout Meatballs with Yoghurt and Sumac (g) \$26

Roast Chicken with Relish on Hazelnut and Sage Stuffing \$26

Duck Confit with Cointreau Prune and Pickle Tart \$26

Thai Miang of Chicken, Pomelo, Shallots, Coriander and Coconut Rice Paper Rolls (g) \$26

Duck Dumpling with Black Forest Vinegar and Rhubarb Orange Salsa in a Spoon \$28

Duck Tartare, Apricot and Cognac Compote with Black Mustard Caviar (g) \$30

Chicken Parfait wrapped in Savoy Cabbage with Wonton Crisp \$36

Micuit Foie Gras and Pain d'Épice Sandwich with Pear and Cranberry Relish \$34

Pork

Pork and Fennel Sausage Rolls, with Cranberry and Apricot \$18

Mini Momos - Steamed Pork Dumplings with Fresh Tomato and Coriander Relish \$20

Fresh Fig with Taleggio and Walnut wrapped in Parma Ham (g) \$20

Medjool Dates Wrapped in Pancetta (g) \$22

Carbonara Tart with Pancetta, Pecorino and Truffle \$24

Port Compressed Cantaloupe Melon, Parma Ham and Mint Skewer (g) \$24

Pulled Pork with Avocado and Lime Pickled Red Onion in a Seeded Cracker \$26

Surf n' Turf – Calamari, Chorizo and Grilled Corn Skewer (g) \$26

Italian Nigiri: Meringue, Frittata and 'Nduja (g) \$26

Parma Ham Croquetas \$30

Smoked Cheese and 'Nduja Puffed Air Pockets \$28

Pork Dumpling Broth Served in Mini Ornate China Cups \$28

Iberico Char Siu Pork Belly with Gai Lan Porridge Emulsion \$30

Honey Roasted Ham, Tartare Sauce on Mini Slider Buns \$30

Pork and Chicken Cannelloni with Truffle Béchamel \$32

Sea Urchin, Guanciale, Quail Egg and Tomato Salsa \$40

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

Beef & Lamb

- Ascolana Olives, Stuffed with Beef \$20
- Lamb Tenderloin Skewer Bites with Chimichurri Dipping Sauce (g) \$22
- Osso Buco Beef Pastie with Salsa Verde \$22
- Rare Beef and Soba Sushi Rolls with Cucumber and Wasabi Mayonnaise \$23
- Beef Meatballs with Putanesca served on a Spoon \$26
- Fatayer Lamb Pies \$26
- Lamb Loin with Herb Salad Marinated Goat's Cheese (g) \$26
- Lamb and Kumera Yorkshire Pudding with Green Sauce \$28
- Cecina, Caramelized Almonds and Olive Oil Caviar Tarts \$28
- Lamb, Mint and Zucchini Rolls with Hazelnut Dukkah and Yoghurt (g) \$28
- Veal Schnitzel Spoons with Burnt Caper Butter \$28 (minimum 100)
- Relish Kitchen's Beef Tartare with Herb Mayo \$30
- Glazed Beef Cheeks, Pickled Heirloom Carrots, Black Garlic and Mint (g) \$34
- Fesenjān – Persian Beef Meatballs with Pomegranates, Walnuts and Dill (g) \$32

Appendix

Panisse: Chickpea Fritter

Rouille: Sauce made from Olive Oil, Breadcrumbs, Garlic, Saffron and Cayenne

Duxelle: Finely chopped mix of Mushrooms, Shallots and Herbs

Sōmen: Thin Japanese Noodle

Arancini: Italian Stuffed Rice Balls

Aguachile: Mexican Marinade for Raw Seafood made from Lime, Chilli, Corriander and Onion

Ajo Blanco: Spanish Cold Soup with a Bread Base

Brandade: Spanish Emulsion of Cod and Olive Oil

Kokoda: Fijian Citrus cured seafood, with onion, chilli, tomato, spring onion, coriander and coconut milk

Leche de Tigre: Peruvian Cure for fSeafood with Citrus and Seafood Juice

Chicken Villeroy: Spanish Style Chicken covered in White Sauce, Breaded and Fried

'Nduja: Spicy, Spreadable Pork Salami from Italy

Cecina: Spanish Air Dried Beef

Bite on the bigger side

A minimum order of 30 is required, Chef Hire required

Free Range Chicken Skewers with Peanut Satay Sauce \$28

Mini Veggie Pizza: Ricotta, Roasted Butternut Squash and Pesto (v) \$28

Relish's Cheese on Toast, with Rye Sourdough, Reblochon, Fig Mostarda, Fresh Fig, Honey and Walnuts (v) \$32

Calabrese Mini Pizza, Smoked Eggplant, Spicy 'Nduja and Taleggio \$32

Deconstructed Spanish Tortilla \$32

King Prawn Skewer with Spicy Chorizo and Avocado (g) \$34

Crispy King Prawn, Coconut Laksa Emulsion (g) \$34

Scallop Ceviche with Hibiscus Leche de Tigre and Avocado (g) \$34

New School Caesar Salad: Baby Gem Lettuce, Parmesan Cream, Garlic Croutons, Anchovy Dressing and Bacon Powder (g) \$36

Coconut Ajo Blanco, Smoked Sardine and Pickled Cherry (g) \$36

Roasted Fig, Ricotta and Lardo (g) \$36

Truffle Salt **Popcorn** Boxes (Popcorn Machine Available) (v) (g) \$40

Mini Boxes of Skinny **Fries** with Paprika Salt in Little Wooden Boxes (v) (g) \$40

Korean **Quesadilla**: Corn Tortilla, Brie Cheese, Kimchi (v) \$50

Pibil Duck **Tacos** with Avocado Mousse and Lime Cured Onion \$55

Hot Dog: Lamb & Beef Merguez Sausage, Mini Bun with Lime Red Onion, Rocket & Feta \$55

Danish Open Sandwich: Sourdough Rye Bread, Smoked Haddock, Remoulade, Radish \$55

Mini Fish 'n Chip Cones: Crispy Beer Battered Cod, Skinny Fries Dusted with Kelp & Lime Salt \$55

Veggie Burgers: Brioche Bun, Lentil Patty, Avocado and Burnt Carrot Ketchup (v) \$55

Relish's Angus Beef Burgers: Brioche Buns with Watercress Mayo, Taleggio and Beetroot Relish \$55

Butter Confit **Lobster Brioche** Rolls with Celery Mayo, Baby Gem and Truffle Caviar \$70

Bowl Food

A minimum order of 30 is required, Chef Hire required

Burnt Pumpkin, Caramelized Goat Cheese, Kale and Granola (v) (g) \$55

Baked Halloumi, Pomegranate Molasses, Watercress Salad, Confit Tomatoes (v) (g) \$55

Baked Gnocchi with Taleggio and Forrest Mushrooms (v) \$60

Heirloom Tomatoes with Burrata, Micro Herbs and Toasted Pine Nuts (v) (g) \$70

Spanish Octopus Carpaccio, Potato Foam, Pimenton Oil \$50

Lobster Kokoda, Coconut and Lime Marinade \$65

Olive Oil Confit of NZ Salmon, Fennel Salad, Mandarin, Kalamata Olives \$72

Free-Range Chicken Breast, Charred Apple, Dukkah, Dried Apricot, Watercress \$70

Vitello Tonnato, Angus Sirloin, Capers, Croutons and Tuna Mayonnaise \$60

Glazed Beef Cheek, Pickled Heirloom Carrots, Black Garlic, Mint \$60

Foie Gras, Beef and Truffle Mash, Granache Sauce (g) \$75

Stations

Display Table Included, Chefs Charged Separately

Kung Fu Duck Station

Duck Confit with Spring Onion and Cucumber Pancakes with Red Pegs Served on a display of Bamboo Baskets, Whole Peking Ducks, Spring Onions, Vintage Chinese Memorabilia
\$4,900 based on 100 pax

Pork Butty Station

Slow Cooked Pulled Pork with Avocado and Lime Pickled Onion on White Flour Bun with Suckling Pig on Display with Blackboard and Decor
\$5,200 serves up to 60 pax

Risotto Station

Truffle Risotto Bowls with Piedmont Hazelnuts & Green Asparagus served from a Whole Wheel of Aged Parmesan Cheese
Seasonal Fresh Black Truffle Add On: Fresh Shaved Burgundy Truffle on each Portion \$1000 per 50 portions
\$9,000 based on 50 pax / Thereafter additional \$75 per person

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Stations

Display Table Included, Chefs Charged Separately

Roast Beef Station

Grass Fed Australian Roast Sirloin of Beef; Carved by a Chef and Stuffed into a Soft Bread Roll, Served with Chimichurri Sauce. Displayed with Rustic Tins and Wooden Crates with Market Vegetables

\$5,400 serves up to 60 pax

Siu Mei Station

Asian Marinated Pork Belly with Braised Leeks on Rice; and

Sous Vide Shaoxing Chicken served with Rice and Ginger Scallion Sauce

- Both served in Chinese Takeaway boxes with Chopsticks

Small Marquee Tent with Backdrop, Hanging Fake Chickens, HK Red Market Lamps, Wooden Chopping Slab with Cleaver

\$6,800 for 60 Pax, Thereafter additional \$75 per person

Dim Sum Trolley

Sui Mai, Har Gau, Beef Ball, Char Sui Bao, Mushroom Dumpling (v) with Chilli Oil, Soy and HP

Wheeled around in a Vintage Dim Sum Trolley Served in Chinese Long Life Cups

\$4,900 for 50 pax, then additional \$80 per person there after

Vegetable Garden Patch

Edible Garden Patch with Dip Filled Pumpkins, Crudités in Cabbage Cups, Wheatgrass Skewers, Olive Earth, Sprouting Asparagus, Radishes, Carrots, Cucumber, Pea Shoots and Baby Sorrel (v)

\$8,900 serves up to 80 pax

Noodle Bar with Steamer Basket Display

Shitake Mushroom and Tofu Stir Fried Egg Noodles (v)

Beef Brisket served with Rice Noodle Soup and Fried Shallots

Fish Balls with Rice Noodle Soup and Crispy Fish Skin

With Accompaniments: Chilli Oil, Spring Onions, Bean Sprouts, Fried Garlic, Leafy Greens

Served in Traditional Rooster Motif Paper Cups

Display decorated with Bird Cages and Wooden Warriors, Orchids and Fans

\$12,000 serves up to 100 pax

Bulk it up with a Platter

Cheeseboard Selection, Taleggio, Manchego, Gruyere de Comte, Kikorangi Moon Blue and Ubriaco Capra served with Fresh and Dried Fruit, Nuts, Crackers, Homemade Quince Jelly and Feijoa Relish (v) /\$1400 serves 20

Charcuterie –Salamis, Chorizo, Parma Ham, Smoked Duck, Lime Pickled Onions, Cornichons, Relish, Lavosh, Candied Black Olives and Green Olives /\$2200

Tapas – Ham, Olives, Toasted Salted Almonds, Classic Tortilla, Manchego, Quince Paste, and Crusty Bread/ \$1800

Chilled Side of Whisky Cured, **Tea Smoked Salmon** with Crackers and Horseradish Mascarpone \$1800

Salmon Gravlax, Sliced Cold Smoked Salmon Marinated with Dill, Juniper, Star Anise and Citrus served with Pickle Cream and Chia Sesame and Poppy Lavosh / \$1650 serves 30pax

Roast **Beef Tenderloin** Platter with Relishes, Mustards and Mini Rolls \$1900

Australian **Bone Ham**, Glazed with our own Delicious Marmalade Caramel, Served with Bread Rolls, Mustard and Relish /3kg \$1600 serves 15-20 / 12kg \$4,700 serves 50 -70

Crudités – a Delicious Variety of Vegetables such as: Endive, Asparagus, Sugarsnaps, Radish, Carrots, Baby Corn, Cauliflower, French Beans, Cucumber, Slow Roast Tomatoes, with Herbaceous Pesto & Caramelized Garlic Aioli (v) \$2200

Fruit platter – A Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew Melon, and Pineapple (v) (g) \$1500

Sweetness

A minimum order of 50 pieces per item is required

Seasonal Fresh Fruit Skewers with Orange Blossom Spritz (g) \$18

Pineapple Pâté de Fruit (g) \$18

Turkish Delight with Pistachio and Rose Petals (g) \$19

Macaroon Selection \$20

Vanilla and Caramel Flan (g) \$20

Mini Scones with Cream and Mixed Berry Jam \$22

Chocolate, Salted Caramel and Banana Relish Rocher \$22

Strawberry and Tonka Bean Aspic on a Vanilla Sable \$22

Mini Candied Apples, Toffee Cream Parfait and Beet Glaze \$22

Tiny Tea-ramisu Chocolate Cups \$22

Bergamot Pie Cone with Burnt Meringue \$23

Crème Catalan Tarts \$24

Passionfruit Crèmeux and Red Berry Glaze Tartlet \$24

Apple Tarte Tatin \$24

Brown Sugar Pecan Tartlets \$24

Ginger Pudding, Cherry, Balsamic, Mascarpone, Basil \$25

Baby Pavlovas with Physalis and Kiwi Cream (g) \$26

Lemon Cupcakes with Honey Cream Cheese Icing \$26

Chocolate and Bourbon Salted Toffee Tart \$28

Red Wine Pear and Almond Tart \$28

Tiramisu Shot, Mascarpone and Amaretto Cream with Coffee Sponge in a Test Tube \$30