

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)vegetarian (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**
- Mini Cheddar Pithivier with Beetroot and Apple Relish **(v) \$16**
- Blackbean Buffalo Mozzarella Spoons with Cress and Chilli **(v) \$18**
- Portobello Mushroom and Chèvre Wrapped with Thin Herbed Egg Pancake **(v) (g) \$18**
- Spinach, Fennel and Cumin Fritter with Lemon Ricotta **(v) \$18**
- Mini Roast Potatoes with Truffle Caviar and Crème Fraîche **(v) (g) \$18**
- Caprese Skewer with Tomato, Basil and Bocconcini **(v) (g) \$20**
- BBQ Baby Corn with Coffee Mayonnaise served in Little Shot Glasses **(v) (g) \$20**
- Sesame Tofu Spoons with Eggplant, Crispy Wonton on a bed of Chrysanthemum Petals **(v) \$20**
- Kikorangi Blue Cheese Tart with Whiskey Sultana Relish **(v) \$22**
- Bloody Mary Avocado, Tomato Salsa & Angel Chilli In a Polenta Cup **(v) \$22**
- Mini Vegetarian Samosas with Cucumber and Cumin Raita **(v) \$22**
- Wild Mushroom Tartlets with Walnut Pesto **(v) \$24**
- Taleggio Cheese and Truffle Toastie **(v) \$24**
- Garden Cups: with Spinach, Onion Confit, Horseradish Cream and Edible Petals **(v) (g) \$26**
- Wild Mushroom & Pine Nut Risotto Balls **(v) \$26**
- Quail Eggs with Truffle Caviar and Béarnaise on Rye **(v) \$28**



Fish and Seafood

- Wasabi Salmon Sesame Balls with Citrus Ponzu Sauce \$20
- Smokey Mackerel Pâté with Herb Bread \$20
- Cured Salmon with Horseradish Cream in a Herb Blini \$24
- Salmon and Vegetable Nori Rolls with Korean Teriyaki Sauce \$24
- Octopus, Potato and Caper Leaf Skewer (g) \$26
- Tea Smoked Salmon in a Homemade Pumpnickel Cup with Soft Cheese and Gremolata \$26
- Tuna and Papaya Rice Paper Rolls with Sesame and Mint Salad and Tataki Dipping Sauce \$26
- Lobster Rice Paper Roll with Slow Roast Tomato and Basil (g) \$28
- Tuna with a Coriander Crust and Sicilian Blood Orange Sipper (g) \$28
- Coronation Prawn in a Gem Lettuce Leaf (g) \$28
- Devonshire Crab Tart with Crème Fraiche and Chives \$28
- Salmon and Smoked Haddock Fish Fingers with Quinoa Crust and Preserved Lemon Tartare on Skewer (Deep Fryer needed) (g) \$30
- Yuzu Scallop Ceviche with Compressed Cucumber and Ginger \$32
- Seared Hokkaido Scallop Spoons with Pickled Apple and Chilli Jam (g) \$34
- Lobster with Celeriac Remoulade in and Endive Leaf (g) \$34

Poultry

- Cock-a-leekie Tart \$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 in a Herb Pastry Cup \$26
- Thai Miang of Chicken, Pomelo, Shallots, Coriander and Coconut Rice Paper Rolls (g) \$26
- Chicken and Barley Dolmades \$26
- Duck Dumpling with Black Forest Vinegar and Rhubarb Orange Salsa in a Spoon \$28
- Chicken Parfait wrapped in Savoy with Crispy Wonton \$36

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



Cured meats and Offal

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

Carbonara Tart with Pancetta, Pecorino and Truffle \$24

Pâté, Herb Pastry with a Pickled Grape \$24

Black Pudding Croquettes with Apple Sauce \$28

Foie Gras Mousse Tartlet with Pedro Ximenez Jelly \$34

Pork

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

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

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

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

Scotched Quail Egg with Black Pudding and Sausage Crust \$28

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

Pork Croquette with Crackling Crust and Smoked Apple \$34

Beef & Lamb

Lamb Tenderloin Skewer Bites with Chimichurri Dipping Sauce (g) \$22

Rare Beef and Soba Sushi Rolls with Cucumber and Wasabi Mayonnaise \$23

Osso Buco Beef Pastie with Salsa Verde \$22

Beef Meatballs with Putanesca served on a Spoon \$26

Fatayer Lamb Pies \$26

Lamb Loin with Marinated Goats Cheese (g) \$26

Lamb and Kumera Yorkshire Pudding with Green Sauce \$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 on Croute with Herb Mayo \$30

Italian Meat Loaf on a Fork with a Semi Dried Infused Tomato \$32

Pies and Peas: Mini Beef and Ale Pies Topped with Pea Mash \$36

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Bite on the bigger side

A minimum order of 30 is required, Chef Hire required

Free Range Chicken Skewers with Peanut Satay Sauce \$28

Relish's Cheese on Toast, with Rye Sourdough, Reblochon, Fig Mostarda, Fresh Fig, Honey and
Walnuts (v) \$28

Mini Margherita Pizza with Mozzarella and Micro Basil (v) \$28

Spicy Salami and Mushroom Mini Pizza \$28

Seafood Marinara Pizza with Capers and Rocket \$32

Taleggio, Sausage and Truffle Mini Pizza \$32

Pomegranate Lamb, Smoked Eggplant and Pine Nut Pizza \$34

King Prawn Skewer with Red Onion and Chorizo (g) \$34

Old School Prawn Cocktail Shot Glass with Lettuce and Cucumber Jelly (g) \$36

Chilled Cucumber and Avocado Soup Shot with Spicy Crab (g) \$38

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

Soft Tacos with Brisket and Chimichurri \$55

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

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

Veggie Burgers on Brioche with Garam Masala Aioli (v) \$55

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

Cubano Sandwiches: Pulled Pork Shoulder, Salami, Jack Cheese, Pickles and Mojo Sauce \$55

The Classic Reuben on Rye \$55

Butter Confit Lobster Brioche Rolls with Sweet Corn Dust served in Little Wooden Boats \$70

Bowl Food

A minimum order of 30 is required, Chef Hire required

Charred Sweet Potato with Goats Curd, Coriander and Almonds (v) (g) \$55

Woodland Mushroom Risotto Enriched with Truffle Mascarpone and Pecorino (v) (g) \$60

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

Salmon, Gin and Cucumber Jelly, Pumpernickel Rocks, Sour Cream \$68

Italian Rice Salad with Octopus, Tuna, Artichokes, Capers, Pickled Vegetables and Gruyere \$70

Vietnamese Chicken, Soba Noodle, Shitake, Wombok, Fried Shallots, Sesame Dressing \$62

Hainan Chicken Rice with Sous Vide Free-range Chicken and Coriander Cress \$62

Chicken Dinner: Juicy Chicken Breast, Bread Pudding, Roastie Potato, Carrot & Parsnip Mash
\$70

Chargrilled Lamb, Burnt Aubergine, Minted Yoghurt, Flatbread \$72

Foie Gras, Beef and Truffle Mash (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

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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 Brie served with Fresh and Dried Fruit, Nuts, Crackers, Quince Paste and Chutneys (v) / \$1400

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

Golden Baubles filled with Crème De Cacao Apricots and Chocolate Ganache (g) \$18

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

Macaroon Selection \$20

Passionfruit Curd Tart \$20

Rose Water Jam and Vanilla Cream Doughnuts (*Bigger*) \$20

Mini Scones with Cream and Mixed Berry Jam \$22

Tiny Tiramisu Chocolate Cups \$22

Crème Catalan Tarts \$24

Brown Sugar Pecan Tartlets \$24

Rosy Rocky Road \$24

Raspberry Custard Tartlets \$24

Cranberry and Mascarpone Chocolate Truffle \$24

Champagne Chocolate Truffles Dusted with Gold \$24

Pistachio Bon Bon \$24

Baby Espresso Pavlovas with Chocolate Mousse and Brownie Crumbs \$26

Lemon Cupcakes with Honey Cream Cheese Icing \$26

Chocolate and Orange Caramel Tarts \$28

Red Wine Pear and Almond Tart \$28

Lavender Set Cream with Meringue Crumble \$30

Coconut and Kaffir Lime Panna Cotta with Toasted Coconut (g) \$30

Coffee Kahlúa Mousse in Chocolate Cones (*served on a Bed of Coffee Beans*) \$32