

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 – from \$600 to \$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**
- Caprese Skewer with Tomato, Basil and Bocconcini **(v) (g) \$20**
- Blackbean Buffalo Mozzarella Spoons with Cress and Chilli **(v) \$18**
- Spinach, Feta and Sundried Tomato Mini Muffin **(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) \$18**
- Mini Cheddar Pithivier with Beetroot and Apple Relish **(v) \$20**
- Cheshire Blue Tart with Green Tomato Chutney and Pickled Celery **(v) \$20**
- BBQ Baby Corn with Coffee Mayonnaise served in Little Shot Glasses **(v) (g) \$20**
- Tofu Spoons with Marinated Eggplant on a bed of Chrysanthemum Petals **(v) (g) \$20**
- Bloody Mary Avocado, Toasted Pumpkin Seeds & Angel Chilli in a Crisp Polenta Cup **(v) (g) \$22**
- Crispy Macadamia Nuts, Infused Tomato, Black Olive, Smoked Goat's Cheese **(v) \$22**
- Mini Vegetarian Samosas with Cucumber and Cumin Riata **(v) \$22**
- Falafel with Beetroot Tahini **(v)** (deep Fryer required) **\$24**
- Wild Mushroom Tartlets with Walnut Pesto **(v) \$24**
- Tallegio Cheese and Truffle Toastie **(v) \$24**
- Garden Cups: with Spinach, Onion Confit, Horseradish Cream and Edible Petals **(v) \$26**
- Wild Mushroom Risotto Balls (Chanterelles, Ceps, Girolles) & Chestnut and Herb Mayo **(v) \$26**
- Ratatouille with Herbaceous Almond Pesto in a Poppy Seed & Thyme Crust **(v) \$26**
- Quail Eggs with Truffle Caviar, Caper, Shallot, Gherkin and Parsley **(v) \$30**



Fish and Seafood

- Wasabi Salmon Sesame Balls with Citrus Ponzu Sauce \$20
- Bruschetta con Sarde - Bruschetta with Cold Marinated Sardines \$24
- Salmon and Vegetable Nori Rolls with Korean Teriyaki Sauce \$26
- Cured Salmon with Horseradish Cream in a Herb Blini \$24
- Octopus, Potato and Caper Leaf Skewer (g) \$26
- Tea Smoked Salmon in a Homemade Pumpernickel Cup with Soft Cheese and Gremolata \$26
- Tuna and Papaya Rice Paper Rolls with Sesame and Mint Salad and Tataki Dipping Sauce \$26
- Tuna with a Coriander Crust and Sicilian Blood Orange Sipper \$28
- Prawn and Avocado Toastadas with Lime and Coriander \$28
- Scottish Smoked Haddock and Crab Tart \$28
- Salmon and Smoked Haddock Fish Fingers with Quinoa Crust and Preserved Lemon Tartare on Skewer (Deep Fryer needed) \$30
- Seared Hokkaido Scallop Spoons with Pickled Fennel and Chilli Dressing (g) \$30
- Scallop Ceviche with Peruvian Salsa of Corn, Green Tomatoes and Corriander \$30

Poultry

- Chicken and Duck Terrine with Homemade Relish (g) \$24
- Cock-a-leekie and Ham Hock Tart \$24
- Turkey and Courgette Meatballs with Yoghurt and Sumac (g) \$26
- Roast Chicken with Relish on Hazelnut and Sage Stuffing \$26
- Duck Confit with Prune and Pickled Cucumber in a Herb Pastry Cup \$26
- Thai Miang of Chicken, Pomelo, Shallots, Coriander and Coconut Rice Paper Rolls (g) \$26
- Guniea Fowl Spring Rolls with Pomegranate Molasses Dipping Sauce (Deep Fryer needed) \$28
- Duck Dumpling with Black Forest Vinegar and Rhubarb Orange Salsa in a Spoon \$28
- Mulled Spiced Duck with Fondant Potatoes, Chervil and Orange Pearls \$28
- Chicken Parfait wrapped in Braised Lettuce 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
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Cured meats, Insects and Offal

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

Black Pudding Sausage Roll with Fig and Onion Jam \$22

Carbonara Tart with Pancetta, Pecorino and Truffle \$24

Pâté, Herb Pastry with a Pickled Grape \$24

Cricket Pancakes with Chipotle Mayonnaise \$22

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

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

Roast Lamb Pocket with Mint Sauce \$24

Beef Meatballs with Putanesca served on a Spoon \$26

Osso Buco Beef Pastie with Salsa Verde \$28

Lamb and Kumera Yorkshire Pudding with Green Sauce \$28

Salt Beef Croquettes with Slaw Pickle \$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 Piccalilli \$30

Italian Meat Loaf Ball 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

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

Chicken Skewers with Peanut Satay Sauce \$28

Lamb Kofta with Tatziki and Flatbread served in a Wooden Boat \$30

Lamb, Smoked Almond and Pomegranate Pizza with Labneh \$34

King Prawn Skewer with Red Onion and Chorizo \$34

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

Soft Tacos with Smoked Spiced Calamari, Radish Salad and Black and White Aioli \$36

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

Truffle Salt Popcorn Boxes (Popcorn machine available) (v) (g) \$40

Wild Strawberry Sweet Popcorn Boxes (Popcorn machine available) (v) (g) \$40

Mini Boxes of Skinny Fries with Paprika Salt (v) (g) \$40

Soft Tacos, Brisket and Chimichurri \$55

Hot Dog: Lamb and Beef Merguez Sausage on a Mini Bun with Sofrito "Ketchup" \$55

Mini Fish 'n Chip Cones – Crispy Beer Battered Cod, Fat Fries dusted with Kelp & Lime Salt \$55

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

Relish Kitchen's Angus Beef Burgers on Brioche with 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 Relish's Secret Sauce and Sweet Corn Dust in Little Wooden Boats \$70

Bowl Food

Chickpeas, Roasted Cauliflower, Celery, Parsley and Marsala Aioli (v) (g) \$50

Cauliflower, Aubergine, Pea and Potato Curry with South Asian Spices served with Piratha Bread (v) (g) \$55

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

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

Vietnamese Chicken with Soba Noodle, Shitake, Wombok, Fried Shallots and Sesame Dressing (g) \$62

Cottage Pie with Braised Beef Cheeks, Potato Purée and Brioche \$65

Marinated Beef Salad with Vermicelli Noodles, Spring Vegetables and herbs \$65

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

Poached Salmon, Asparagus, Soft-boiled Organic Eggs, Beetroot and Radish Salad (g) \$70

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

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

Sunday Roast: Juicy Chicken Breast, Bread Pudding, Roastie Potato, Carrot and Parsnip Mash (g) \$70

Chargrilled Lamb, Burnt Aubergine, Minted Yoghurt, Flatbread (g) \$72

Duck Breast, Compressed Apple, Smoked Goats Cheese and Mint (g) \$75

Foie Gras, Beef and Truffle Mash \$75

Charred Octopus, Almond Tarator, Black Chickpeas and Lime Relish (g) \$72

Stations

Display table included, Chefs charged seperatley

Kung Fu Duck Station

Kung Fu Duck with Spring Onion and Cucumber Pancakes with Red Pegs Served on a display of Bamboo Baskets, Whole Ducks, Spring Onion Garden Pots

\$4,800 based on 100 pax

Butty Station

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

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 \$5,400 serves up to 60 pax

Ice Display

Tuna and Compressed Watermelon with Sicilian Blood Orange and Coriander

Old School Prawn Cocktail Shot Glass with Lettuce and Cucumber Jelly

Octopus, Potato and Caper Leaf Skewer

Salmon and Vegetable Nori Rolls Made to Order by Chef on Display

Ice display \$10,000 / minimum 60 Pax @ \$\$114 per person = \$16,840

Veggie 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 60 pax

Ramen Bar with Steamer Basket Display

Pork Cheek Ramen

Pulled Chilli Chicken Ramen

Mushroom Tofu Ramen **(v)**

With Accompaniments: Chilli Oil, Spring Onions, Bean Sprouts, Toasted Sesames

\$12,000 serves up to 100 pax

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Bulk it up with a Platter

Cheeseboard Selection, such as Taleggio, Manchego, Gruyere de Comte, Vintage Cheddar and Stilton, served with Fresh and Dried Fruit, Nuts, Crackers, Quince Paste and Chutneys (v) / \$1400

Whole **Brie** Served with Fresh Figs, Hazelnuts, Honey and Sesame Crackers (v) / \$1200

Charcuterie –Salamis, Chorizo, San Danielle Ham, Bresaola, Cornichons, Relish and Crusty Bread /\$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 Drunken Blueberries and Chocolate Ganache (g) \$18

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

Polenta Shortcake with Raisins, Dried Figs and Pinenuts \$18

Rainbow Crispies with Popping Candy \$20

Lavender and Rose Iced Shortbread \$20

Macaroon Selection \$20

Passion Fruit Curd Tart \$20

Petit Banoffee Pies \$22

Mini Scones with Cream and Mixed Berry Jam \$22

Spiced Berry Crumble Tarts \$22

Tiny Tiramisu in a Chocolate Cup \$22

Crème Catalan Tart \$24

Yuzu with Pineapple and Coconut Flakes \$24

Cricket Cookies with Fig and Almond \$24

White Chocolate and Ricotta Cheesecake \$24

Brown Sugar Pecan Tartlets (v) \$24

Rosy Rocky Road \$24

Baby Assorted Rainbow Éclairs \$26

Baby Espresso Pavolvas with Chocolate Mousse and Salted Butterscotch \$26

Lemon Cupcake with Honey Cream Cheese Icing \$26

Chocolate Salt Caramel Tarts \$28

More Sweetness

A minimum order of 50 pieces per item is required

Lavender Set Cream with Meringue Crumble \$30

Ricotta Balls with Manuka Honey and Roasted Pistachios \$30

Coconut and Kaffir Lime Panna Cotta with Toasted Coconut \$30

Vegan Avocado Key Lime Cheesecake \$30

Raw Matcha Caramel Truffle (g) \$30

Coffee Kahlua Mousse in Chocolate Cones (Served on a Bed of Coffee Beans) \$32

Petit Pot Desserts

A minimum order of 30 pieces per item is required

Blueberry and Rhubarb Chia Pudding (v) (g) \$45

Eastern Mess – Mango, Lychee, Kaffir Lime Cream and Yuzu Drops (g) (v) \$45

Milk Chocolate Crunch – Milk Panna Cotta, Chocolate Mousse, Chocolate Crunch (v) \$45

Trifle – Roasted Apricot and Sherry Trifle with Toasted Almonds (v) \$45

Mini Kiln Jars of Berry Eaton Mess with Pistachio and Lemon Crumble \$45