

Casual and Easy

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Sumptuous Salads and Sides

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

We recommend 4-5 dishes for a balanced meal.
Price is per portion. *Minimum order of 15 per dish.*

\$55

- Herb Leaf and Edible Flower Salad with Preserved Lemon Dressing (v) (g)
- Baby Spinach with Red Onion, Sherry Soaked Dates, Almonds and Pita Croutons (v)
- Red Cabbage, Raw Beetroot, Orange, Dill and Apple Cider Vinaigrette (v) (g)
- Chickpeas, Roasted Cauliflower, Celery, Parsley and Marsala Aioli (v) (g)
- Zhoug Dressed Roasted Pumpkin with Spinach and Pumpkin Seeds (v) (g)
- Orzo Salad with Peas, Mint, Feta and Kalamata Dressing (v)
- Japanese Eggplant with Miso, Sesame and Spring Onion (v)
- Raddichio, Puy Lentils, Parmesan and Honeyed Walnuts (v) (g)

\$60

- Broccoli, Orange and Forbidden Rice Salad with Soy and Sesame Dressing (v)
- Tabbouleh of Raw Cauliflower, Wild Rocket and Walnut with Pomegranate Dressing (v)
- Green Salad; French Beans, Sweet Pea and Sugarsnap with Almonds and Spiced Nigella Seed Dressing (v) (g)
- Couscous with Confit Vine Tomatoes, Chargrilled Corn and Toasted Almonds (v)
- Baby Potato Salad with Mild Red Onion, Parsley, Capers, Grain Mustard and Yoghurt Dressing and Salsa Verde (v)
- Harissa Roasted Baby Carrots with Chervil and Garlic Confit Aioli (v) (g)
- Root Vegetable Slaw with Miso Dressing and Spiced Seed Dukkah (v)
- Cannellini Bean, Red Quinoa, Herb and Lemon Salad (v)



\$65

Wedges of Black Eggplant with Tahini Yoghurt, Almonds and Mint (v)

Purple Sweet Potato with Israeli Couscous, Spinach and Salsa Verde (v)

Super Grain Salad: Lentils, Quinoa, Burghul, Black Rice, Almonds, Apricots, Raisins and Parsley with Pink Peppercorn Dukkah and Labneh (Homemade Greek Yoghurt Cheese) (v)

Red Fried Rice with Pancetta, Egg, Chilli, Spring Onion and Coriander

Saffron Braised Fennel with Red and Black Quinoa, Pinenuts and Lemon Tahini Dressing (v)

Mushroom Medley Orecchiette Pasta with Pine Nuts, Parsley and Parmesan (v)

Roast Spuds with Truffle Caviar and Crème Fraîche (v)

Marinated Beef Salad with Vermicelli Noodles, Spring Vegetables and Herbs

Raw Asparagus, Orzo Pasta, Zucchini, Smoked Buffalo Mozzarella (v)

\$70

Heirloom Tomato and Watermelon Salad with Coriander and Black Vinegar Dressing (v)

Spiced Beetroot, Pear, Leek and Walnut Salad with Blue Cheese (v) (g)

Relish's Classic Caesar Salad: Romaine, Panko Organic Egg, Ham Hock, Anchovies and Parmesan with Garlic Buckwheat Croutons

Chinese Black Mushroom Salad with Tofu, Slaw, Asian Herbs and Sesame (v)

\$80

Poached Salmon, Asparagus, Soft-boiled Organic Eggs, Watercress & Radish Salad (g)

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

Beef Tenderloin with Herbacious Pearl Barley Tabbouleh, Olives, Feta, Cucumber, and Pomegranate

Ginger, Chili, Coriander and Garlic Roasted Ricotta with Sesame Lavosh (v)

Brussels Sprout Caesar Salad, Pancetta, Quail Egg, Rye Croutons, Anchovies

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

Mains

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

Vietnamese Style **Grilled Salmon**, Whole Side with Garlic, Shallots, Lemongrass, Chilli, Turmeric /\$1500, serves 15-20

Relish's Favourite Side of Whisky Cured, **Tea Smoked Salmon** /\$1400, serves 15-20

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

Seared **Tuna** with Salsa Verde /\$1200, serves 10 (\$110 extra portions)

French Farm **Chicken** and Apricot Terrine with Green Tomato Relish /\$1400, serves 10

Rustic Spanish **Octopus** and Potato Terrine Topped with Olives and Capers /\$1800, serves 10

Sous Vide **Beef Tenderloin** Platter with Horseradish Mustard Cream /\$1400, Serves 10

Australian **Bone Ham**, Glazed with our own Delicious Marmalade Caramel, Served with bread rolls, Mustard and Relish /3.5kg \$1600 serves 15-20 / 12kg \$4,600 serves 50 -70

Pomegranate Molasses Marinated, Eight Hour leg of New Zealand **Lamb** with Feta, Mint and Pomegranate \$1400 serves 6-10

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

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

Selection of **Breads** with French Salted Butter (v) / \$20 per head min. 10

Hot Buffet

Minimum quantities apply

Service Staff required

Soup Kettle

Butternut Squash and Sweet Potato Soup served with bread rolls (v) \$80

Smoked Haddock, Leek and Potato Soup with bread rolls \$90

Sides

Potato Dauphinoise (v) (g) \$55 *(In multiples of 16 portions)*

Fragrant Lemon Rice with, Cashew, Cinnamon, Star Anise and Crispy Shallots (v) (g) \$55

Vegetable Curry of Cauliflower, Pea and Potato with South Asian Spices (v) (g) \$60

Carrot and Parsnip Mash with a Herb and Hazelnut Crumble (v) \$65

Chunky Ratatouille – Slow Roasted Tomatoes, Charred Capsicum, Eggplant and Courgette
with a Side of Basil Pesto (v) (g) \$65

Braised Fennel and Leeks with Vermouth, Lemon and Thyme (v) (g) \$65

Eggplant Rolls Stuffed with Ricotta Topped with Pomodoro Sauce (v) (g) \$70

Mains

Beef and Pecorino Meatballs in Tomato Fondue \$65

Olive Oil Poached Salmon with Lemon Confit (g) \$75

Truffle Lasagne with Celeriac, Pumpkin and Taleggio (v) \$80 *(In multiples of 16 portions)*

Moussaka: Eggplant, Courgette, Potato and Lamb in a Rich Béchamel Sauce (g) \$80

Shepherd's pie of lamb shanks topped with buttery mashed potato (g) \$85

Hunters Chicken- Free Range Chicken Thighs Cooked in a Wine Sauce with Olives and
Anchovies (g) \$85

Pork Cheek Cassoulet with Sausage, Butter Beans, Vegetables and Rustic Bread \$85



BBQ

Flame grill yourself, or have one of our lovely chefs come to your event

BBQ's can be arranged – price to be advised.

Minimum 10 portions of each

Marinated Vegetable skewers with Halloumi, Portobello Mushroom, Eggplant, Peppers,
Roasted Shallot in a Thyme and Lemon Marinade \$40 (v)

Corn on the Cob with Spiced Mayo, Lemon and Manchego \$40 (v)

Seasonal White Fish \$100

Harissa Marinated French Chicken Breast \$110 per breast

Italian Artisan Pork Sausages \$40

Merguez, Spiced Lamb and Beef Sausages \$40

Skewered Whole Marinated King Prawns \$65

Skewered Octopus, Paprika and Aioli \$110

BBQ Lamb Rack with Sumac Aioli \$550 (serves 3-4 people)

BBQ Lobster Tails with Lashings of Garlic Herb Butter \$150 per half

4-5kg Special Reserve Grass Fed NZ Rib Eye, Sous Vide and Finished on the BBQ served with
a Selection of Home Made Relishes and Mustards \$3,200

1.5kg Marinated Australian Beef Tenderloin Accompanied with Horseradish Cream \$1400

Cheese

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

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

Check out our sweet canapes menu for an alternative ending to your meal

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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

Whole Cakes \$1200

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

Serves 10 – 15

Carrot Cake with Honey Cream Cheese Icing

Ricotta Tart with Caramelized Pear Rosemary Compote

Moroccan Mint Syrup Cake with Honeyed Almonds

Sticky Ginger Cake with Ginger Mascarpone Cream and Toasted Coconut Shavings

Blueberry New York Cheesecake with Whole Meal Biscuit Crust

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 / \$2200 standard serves 10-15 / \$3800 large serves 30-50

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

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Bakery

Minimum 20 each

Slices and Muffins \$45

Banana, Date and Cashew Cake with Sunflower Sprinkles

Decadent 72% Cocoa Chocolate Brownies

Chewy Fruit and Seed Slice

Carrot and Cream Cheese Muffins

Spinach, Feta and Smoked Paprika Savoury Muffin

Tomato, Sweetcorn, Sumac and Pumpkin Seed Savoury Muffin

Scones \$45

Lemonade Scones with Wild Berry Jam and Orange Blossom Cream

Sundried Tomato, Spring Onion and Cheddar Scones with Whipped Cream Cheese

Cookies \$25

Chocolate Orange Anzac Biscuits

Afghan Cookies- Chocolate Cornflake Cookies with Chocolate Icing and Walnuts

Rose and Lavender Shotbread with Vanilla Icing

Tarts \$55

Lemon Chocolate Crunch Tart

Raspberry Tart with orange blossom mascarpone

Chocolate, Rose and Pistachio Tart