

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 (vegan) (g)

Baby Spinach with Red Onion, Sherry Soaked Dates, Almonds and Pita Croutons (v)

Red Cabbage, Raw Beetroot, Orange, Dill and Apple Cider Vinaigrette (vegan) (g)

Spiced Roastie Potatoes (vegan) (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)

\$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 (vegan) (g)

Couscous with Confit Vine Tomatoes, Chargrilled Corn and Toasted Almonds (vegan)

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 (vegan)

Cannellini Bean, Red Quinoa, Herb and Lemon Salad (vegan)

Roast Vegetable Salad with Rocket and Grated Horseradish (vegan)

Wild, Red and Brown Rice Salad with Roasted Pumpkin (vegan) (g)



\$65

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

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

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

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

Roast Spuds with Truffle Caviar and Crème Fraîche (v)

Chargrilled Harissa Roasted Asparagus (vegan)

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

Brussels Sprout and Kale Slaw with Cranberries and Toasted Pecans (vegan) (g)

\$70

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

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

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

Marinated Beef Salad with Vermicelli Noodles, Spring Vegetables and Herbs

\$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

www.relish-kitchen.com

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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

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

Bacon Wrapped French Farmhouse **Chicken** Terrine with Relishes /\$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 10-15

Cold **Roast Beef Sirloin** with Pomegranate, Balsamic and Rocket / \$1880 serves 20

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

Lamb Chops with Rose, Chilli and Herbs \$90 each, Minimum of 15 Portions (best served hot, chef made)

Ginger, Chili, Coriander and Garlic **Roasted Ricotta** with Sesame Lavosh (v) \$80 each, Minimum of 10 Portions

Spiced **Root Vegetable** Cakes (v) \$65 each, Minimum of 10 Portions (best served hot, chef made) Can be made vegan by request

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

Platters

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

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, Smoked Duck Breast, Cornichons, Relish and Crusty Bread /\$2200

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

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

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

Sandwiches

Minimum 20 pieces of each sandwich

Cannellini Bean Hummus with Pine Nuts, Roasted Peppers and Spinach on Linseed Sourdough (v) \$75

Roast Vegetable, Soft Cheese and Pesto on Buckwheat Bread (v) \$75

Tuna Mayo with Gherkin, Capers, Red Onion and Parsley on Linseed Sourdough \$80

Chicken with Lemon and Snow Pea Coleslaw on Buckwheat Baguette \$80

Poached Salmon with Dill and Lemon Cream Cheese on Stone Baked Baguette \$90

Roast Australian Beef, Rocket, Blood Plum and Red Onion Relish on Buckwheat Bread \$90

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 Grass Fed 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 Mustards and Horseradish
Cream \$1400



Hot Buffet

Minimum Quantities of 15 Apply

Service Staff Required

Sides

Dauphinoise Potatoes (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

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

Persian Lamb and Apricot Stew \$110

Saffron Chicken with Fennel and Confit Tomatoes \$110

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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

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 and Beetroot Cake with Manuka Honey Cream Cheese Icing

Ricotta Tart with Caramelized Pear and Rosemary Compote

Moroccan Mint Syrup Cake with Honeyed Almonds

Sticky Ginger Cake with Ginger Mascarpone Cream and Toasted Coconut Shavings

Neapolitan Napolitano Cake

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

Death by Chocolate Cake Large: \$3,200 (Serves 40 pax); Medium: \$1400 (Serves 16 pax);
Small: \$800 (Serves 8pax)

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

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Bakery

Minimum 20 each

Slices and Muffins \$45

Decadent 72% Cocoa Chocolate Brownies

Chewy Fruit and Seed Slice

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

White Chocolate and Macadamia Cookies

Chocolate Orange Anzac Biscuits

Afghan Cookies- Chocolate Cornflake Cookies with Chocolate Icing and Walnuts

Tarts and Individual Cakes

Chocolate Chocolate Tart \$55

Raspberry & Lemon Tart \$60

Almond, Buckwheat and Yoghurt Cake \$60



Buffet Breakfast

Cutlery/crockery and glassware (minimums apply) all \$10 per piece

Delivery charge and servers not included. Early morning fees may apply.

\$45 each item, minimum 20 of each

Homemade Vanilla Yoghurt with Fresh Blueberries and Stewed Rhubarb (v)

Fresh Seasonal Fruit Salad Bowls (v)

Relish Trail Mix, Little Pots of Mixed Nuts and Seeds (v)

Bacon and Egg Pie served with Relish

Tomato and Egg Pies (v)

Toast your own Bread served with Peanut Butter, Jam, Honey and Vegemite (v)

Blueberry & Rhubarb, Chia Cups (v)

Selection of Mini muffins \$12

Minimum 40 pieces (selection)

Chocolate, Apple, Forrest Berry (v)

Breakfast Stations

Chefs will share a little morning cheer, cooking up a delicious breakfast for your guests

Delivery charge and servers not included. Early morning fees may apply.

\$125, minimum 20

Chef charges are \$750 per chef

Waffle Station: Freshly Griddled Waffles served with Berry Maple Sauce and Whipped Yoghurt

Omelette Station: Organic Eggs Expertly Cooked with Choices of Ham, Cheese, Mushroom, Tomato, Onion and Peppers

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