

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. We recommend 4-5 dishes for a balanced meal.

Price is per portion. *Minimum order of 15 per dish.*

\$55

Purple Amaranth, Baby Spinach, Raisin Tempura, Pickled Nashi Pear (vegan)

Baby Gem, Pomegranate, Breakfast Radish, Preserved Lemon and Dukkah (vegan)

Saltbaked Beetroot, Grapefruit, Watercress and Hoseradish Dressing (vegan) (g)

Roasted Cauliflower, Sorrel, Pink Pepper and Preserved Lemon Vinaigrette (vegan) (g)

Roasted Pumpkin with Spinach, Curry Leaves and Vadouvan Granola (vegan)

Korean Glass Noodle, Kelp, Edamame, Pea Shoots, Cucumber and Kimchi Dressing (vegan)

Mehmet Turkish Rice Salad, Fava Beans, Cherry Tomatoes, Cucumber, Pickled Grape Leaves and Kalamata Dressing (vegan) (g)

Tofu and Chinese Mushroom Salad with Rice Noodles, Spring Vegetables and Black Sesame Dressing (vegan)

\$60

Orecchiette Pasta, Roasted Cherry Tomatoes, Shimejhi Mushrooms, Dried Apricots, Zucchini, Parmesan and Green Olive Dressing (v)

Watermelon, Jicama and Avocado with Herbaceous Salad and Agave Nectar Vinaigrette (vegan) (g)

Couscous of Bell Pepper, Purple Cauliflower, Pumpkin and Broccoli with Tahini Dressing (vegan) (g)

Gado Gado: Agria Potato, Red Onion, Fine Beans, Tofu, Tempeh and Peanut Dressing (vegan) (g)

Green Salad; French Beans, Sweet Pea and Sugarsnap with Almonds and Spiced Nigella Seed Dressing (vegan) (g)

Tabbouleh Salad with House Dried Tomatoes, Cucumber, Smoked Corn, Fragrant Herbs and Toasted Almonds (vegan) (g)

Miso Glazed Baby Carrots with Japanese Pickles, Kelp Sour Cream (v) (g)

Baby Potato Salad with Pickled Red Pearl Onion, Green Mustard and Yoghurt Dressing (v) (g)

Cannellini Bean, Organic Quinoa, Herb and Lemon Salad (vegan) (g)

\$65

Roasted Parsnip, Shitake and Chicory Salad with Pinenut Praline (v) (g)

Heirloom Beetroots with Buffalo Mozzarella, Blood Orange and Pea Shoots (v)

Chargrilled Green Asparagus with Romesco Sauce, Toasted Hazelnuts and Garlic Flakes
(vegan)

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

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

Roast Spuds with Truffle Caviar and Crème Fraîche (v)

Hawaiian Poke on Japanese Rice: Cured Salmon, Mango and Edamame with Wakame
Vinaigrette and Candlenuts

\$70

House Smoked Mediterranean Mackerel, Ratte Potatoes, Palm Heart, Pickled Celery and
Golf Sauce (g)

Watermelon, Pickled Prawns, Watercress, Shallot and Tamarind Vinaigrette

Green and Yellow Courgettes, Fiore di Sardo Cheese, Taggiasca Olives, Caper Leaves (v)

NZ Ox Heart Tomato Steaks, Avocado, Papaya, Mango, Secret Garden Herbs and Edible
Flowers (vegan)

Fennel & Citrus: Valencia Orange, Grapefruit, Blood Orange, Cerignola Olive (vegan)

Endive Caesar Salad, Pancetta, Smoked Soft Boiled Organic Eggs, Sourdough, Anchovies
& Parmesan Dressing

Puy Lentils, Baked Halloumi, Grilled Okra and Molasses (v)



\$80

Great as individual China Boxes for grab and go lunches or Canape events

Chicory, Kikorangi Blue Cheese, Pear, Pecan, and Maple Syrup Vinaigrette (v)

Russian Salad: Agria Potatoes, Carrots, Peas, Piquillo Peppers, Soft Boiled Quail Eggs, Black Olive Crumble and Tuna Loin Escabeche

Vietnamese Salad with Grilled Eggplant, Beef Brisket, Roasted Cherry Tomatoes, Peanut Crumble and Tamarind Vinaigrette

XO Fried Rice with Crab, Pancetta and Garlic Shoots

Toulouse Sausage with Escalivada; Chargrilled Bell Peppers, Aubergine, Red Onion and Garlic Seasoned with Olive Oil and Sherry Vinegar

Chermoula Grilled Octopus, Zucchini and Chickpea Salad with Preserved Kumquats

Hanging Tender Angus Beef with Herbacious Pearl Barley Tabbouleh, Olives, Feta, Cucumber, and Pomegranate Molasses

Drop Off Vegetarian Mains

Minimum of 10 Portions

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

Grilled **Yellow Polenta** with Roast Vegetable Escalivada, Parmesan and Green Olive Tapenade (v) \$60 each *(can be made vegan)*

Seasonal **Vegetable Tart**: Such as Jerusalem Artichokes, Butternut Squash, Vine Tomatoes, Petit Pois and Black Garlic Cream (v) \$75 each

Beetroot Tatin, Kikorangi Blue Cheese, Pecans, Walnuts, Watercress (v) \$50

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

www.relish-kitchen.com

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Drop Off Meat and Fish Mains

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

Singapore Style Grilled Salmon, Whole Side with Laksa Marinade, Soft Boiled Quail Eggs, Chilli, Coriander /\$1400, 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)

Beer Can Roasted **Whole Chicken** with Padrón Peppers, Garlic Jus /\$600 serves 6-8

Spanish **Octopus** and Potato Terrine with Pimentón, Taggiasca Olives and Capers /\$900
Serves 10

Molasses Marinated **Beef Tenderloin** Platter with Tarator Sauce /\$1400, Serves 10-15

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

Squab Pastilla with Pinenuts, Spinach, Raisins and Crispy Filo Pastry /\$800 Serves 10-15

Bossam: Korean Lettuce Wraps, **Spicy Iberico Pork Belly** with Vegetable Noodle Salad, House Made Kimchi and Ssamjang Sauce / \$1300 Serves 10 to 15 (Chicken and Beef also available)

Tacos al Pastor DIY Taco Platter: Slow Roasted Achiote Marinated Pork served on Wheat Tortillas with Roasted Pineapple, Tomatillo Sauce and Coriander Relish /\$1200 serves 15 (Chicken and Beef also available)

Platters

Salmon Gravlax, Sliced Cold Smoked Salmon Marinated with Dill, Juniper, and citrus served with tartar sauce and Lavosh Crackers /\$1650 serves 30pax

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 & Black Garlic Aioli (v) /\$2200 serves 20

Tapas – Serrano Ham, Spanish Pickles, Toasted Salted Almonds, Tortilla, Manchego and Idiazabal Cheese, and Crusty Bread /\$1600 serves 15 pax

Middle Eastern – Baba Ghanoush, Chickpea Falafel, Hummus, Kalamata Olives, Pickled Green Chillis and Turkish Feta Salad with Homemade Durum Flatbread (v) /\$1300 serves 15 pax

Charcuterie – Salami, Iberico Chorizo, Serrano Ham, Duck Speck, Pickles, Tomato Relish and Crusty Bread /\$2200 serves 20

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 and Cheese Combination Platter

/ \$1800 serves 10-20

Whole Baked Brie Served with Roasted Figs, Hazelnuts, Honey and Lavosh Bread (v) / \$650 serves 15

Fruit platter – A Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew Melon, and Pineapple (v) (g) /\$1500 serves 15 - 20



Hot Buffet

Minimum Quantities of 15 Apply

Chefs and Service Staff Required

Mains

Beef and Green Olive Meatballs in Tomato Fondue with Pecorino Cheese \$65

Roasted Chicken Pieces, Padrón Peppers and Baby Potatoes (g) \$75

Extra Virgin Olive Oil Confit Salmon, Citrus Fennel Salad, Labneh, Kalamata Olives (g) \$80

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

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

Shepherd's Pie of Lamb Shanks Topped with Buttery Mashed Potato (g) \$85

Angus Beef Cannelloni with Truffle and Comte Cheese Béchamel \$90

Miso and Weiss Beer Marinated Lamb Chops \$90

Saffron Chicken Breast with Fennel, Roasted Tomatoes and Almonds \$90

Fesenjān – Beef Stew with Pomegranates, Walnuts and Dill \$100

Kung Pao Chicken, Peanut Praline, Confit Garlic, Szechuan Pepper Jus \$100

Herb Marinated Turbot, Petit Pois, Tobiko, Beurre Blanc \$100

Braised Angus Beef Cheek, Grilled Baby Gem, Parsnip and Raspberry \$110

Persian Lamb and Apricot Stew \$110

Whole Roasted Suckling Pig with Charred Gai Lan and Black Garlic /\$1800 serves 15-20

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Hot Sides

Minimum Quantities of 15 Apply

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Nasi Goreng: Fragrant Yellow Rice, Cashew, Green Beans and Crispy Shallots (v) (g) \$55

Kimchi Potato Bravas: Crispy Agria Potato, Kimchi Sauce and Alioli (v) \$55

Jerusalem and Agria Potato Gratin \$60

Penang Kway Teow, Fried Rice Noodles, Prawns, Chinese Sausage, and Chive Sprouts \$60

Nepalese Vegetable Curry: Cauliflower, Pea and Potato, Red Onion, Broccoli, Fenugreek, Cumin and Turmeric (v) (g) \$60

Revolcona Potatoes: Agria Potato Mashed, Paprika, Olive Oil and Pancetta (*Optional*) \$65

Asian Ratatouille – Spicy Slow Roasted Tomatoes, Bell Peppers, Eggplant, Shitake and Courgette with Thai Basil (v) (g) \$65

Crispy Brussels Sprouts, Smoked Bacon Medjool Dates and Toasted Pecans \$65

Grilled Baby Kumara, Chorizo Picadillo, Feta Cheese and Coriander \$65

Grilled Cauliflower Steaks with Serrano Ham, Burnt Butter and Cauliflower Couscous \$65
(*Can be made Vegetarian*)

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BBQ

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

Minimum 10 portions of each

Mushroom Skewers with Parsley and Almond Picada (v) \$40

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

Iberico Pork Chorizo \$40

Toulouse Pork Sausage \$40

Melanzane Parmigiana Skewer: Grilled Eggplant, Tomato Passata, Parmesan, Basil Oil (v) \$45

Chermoula Grilled Octopus and Ratte Potato Skewers \$55

Skewered Whole Marinated King Prawns \$65

Piedmont Beef Sausage \$70

Char Siu Iberico Pork Ribs \$80

Korean Marinated Corn Fed Chicken Thigh \$110

Peri Peri Masala French Chicken Breast \$110 per breast

Fresh Whole Grilled Calamari "Al Ajillo" \$60

Pacific Cobia with Sambal Sauce Grilled on Banana Leaf \$120

Live BBQ Spiny Lobster with Parsley Picada \$225 per Half

Whole Grilled Turbot \$240

BBQ Lamb Rack with Eggplant Caviar and Tomato Relish \$650 (serves 3-4 people)

Whole Grilled Red Snapper, with Lemongrass, Galangal and Coriander Roots \$1200

1.5kg Marinated NZ Beef Tenderloin Accompanied with Mustards and Relish \$1400

6-7 kg Grain Fed Us Rib Eye, served with Herb Mustard and Apple Beetroot Relish \$4200

7-8 kg Spanish 60 Day Dry Aged Rubia Gallega Prime Rib \$8800

Burgers and Hot Dogs

NY Hot Dog, Smoked Pork Sausage, Mustard, Pickled Cucumber, Sauerkraut \$55

Veggie Burgers: Brioche Bun, Lentil Patty, Avocado and Burnt Carrot Ketchup (v) \$45

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

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Sandwiches

Minimum 20 pieces of each sandwich

Cannellini Bean Hummus with Pine Nuts, Piquillo Peppers and Spinach on Dried Fig Bread (v) \$75

Roasted Vegetable Escalivada, Smoked Fresh Cheese, Tapenade on Olive Thyme Bread (v) \$75

Tuna and Kewpie Mayonnaise with Anchovies and Basque Chilli on Multigrain Bread \$80

Relish Banh Mi, Jamón ibérico, Pork Pâté, Pickles and Coriander Salad \$80

Harissa Chicken with Roasted Tomatoes and Snow Peas on Buckwheat Baguette \$80

Salmon Gravlax, Endive, Celeriac Rémoulade on Walnut Bread \$90

Roasted Angus Beef, Watercress, Radish and Eggplant Thai Salad on Buckwheat Bread \$90



Petit Pot Desserts

A minimum order of 30 pieces per item is required

\$55 (Chef Made)

Strawberry and Rhubarb Aspic, Chantilly Cream, Vanilla and Dehydrated Strawberry Crumble

\$45 Drop Off

Roasted Pineapple, Passion Fruit and Coconut Mousse

Dark Chocolate Sabayon, Raspberry Compote, Cocoa Nib Crumble

Tea- ramisu: Earl Grey and Ginger Panna Cotta, Dark Cocoa and Amaretti Biscuits

Greek Yogurt, Organic Granola and Baked Grapes

Whole Cakes \$1200 and up

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 and Crispy Carrot Noodles
\$1200

Gateau Basque, Vanilla Sable Biscuit, Almond Frangipane and Confit Apricots *\$1200*

Sticky Ginger Cake with Coconut Glaze and Roasted Cherries *\$1200*

Pillow Sized Pavlova Topped with Orange Blossom Cream and Medley of Fresh Fruits *\$1200*
/serves up to 25 people

Lemon Blackcurrant Layer Cake *\$1600*

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 Tiered Cake: *Large: \$2,800 (Serves 40 pax); Medium: \$1900 (Serves 25 pax); Small: \$800 (Serves 10pax)*

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

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Bakery

A minimum order of 30 pieces per item is required

\$25

Hong Kong Walnut Cookies

Triple Chocolate Cookies

Dried Raspberry and Chocolate Chip Cookies

White Chocolate and Macadamia Cookies

Chocolate Orange Anzac Biscuits

Coffee, Vanilla and Rum Caneles

Alfajores with Dulce de Leche

Afghan Cookies- Chocolate Cornflake Cookies with Chocolate Icing and Walnuts

\$45

Flourless Chocolate Cake Slice with Relish's Nutella

Chewy Fruit and Seed Sliced Cake with Labneh

Coconut and Roasted Pineapple Financier

Pumpkin, Pecan, Raisin Tea Bread

Lemonade Scones with Wild Berry Jam and Orange Blossom Cream

Sundried Tomato and Cheddar Scones with Whipped Cream Cheese

Little Banana Cakes with Rum and Salted Toffee

Blueberry and Star Anise Friand

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\$55

Decadent 72% Cocoa Chocolate Brownies with Red Chilli Ganache

Strawberry, Vanilla and Tonka Bean Financiers

Apricot Tatin with Shaved Almonds and Rose Petals

Mandarin, Olive Oil and Cocoa Nib Plum Cake

Almond, Buckwheat and Yoghurt Cake with Mascarpone

Clafoutis with Fresh Cheese and Cherries

Pionono: Spiced Rum Genovese Roll with Burnt Vanilla Custard

\$60

Banoffee Pie, Toffee Cream, Banana Compote and Ceylon Cinnamon Cream

Rhubarb, Strawberry and Vanilla Crumble Cake

Baked Chocolate Mousse and Tahini Tarts with Mascarpone and Sesame Brittle

Fig, Pistachio and Frangipane Tarts

Jaffa Cakes with Orange Marmalade and Dark Chocolate

Pistachio Financiers, with Fresh Raspberries, Sour Cream and Pistachio Crumble

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