



# Relish Corporate Lunch Dining

Perfect Sized Lunch Portions to serve your guests in the comfort of your offices.

Menu is \$490 per person based on 8 persons minimum order. Allowances will be made for Dietary requirements. Chef hire is compulsory and is \$750 per Chef. Server and equipment hire are additional charges.

## Set Lunch Menu

*(please choose only one from each category)*

### Breaking Bread

Artisan Breads with Smoked Butter and Arbequina Olive Oil

### For Starters

Heirloom Tomato Salad with Burrata, Olive Oil Caviar, Burnt Cucumber (v)

Iberico Pork Dumplings, Red Onion Consommé, Snow Mushrooms, Cabbage

Red Tuna Tartare, Zucchini Noodles, Clementine Ponzu, Green Scallion

Rabbit, Dried Apricot and Pistachio Terrine, Pickled Carrots

### Main Event

Beetroot Tatin, Kikorangi Blue Cheese, Pecan Walnuts, Watercress (v)

Braised Angus Beef Cheek, Grilled Baby Gem, Parsnip, Raspberry

King Salmon Confit in Olive Oil, Citrus Fennel Salad, Labneh, Kalamata Olives

Spring Chicken Kung Pao, Peanut Praline, Confit Garlic, Szechuan Pepper Jus

### Sweet Endings

Roasted Pineapple, Passion Fruit, Coconut Foam, Mint

Fava Tonka and Vanilla Flan, Strawberry and Rhubarb

Hazelnut and Chocolate Millefeuille, Gianduja Chocolate Cremeux, Cocoa Tuile

[www.relish-kitchen.com](http://www.relish-kitchen.com)

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