



Relish Dining

We can supply everything from food, beverage, crockery, to flowers, tables and chairs.
Please contact us for a customized menu and event ideas to wow your guests.

*Chef hire is compulsory for all Relish Dinners - \$750 per chef, based on 5 hours
Minimum 8 of any item, full table menus only. Dietary requirements allowed
Cutlery/crockery and glassware (minimums apply) all \$10 per piece
Delivery charge and servers not included*

Breaking Bread

Artisan Breads with Salted French Butter \$20

Sesame Lavosh Crackers in Rustic Brown Paper Bags with Menus Printed, for the Table \$25

Vegemite / Marmite Whipped Butter with Puffed Barley and Buckwheat Bread (YUM!) \$35

Amuse Bouche, a bite to start

Goat's Cheese Beignet with Truffle Honey (v) \$70

Chilled Cucumber and Avocado Soup Shot with Spicy Crab \$80

Old School Prawn Cocktail with an Lettuce and Cucumber Jelly \$80

Pork Croquette with Crackling Crust and Smoked Apple \$80

Pan seared Foie Gras, Brioche served with a Miniature Glass of Sauternes \$120

Soups poured at the table

Lettuce Garden Vegetable Soup with Quails Egg and Pancetta \$180

Cock-a-leekie and Pearl Barley Soup, a Classic Comforting Winter Warmer \$180

Scallop Carpaccio with Oyster Mushroom, Beans and Asparagus with Scallop Velouté \$200

www.relish-kitchen.com

Shop F, Ground Floor, Block 2, Hoi Sing Building
128 Second Street, Sai Ying Pun, Hong Kong
Tel: (852) 3481 1979



For Starters

Roast Beetroot Tartare with Confit Egg Yolk, Yoghurt and Beetroot Crackers (v) \$180

Heirloom Tomatoes with Burrata, Micro Herbs and Toasted Pine Nuts (v) \$190

Asparagus with Steamed Duck Egg, Fried Capers, Shallots and Parmesan (v) \$180

Tuna Tartare with Crushed Pea, Mint Salad and Chèvre Cream \$180

Hokkaido Scallops with Charcoal Cucumber and Dill Oil \$200

Duck and Cranberry Rillettes in Kiln Jar with Croutons and Relish on a Wooden Board \$200

Crispy Pork with a Crackle Crust, Masala Parsnip and Smoked Apple \$200

Rabbit Terrine with a Wild Mushroom and Hazelnut Salad \$240

Molasses marinated Quail, Wild Mushroom Risotto and Toasted Hazelnuts \$240

Main Event

Onion Tart, Cauliflower Purée, Tempura Heirloom Carrots, Soy Sago (v) \$240

Cured Salmon with Kale, Butternut Purée, Pickled Cucumber and Soy Pumpkin Seeds \$260

Roasted Sea Bass with a Saffron and Mussel Chowder \$280

Harissa Chicken with Tahini Cream and Burghul Pilaf \$250

Chicken with Braised Gem Lettuce, Bacon, Garden Peas, Fondant Potato \$270

Pork Belly, Seared Scallop, Roast Pumpkin and Black Pudding \$290

Chermoula Lamb with Roast Baby Carrots, Lentil Tabbouleh and Baba Ghanoush \$280

Guinea Fowl with Madeira Braised Prunes, Lentil Salad and Roast Baby Carrots \$260

Spiced Duck Breast, Confit Duck and Goat's Cheese Croquette, with Braised Chicory \$320

Cod with Black Risotto, Chunky Romesco, Hazelnut and Chorizo Crumbs \$340

Beef Tenderloin, Eggplant Aioli, Potato Gratin and Seasonal Vegetables \$360

Braised Beef Short Rib, Jus, Truffle Potato Mash and Braised Leek \$360

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Sweet Endings

Chocolate Fondant with Festive Brandy Mascarpone Flecked with Walnuts, Apricot,

Cranberries, Sugar, Spice and Everything Nice \$160

Lemon Tart, Candied Yuzu, Buttermilk and White Chocolate Cream \$160

Chocolate Mousse Terrine, Hazelnut Brittle, Coffee Cream and Cocoa Nibs \$160

Chilled Vanilla Rice Pudding with Cherry Brandy Soup \$160

Autumnal Trifle with Pear, Mulled Cider Jelly and Apple Brandy Sponge \$160

Honey Mousse with Roasted Stone Fruit, Figs and Honeycomb \$160

Cheese

Manchego / Quince

Stilton / Port

Vacherine fondue

Cost TBC dependent on market prices and quantity

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