



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 Smoked Butter and Arbequina Olive Oil \$35

Rye Bread with Vegemite Butter and Puffed Barley \$35

Amuse Bouche

Parsnip, Smoked Cream, Truffle (v) \$60

Grilled Baby Gem, NZ Cherries, Kikorangi Blue Cheese Walnuts (v) \$60

Hokkaido Scallop Ceviche, Hibiscus, Coconut, Pomelo \$75

Free-Range Chicken Pastilla, Medjool Dates \$70

Smoked Sardines, Coconut Ajo Blanco, Caviar \$90

Sea Urchin, Cuttlefish Cracker, Saffron-Miso Soup \$110

Foie Gras Crème Brûlée, Figs Compote, Grilled Brioche \$120

For Starters

Carpaccio de Ceps, Pinenuts Praline, Roasted Butter Squash, Castelmagno (v) \$190

Grilled Green Asparagus, Botarga, Bernaise Foam, Hazelnuts, Pomelo \$180

King Salmon, Smoked Eggplant, Ginger, Heirloom Beets, Burrata \$190

French Duck Tartare, Brussels Sprouts, Kumquat, Macadamia \$200

Buey de Mar: Crab Salad, Agria Potato, Chlorophyll and Sour Cream Foam \$190

Rabbit, Dry Apricot and Pistachio Terrine, Heirloom Carrots, Nasturtium \$190

Grilled Boston Lobster, Vegetable Couscous, Lemon Hollandaise \$220

Foie Parfait and Black Olive Cake, Charred Mango, Raw Mushrooms, Pedro Ximénez
Vinegar Pearls \$220

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



Main Event

Salt Baked Celeriac, Mornay Sauce, Brussels Sprouts, Black Garlic (v) \$260

Free-Range Chicken Breast, Charred Apple, Dukkah, Dried Apricot, Watercress \$280

Braised Wagyu Beef Cheek, Grilled Baby Gem, Parsnip, Raspberry \$300

Iberico Pork Collar, Smoked Lemon Hollandaise, Charred Brocolini, Chive \$320

NZ Monk Fish Wrapped in Pancetta, Mushrooms Cappuccino, Sherry Juice \$340

Slow Cooked Lamb Shoulder with Burnt Eggplant, Pomegranate Molasses, Sheep Yoghurt
\$340

Roasted French Pigeon, Red Fruits Escabeche, Smoked Polenta Cream \$340

Grilled Sustainable NZ Grouper, Cuttlefish Tagliatelle, Fennel, Mandarin \$360

Prime Ribeye, Kumara, Chestnuts, Mole \$360

Sweet Endings

70% Chocolate Ice Cream, Jerusalem Artichokes, Sage, Cocoa Tuile \$160

Roasted Pineapple, Passion Fruit, Coconut Foam, Mint \$170

Raspberry, Lychee and Rose Tart \$160

Roasted Peaches on Kadaifi Nest, Saffron Custard and Black Mint Tea \$170

Macaron, Strawberries, Black Sesame Ice Cream, Shiso Flower \$180

Mezcal and Dark Chocolate Mousse, Sweet Corn Core, Roasted NZ Cherries \$180

White Chocolate Ganache, Mandarin, Coconut Ice Cream \$160

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