



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

Truffle Butter, Wild Garlic Butter, Vegemite Butter and Nori Butter with Artisan Breads \$35

Amuse Bouche

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

Goat's Cheese Beignet, Truffle Honey (v) \$60

Salmon Skin, Avocado, Salmon Roe, Pickled Cucumber \$70

Cannoli, Chicken Parfait, Pine Nut \$70

Sea Urchin, Tomato Salsa, Almond \$90

Foie Gras, Brioche, Sauternes \$110

For Starters

Asparagus, Black Garlic Mayo, Toasted Nuts, Seeds, Edible Flowers (v) \$180

Burrata, Broad Bean Purée, Tomato and Smoked Anchovy Salsa \$180

Scallop Ceviche, Yuzu, Cucumber, Apple \$180

Carne Salada (Italian Smoked Beef), Mushroom, Parsnip \$200

Pork Loin Tonnato, Marinated Quails Egg, Hazelnut, Caper Leaves, Micro \$200

Lobster, Quinoa, Celeriac, Grapefruit & Red Pepper \$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 Beetroot, Olive and Chilli Dressing, Goat's Cheese and Spelt Granola, Beetroot Powder (v) \$270

Baked Gnocchi with Taleggio and Forest Mushroom(v) \$280

Slow Cooked Salmon with Crispy Skin, Cucumber and Kamut Tabbouleh, Buttermilk and Broadbean Purée, Slow Roast Tomato \$290

Slow Cooked Free-Range Chicken Breast, Parsnip, Smoked Eggplant, Parsley Juice \$290

Sous Vide Turkey Breast, Turkey Croquette, Pickled Brussels Sprouts, Pumpkin Purée, Sage, Pumpkin Seed and Cranberry Crumble \$340

Traditional Osso Buco, Saffron Risotto, Gremolata \$340

Beef Fillet with Pecan Oat Crust, Cauliflower and Gruyere Mac n' Cheese, Cauliflower Puree, Confit Shallot \$360

Sencha Smoked Lamb Loin, Sweet Potato Waffle, Crème Fraîche, Truffle Caviar, Pea Purée, Jus \$360

Sweet Endings

Plum and Apple, Hazelnut Tart, Honey Ricotta \$160

White Chocolate Panna Cotta, Berry Forest, Almond, Meringue, Dried Blueberry \$160

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

Death by Chocolate Mousse, Hot Chocolate, Panna Cotta, Gravel, Champagne Truffle, Cocoa Nib Tuile, Dehydrated Blueberry \$180

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