



## 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, Tofu 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, Capers, Micro \$200

Lobster, Quinoa, Celeriac, Grapefruit & Red Pepper \$220

[www.relish-kitchen.com](http://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 Buckwheat Praline,  
Pumpernickel, Beetroot Powder (v) \$270
- 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
- Beef Fillet with Pecan Oat Crust, Cauliflower and Gruyere Mac n' Cheese, Cauliflower  
Puree, Confit Shallot \$360
- Traditional Osso Buco, Saffron Risotto, Gremolata \$340
- Sous Vide Turkey Breast, Turkey Croquette, Pickled Brussels Sprouts, Pumpkin Purée,  
Sage, Pumpkin Seed and Cranberry Crumble \$340
- 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 \$180

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