

Drop off Canapés

All the elegance of a canapé soirée conveniently packaged. Delivery charges apply.

A minimum order of 50 pieces per item is required.

(v)vegetarian (g)luten free

Vegetarian

Cherry Tomato Tatin with Caramelized Onions and Pink Peppercorn Dukkah **(v) \$16**

Spiced Carrot Cake with Sour Cream and Chervil **(v) \$16**

Portobello Mushroom and Chèvre Wrapped with Thin Herbed Egg Pancake **(v) (g) \$18**

Spinach, Fennel and Cumin Fritter with Lemon Ricotta **(v) \$18**

Caprese Skewer with Tomato, Basil and Bocconcini **(v) (g) \$20**

Tofu "Panna Cotta" With Goji Berries and Black Sesame **(vegan) (g) \$20**

Kikorangi Blue Cheese Tart with Quince Paste **(v) \$22**

Mini Vegetarian Samosas with Cucumber and Cumin Raita **(v) \$22**

Feta, Mushroom *Duxelle* and Pesto Tart **(v) \$24**

Chickpea *Panisse* with Saffron *Rouille* and Crispy Parsley **(v) (g) \$24**

Ratatouille Rice Paper Rolls with Salted Duck Yolk Emulsion **(v) (g) \$24**

Wild Mushroom Croquetas with Alioli **(v) \$24**

Marinated Gordal Olive Stuffed with Negroni Gel **(v) (g) \$26**

Saffron, Fava Bean and Parmesan *Arancini* **(v) (g) \$26**

Fish and Seafood

Wasabi Salmon Sesame Balls with Citrus Ponzu Sauce **\$20**

Cured Salmon with Horseradish Cream in a Herb Blini **\$24**

Salmon and Vegetable Nori Rolls with Korean Teriyaki Sauce **\$24**

Octopus, Potato and Caper Leaf Skewer **(g) \$26**

Kohlrabi Ravioli with Taramasalata and Preserved Lemon **\$26**

Tropical Tuna Tartare Rice Paper Roll with Mango, Papaya and Avocado and Ponzu Sauce **\$26**

Gilda: Spanish Pickles and Red Tuna Escabeche on a Skewer **(g) \$26**

Salmon Mousse and Smoked Roe on Rye **\$27**

Lobster *Kokoda* Rice Paper Rolls with Cucumber and Tomato Salsa **(g) \$28**

Mini HK Egg Tarts Topped with Chilli Crab **\$28**

www.relish-kitchen.com

Shop F, Ground Floor, Block 2, Hoi Sing Building

128 Second Street, Sai Ying Pun, Hong Kong

Tel: (852) 3481 1924



Poultry

Cock-a-leekie Tart \$20

Free Range Chicken Breast *Villeroy* \$20

Pâté, Herb Pastry with a Pickled Grape \$24

Roast Chicken with Relish on Hazelnut and Sage Stuffing \$26

Duck Confit with Cointreau Prune and Pickle in a Herb Pastry Cup \$26

Thai Miang of Chicken, Pomelo, Shallots, Coriander and Coconut Rice Paper Rolls (g) \$26

Pork

Pork and Fennel Sausage Rolls, with Cranberry and Apricot \$18

Fresh Fig with Taleggio and Walnut wrapped in Parma Ham (g) \$20

Port Compressed Cantaloupe Melon, Parma Ham and Mint Skewer (g) \$24

Surf n' Turf – Calamari, Chorizo and Grilled Corn Skewer (g) \$26

Parma Ham Croquetas \$30

Beef & Lamb

Ascolana Olives, Stuffed with Beef \$20

Osso Buco Beef Pastie with Salsa Verde \$22

Rare Beef and Soba Sushi Rolls with Cucumber and Wasabi Mayonnaise \$23

Fatayer Lamb Pies \$26

Lamb Loin with Herb Salad Marinated Goat's Cheese (g) \$26

Lamb and Kumera Yorkshire Pudding with Green Sauce \$28

Cecina, Caramelized Almonds and Olive Oil Caviar Tarts \$28

Appendix

Panisse: Chickpea Fritter

Rouille: Sauce made from Olive Oil, Breadcrumbs, Garlic, Saffron and Cayenne

Duxelle: Finely chopped mix of Mushrooms, Shallots and Herbs

Kokoda: Fijian Citrus cured seafood, with onion, chilli, tomato, spring onion, coriander and coconut milk

Cecina: Spanish Air Dried Beef

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Bulk it up with a Platter

Cheeseboard Selection, Taleggio, Manchego, Gruyere de Comte, Kikorangi Moon Blue and Brie served with Fresh and Dried Fruit, Nuts, Crackers, Quince Paste and Chutneys (v) / \$1400

Charcuterie –Salamis, Chorizo, Parma Ham, Smoked Duck, Lime Pickled Onions, Cornichons, Relish, Lavosh, Candied Black Olives and Green Olives /\$2200

Tapas – Ham, Olives, Toasted Salted Almonds, Classic Tortilla, Manchego, Quince Paste, and Crusty Bread/ \$1800

Chilled Side of Whisky Cured, **Tea Smoked Salmon** with Crackers and Horseradish Mascarpone \$1800

Salmon Gravlax, Sliced Cold Smoked Salmon Marinated with Dill, Juniper, Star Anise and Citrus served with Pickle Cream and Chia Sesame and Poppy Lavosh / \$1650 serves 30pax

Roast **Beef Tenderloin** Platter with Relishes, Mustards and Mini Rolls \$1900

Australian **Bone Ham**, Glazed with our own Delicious Marmalade Caramel, Served with Bread Rolls, Mustard and Relish /3kg \$1600 serves 15-20 / 12kg \$4,700 serves 50 -70

Crudités – a Delicious Variety of Vegetables such as: Endive, Asparagus, Sugarsnaps, Radish, Carrots, Baby Corn, Cauliflower, French Beans, Cucumber, Slow Roast Tomatoes, with Herbaceous Pesto & Caramelized Garlic Aioli (v) \$2200

Fruit platter – A Selection of Cut Seasonal Fruits such as Grapes, Blackberries, Gooseberries, Raspberries, Cantaloupe, Honeydew Melon, and Pineapple (v) (g) \$1500

Sweetness

A minimum order of 50 pieces per item is required

Seasonal Fresh Fruit Skewers with Orange Blossom Spritz (g) \$18

Pineapple Pâté de Fruit (g) \$18

Turkish Delight with Pistachio and Rose Petals (g) \$19

Macaroon Selection \$20

Passionfruit Curd Tart \$20

Vanilla and Caramel Flan (g) \$20

Chocolate, Salted Caramel and Banana Relish Rocher \$22

Mini Candied Apples, Toffee Cream Parfait and Beet Glaze \$22

Crème Catalan Tarts \$24

Passionfruit Crémeux and Red Berry Glaze Tarlet \$24

Apple Tarte Tatin \$24

Brown Sugar Pecan Tartlets \$24

Cranberry and Mascarpone Chocolate Truffle \$24

Champagne Chocolate Truffles Dusted with Gold \$24

Pistachio Bon Bon \$24

Ginger Pudding, Cherry, Balsamic, Mascarpone, Basil \$25

Lemon Cupcakes with Honey Cream Cheese Icing \$26

Chocolate and Bourbon Salted Toffee Tart \$28

Red Wine Pear and Almond Tart \$28