

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)egitarian (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**
- Mini Cheddar Pithivier with Beetroot and Apple Relish **(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**
- Kikorangi Blue Cheese Tart with Whiskey Sultana Relish **(v) \$22**
- Mini Vegetarian Samosas with Cucumber and Cumin Raita **(v) \$22**
- Wild Mushroom Tartlets with Walnut Pesto **(v) \$24**
- Wild Mushroom & Pine Nut Risotto Balls **(v) \$26**

Fish and Seafood

- Wasabi Salmon Sesame Balls with Citrus Ponzu Sauce **\$20**
- Smokey Mackerel Pâté with Herb Bread **\$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**
- Tea Smoked Salmon in a Homemade Pumpernickel Cup with Soft Cheese and Gremolata **\$26**
- Tuna and Papaya Rice Paper Rolls with Sesame and Mint Salad and Tataki Dipping Sauce **\$26**
- Lobster Rice Paper Roll with Slow Roast Tomato and Basil **(g) \$28**
- Tuna with a Coriander Crust and Sicilian Blood Orange Sipper **(g) \$28**
- Devonshire Crab Tart with Crème Fraiche and Chives **\$28**

Relish

CANAPES

Poultry

Cock-a-leekie Tart \$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

Chicken and Barley Dolmades \$26

Cured meats and Offal

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

Carbonara Tart with Pancetta, Pecorino and Truffle \$24

Pâté, Herb Pastry with a Pickled Grape \$24

Pork

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

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

Scotched Quail Egg with Black Pudding and Sausage Crust \$28

Beef & Lamb

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

Osso Buco Beef Pastie with Salsa Verde \$22

Fatayer Lamb Pies \$26

Lamb Loin with Marinated Goats Cheese (g) \$26

Lamb and Kumera Yorkshire Pudding with Green Sauce \$28

Italian Meat Loaf on a Fork with a Semi Dried Infused Tomato \$32

www.relish-kitchen.com

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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

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Golden Baubles filled with Crème De Cacao Apricots and Chocolate Ganache (g) \$18

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

Macaroon Selection \$20

Passionfruit Curd Tart \$20

Rose Water Jam and Vanilla Cream Doughnuts (*Bigger*) \$20

Crème Catalan Tarts \$24

Brown Sugar Pecan Tartlets \$24

Rosy Rocky Road \$24

Raspberry Custard Tartlets \$24

Cranberry and Mascarpone Chocolate Truffle \$24

Gold Champagne Chocolate Truffle \$24

Pistachio Bon Bon \$24

Lemon Cupcakes with Honey Cream Cheese Icing \$26

Chocolate and Orange Caramel Tarts \$28

Red Wine Pear and Almond Tart \$28