



Festive Canapés

Our talented team of chefs will prepare each canapé on-site to give your guests the freshest finished product beautifully presented. Chef hire is compulsory (except for drop off items) \$750 per chef, based on 4 hours.

A minimum order of 50 pieces per item is required

(v)egitarian (g)luten free

✳ - Drop Off Items

Vegetarian

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

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

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

Bloody Mary Avocado, Tomato Salsa & Angel Chilli on a Crispy Polenta Cup (v) \$22

Buffalo Mozzarella Spoons with Caramelized Tomato and Smoked Polenta Cream (v) (g) \$23

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

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

Sōmen with Truffle Caviar and Kombu Sour Cream (v) (g) \$26

Quail Eggs with Truffle Caviar and Bernaise on Rye (v) \$28

Seafood

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

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

Tuna with a Coriander Crust and Sicilian Blood Orange Sipper (g) \$28 ✳

Tuna *Aguachile*, Avocado and Pearl Onion on Half Lime (g) \$24

Salmon Mousse and Smoked Roe on Rye \$27 ✳

Smoked Mackerel Pâté, Apple and Rocket on a Sesame Cracker \$27

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

Christmas Prawn Cocktail, Honey Pineapple, Baby Gem Lettuce \$28

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

Nigiri Español: Atlantic Cod *Brandade*, Piquillo Peppers (g) \$27

Seared Hokkaido Scallop Spoons with Textures of Jerusalem Artichokes (g) \$34

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Poultry

- Turkey Timbale on Rye with Cranberry \$24 ❄️
- Turkey and Brussels Sprout Meatballs with Yoghurt and Sumac (g) \$26
- Roast Turkey with Relish on Hazelnut and Sage Stuffing \$26 ❄️
- Duck Confit with Cointreau Prune and Pickle in a Herb Pastry Cup \$26 ❄️
- Duck Dumpling with Black Forest Vinegar and Rhubarb Orange Salsa in a Spoon \$28
- Micuit Foie Gras and Pain d'Épice Sandwich with Pear and Cranberry Relish \$34

Pork

- Pork and Fennel Sausage Rolls, with Cranberry and Apricot \$18 ❄️
- Fresh Fig with Taleggio and Walnut wrapped in Parma Ham (g) \$20 ❄️
- Medjool Dates Wrapped in Pancetta (g) \$22
- Port Compressed Cantaloupe Melon, Parma Ham and Mint Skewer (g) \$24 ❄️
- Pulled Pork with Avocado and Lime Pickled Red Onion in a Seeded Cracker \$26 ❄️
- Smoked Cheese and 'Nduja Puffed Air Pockets \$28
- Cotechino, Ratte Potato, Pui Lentil Caviar \$28 ❄️

Beef & Lamb

- Osso Buco Beef Pastie with Salsa Verde \$22 ❄️
- Festive Fatayer Lamb Pies \$26 ❄️
- Lamb Loin with Marinated Goats Cheese \$26❄️
- Cecina*, Caramelized Almonds and Olive Oil Caviar Tarts \$28❄️
- Relish Kitchen's Beef Tartare with Herb Mayo \$30
- Persian Beef Meatballs with Pomegranates, Walnuts, Feta and Dill (g) \$32
- Glazed Beef Cheeks, Pickled Heirloom Carrots, Black Garlic and Mint (g) \$34

Bigger Bites

- Grilled Black Angus Tongue Skewers with Salas Verde and Freeze Dried Mozzarella (g) \$32
- Roasted Fig, Ricotta and Lardo (g) \$36
- Crispy King Prawn, Coconut Laksa Emulsion (g) \$34
- Relish's Angus Beef Burgers: Brioche Buns with Watercress Mayo, Taleggio and Beetroot Relish \$55
- Butter Confit **Lobster Brioche** Rolls with Celery Mayo, Baby Gem and Truffle Caviar \$70

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Bowl Food

A minimum order of 30 is required, Chef Hire required

Christmas Farfalle with Slow Roasted Tomatoes, Marinated Mini Mozzarella, Italian Basil, Marsala Wine Reduction (v) \$65

Heirloom Tomatoes with Burrata, Micro Herbs and Toasted Pine Nuts (v) (g) \$70

Turkey Dinner: Juicy Turkey Breast, Bread Pudding, Roasted Carrot and Beetroot \$70

Olive Oil Confit of NZ Salmon, Fennel Salad, Mandarin, Kalamata Olives \$72

Truffle Risotto Bowls with Piedmont Hazelnuts & Green Asparagus (v) \$75

Foie Gras, Beef and Truffle Mash, Grenache Sauce (g) \$75

Platters

Salmon Gravlax, Sliced Cold Smoked Salmon Marinated with Dill, Juniper, and citrus served with tartar sauce and Lavosh Crackers /\$1650 serves 30pax

Australian **Bone Ham**, Glazed with our own Delicious Marmalade Caramel, Carved by a Chef and Stuffed into a Soft Bread Roll, Mustard and Relish /3kg \$1600 serves 15-20 / 12kg \$4,700 serves 50 -70

Served with **Stilton Cheese** (add \$400)

Charcuterie – Salami, Iberico Chorizo, Serrano Ham, Duck Speck, Pickles, Tomato Relish and Crusty Bread /\$2200 serves 20

Cheeseboard Selection, Taleggio, Manchego, Gruyere de Comte, Kikorangi Moon Blue and Ubriaco Capra served with Fresh and Dried Fruit, Nuts, Crackers, Homemade Quince Jelly and Feijoa Relish (v) /\$1400 serves 20

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

Whole Baked Brie Served with Roasted Figs, Hazelnuts, Honey and Lavosh Bread (v) /\$650 serves 15

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Stations

Vegetable Garden Patch - Edible Garden Patch with Dip Filled Pumpkins, Crudités in Cabbage Cups, Wheatgrass Skewers, Olive Earth, Sprouting Asparagus, Radishes, Carrots, Cucumber, Pea Shoots and Baby Sorrel (v)

\$8,900 serves up to 80 pax

Risotto Station- Truffle Risotto Bowls with Piedmont Hazelnuts & Green Asparagus served from a Whole Wheel of Aged Parmesan Cheese

\$9,000 based on 50 pax / Thereafter additional \$75 per person

Roast Beef Station - Grass Fed Australian Roast Sirloin of Beef; Carved by a Chef and Stuffed into a Soft Bread Roll, Served with Chimichurri Sauce. *Displayed with Rustic Tins and Wooden Crates with Market Vegetables \$5,400 serves up to 60 pax*

Sweet Bites

Macaroon Selection \$20 ✨

Christmas Apples, Toffee Cream Parfait and Beet Glaze \$22 ✨

Strawberry and Tonka Bean Aspic on a Vanilla Sable \$22 ✨

Pitta 'Mpigliata, Christmas Italian Mince Pie with Manuka Honey \$24 ✨

Passionfruit Crèmeux and Red Berry Glaze Tartlet \$24 ✨

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

Christmas Baby Pavlovas with Redcurrant and Kiwi Cream (g) \$26

Mulled Wine Pear and Marzipan Tart \$28 ✨

Tiramisu Shot, Mascarpone and Amaretto Cream with Coffee Sponge in a Test Tube \$30

Mini Assorted Christmas Cupcakes \$32 ✨

Interactive Cookie Decorating Station

Decorate your own Cookies – Either Rudolphs with Pretzel Ears and Chocolate Icing or Christmas Trees in a Variety of Colours and Designs / \$90 per pax minimum 30 pax / Chef

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Main Platters

Beer Can Roasted **Whole Chicken** with Crispy Brussels Sprouts, Smoked Bacon, Cranberries, Pecans and Garlic Jus /\$850 serves 6-8

Our Favourite Bacon wrapped **Turkey** Roll, Sage and Onion Stuffing, Cranberry and Pistachio Crumble and Festive Relish / \$1600 serves 10-15

Relish's Favourite Side of Whisky Cured, **Tea Smoked Salmon** /\$1400, serves 15-20

Australian **Bone Ham**, Glazed with our own Delicious Marmalade Caramel, Carved by a Chef and Stuffed into a Soft Bread Roll, Mustard and Relish /3kg \$1600 serves 15-20 / 12kg \$4,700 serves 50 -70

Roasted **Duck Magret** with Griottines Cherries and Butternut Squash /\$1200 serves 10-15 pax

Christmas **Cannelloni** with Angus Beef Truffle and Comte Cheese Béchamel /\$1100 serves 10-15pax

Whole Roasted Spanish **Lamb Shoulder** (2pcs) with Honey and Rosemary Glaze /\$1400 serves 15-20pax

Slow Cooked Prime **Beef Shank** with Red Wine Sauce /\$1600 4kg serves 15-20 (4kg Increments)

Seasonal **Vegetable Tart**: Such as Jerusalem Artichokes, Butternut Squash, Vine Tomatoes, Petit Pois and Black Garlic Cream (v) \$75 each

Beetroot Tatin, Kikorangi Blue Cheese, Pecans Walnuts, Watercress (v) /\$800 serves 10 to 15pax

Christmas Prawn Cocktail Crab and King Prawn Cocktail served in a Pineapple Bowl with Avocado, Golf Sauce and Pickled Red Onion /\$800 serves 10-15pax

Whole Suckling Pig Roasted to Perfection, Served with Apple-Rhubarb Relish and Mulled Wine Jus \$2000 /serves 15-20pax

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Salads and Sides

Relish's salads are hearty, rustic and delectable, based on fabulous ingredients and inspirations from around the globe. Some ingredients are subject to seasonal availability.

We recommend 4-5 dishes for a balanced meal.

Price is per portion. *Minimum order of 15 per dish*

Bread Stuffing with Leeks (v) \$55*

Spiced Roastie Potatoes (vegan) (g) \$55*

Purple Amaranth, Baby Spinach, Raisin Tempura, Pickled Nashi Pear (vegan) \$55*

Baby Gem, Pomegranate, Breakfast Radish, Preserved Lemon and Dukkah (vegan) \$55*

Roasted Pumpkin with Spinach, Curry Leaves and Vadouvan Granola (vegan) \$55*

Nutmeg Scented Dauphinoise Potatoes (v) (g) \$55*

Cannellini Bean, Organic Quinoa, Herb and Lemon Salad (vegan) (g) \$60*

Braised Red Cabbage with Soured Cream (g) \$60*

Roasted Parsnip, Shitake and Chicory Salad with Pinenut Praline (v) (g) \$65*

Christmas Farfalle with Slow Roasted Tomatoes, Marinated Mini Mozzarella, Italian Basil, Marsala Wine Reduction (v) \$65*

Roast Spuds with Truffle Caviar and Crème Fraîche (v) \$65*

Grilled Baby Kumara, Chorizo Picadillo, Feta Cheese and Coriander \$65*

Heirloom Beetroots with Buffalo Mozzarella, Blood Orange and Pea Shoots (v) \$65*

Brussels Sprout and Kale Slaw with Pomegranate and Toasted Pistachio (vegan) (g) \$65*

Pork Sausage Stuffing with Sage and Onion \$65*

Crispy Brussels Sprouts, Smoked Bacon, Cranberries and Toasted Pecans \$65*

NZ Ox Heart Tomato Steaks, Avocado, Papaya, Mango, Secret Garden Herbs and Edible Flowers (vegan) \$80*

Chermoula Grilled Octopus, Zucchini and Chickpea Salad with Preserved Kumquats \$80*

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Tarts and Individual Cakes

Clafoutis, Baked Fresh Cheese and Cherry Cake \$55*

Rhubarb, Strawberry and Vanilla Crumble Cake \$60*

Pistachio Financiers, with Fresh Raspberries, Sour Cream and Pistachio Crumble \$60*

Baked Chocolate Mousse & Tahini Tarts, Christmas Mince Cream and Sesame Brittle \$60*

Whole Cakes \$1200

Sticky Ginger Cake with Ginger Mascarpone Cream and Toasted Coconut Shavings*

Pillow Sized Pavlova Topped with Orange Blossom Cream and Medley of Fresh Fruits /serves
*up to 25 people**

Relish Christmas Cake, Dried Fruits, Port Wine and Muscovado Cake with
Marzipan and Royal icing * / Serves 20 - 30 people

Chocolate Tiered Cake with Toffee Cream and Fresh Redcurrants / Serves 20 people

Death by Chocolate Tiered Cake: *Large: \$2,800 (Serves 40 pax); Medium: \$1900 (Serves 25 pax); Small: \$800 (Serves 10pax)*



Christmas Bento Box \$350

For your business meeting pleasure, make sure you are getting the right ingredients to wheel and deal the day away. Delivered with biodegradable bamboo cutlery, the boxes are then picked up afterwards to be recycled.

Delivery fees not included

Minimum order of 10 per selection – Pick one only from Each Category

Feta, Mushroom *Duxelle* and Pesto Tart (v)

Salmon Mousse and Smoked Roe on Rye

Cecina, Caramelized Almonds and Olive Oil Caviar

Festive Fatayer Lamb Pies

Christmas Farfalle with Slow Roasted Tomatoes, Marinated Mini Mozzarella, Italian Basil, Marsala Wine Reduction (v)

Puy Lentils, Baked Halloumi, Grilled Okra and Molasses (v)

Brussels Sprout Smoked Bacon with Cranberries and Toasted Pecans

Roasted Parsnip, Shitake and Chicory Salad with Pinenut Praline (v)

Olive Oil Confit of NZ Salmon, Fennel Salad, Mandarin, Kalamata Oli

NZ Beef Tenderloin, with Kumera, Mole and Chestnuts

Roasted Duck Magret with Griottines Cherries and Butternut Squash

Seasonal Vegetable Tart with Jerusalem Artichokes, Butternut Squash, Vine Tomatoes, Petit Pois and Black Garlic Cream (v)

Passionfruit Crèmeux and Red Berry Glaze Tartlet

Blood Orange Pie with Matcha Tea Meringue

Baked Chocolate Mouse and Tahini with Christmas Mince Cream and Sesame Brittle

Clafoutis - Baked Fresh Cheese and Cherries Cake

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Christmas Relish Dining

Breaking Bread

Rye Bread with Festive Wild Garlic and Beetroot Butters \$35

Amuse Bouche

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

French Duck Tartare, Brussels Sprouts, Kumquat, Macadamia \$90

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

For Starters

Pickled and Roasted Heirloom Beetroot, Stracciatella, Olive Oil Caviar, Horseradish (v) \$160

Blue Lobster, Strawberry Gazpacho, Cucumber, Stracciatella and Celery Granita \$190

Porcini Mushroom Carpaccio, Hazelnut Praline, Sweet Potato and Stracciatella \$190

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

NZ Turkey and Foie Gras Terrine, Rye Bread Pudding, Cranberry Relish and Pistachio Crumble \$250

The Main Event

Slow Roasted Suckling Pig, Rhubarb and apple Relish, Mulled Wine Jus \$320

Slow Cooked Turkey Breast, Cranberry Relish, Oven Roasted Foie Gras, Wild Rocket and Apple Emulsion \$340

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

Smoked Venison Loin, Chestnuts, Butternut Squash, Bourbon Vanilla and Purple Sorrel \$360

Sweet Endings

Christmas Pavlova with Forest Berry Infusion and Bourbon Vanilla Ice Cream \$160

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

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