



Canapés Menu 2017

HK\$200+10% service charge per person (5 choices)

HK\$250 + 10% service charge per person (7 choices)

Lamb Koftas, with mint tzatziki

Broad Bean & Goats Cheese Crostini, with Crispy Prosciutto

Mini Tandoori Chicken & Mango cones

Bocconcini, Parma Ham & Peach Skewers or Figs, with fresh mint or Basil

Wagyu Slider Burgers

Flame Grilled Wagyu Beef Skewers With wasabi dip

Spicy Quesadillas - Chicken or Vegetable With sour cream and pico de gallo

Beef & Caramelised Onion Yorkshires With horseradish cream

Peking Duck Rolls With hoisin sauce Char Sui Pork Rolls With hoisin sauce

Roast Beef & Baby Asparagus Maki Rolls, with a soy ginger drizzle

Foie Gras Mousse Crostini, on toasted brioche, with fig jam and rocket

Mini Tandoori Chicken & Mango Poppadum's

Roast Pork Belly 'Lollipops' With barbeque apple glaze

Poached Tiger Prawns, with cocktail sauce

Sesame Prawn & Hummus on Cucumber

Beetroot & Cured Salmon Blinis, with avocado & wasabi cream

Smoked Salmon Blinis With crème fraiche, chive and caviar

Lime Crab & Avocado Tacos

Sesame Seared Tuna

Maryland Crab Cakes

Salt & Pepper Calamari With roasted garlic & lemon aioli

Tuna Loin Wontons, with soy mirin ginger, red radish and spring onion

Smoked Trout Pate, on toasted rye, with horseradish cream and micro herbs

Sesame Prawn & Hummus on Cucumber

Halloumi & Bell pepper skewers, with pesto

Mushroom & Sundried Tomato Tartlets In a creamy black bean sauce

Vietnamese Vegetable Spring Rolls With sweet chili sauce

Sweet Roasted Bell Pepper & Goats Cheese Tartlets With pesto

Vine Tomato & Bocconcini Skewers with basil and aged balsamic reduction Roast

Heirloom Tomato Filos, in balsamic pesto, topped with Persian feta (v)

Avocado & Vegetable Rice Paper Rolls, with coriander and sweet chilli lime sauce

Spicy Crab & Avocado Lettuce 'cups', topped with bell pepper concasse

Scotch Quail Eggs, with Sweet chili