



Canapés Selection

Char Grilled Spiced Lamb Koftas

with mint yoghurt and pomegranate

Bocconcini, Parma Ham & Fig Skewers

with fresh basil and aged balsamic drizzle

Sesame Seared Tuna

with soy ginger drizzle and wasabi mayo

Quesadillas – Chicken, Pork or Vegetable (v)

with sour cream and pico de gallo

Scotch(pork sausage meat) Quail Eggs

with sweet chili mayo

Poached Tiger Prawns

with cocktail sauce

Sesame Prawn & Hummus, on Cucumber

Mini Salmon Cakes

with sriracha lemon aioli

Bite Sized Maryland Crab Cakes

with tartar sauce

Salmon, Cucumber & Goats Cheese Pinwheels

with pesto

Sweet Potato & Guacamole Bites (v)

with sour cream

Tuna Poke

on black radish

Walnut & Blue Cheese Stuffed Mushrooms (v)

Falafel Bites

with lemon hummus

Quinoa & Veggie Sushi (v)

Dumplings – Chicken or Vegetable (v)

Skewers & Sticks

Char Grilled Lemon Chicken Skewers

with lemon yoghurt

Char Grilled Teriyaki Salmon Skewers

Asian Tofu & Cucumber Skewers (v)

with sesame soy drizzle

Satay Skewers – Chicken or Beef

with peanut dipping sauce

Roast Pork Belly ‘Lollipops’

with barbeque apple glaze

Flame Grilled Beef Skewers

with fresh horseradish cream

Caprese Vine Tomato & Bocconcini Skewers (v)

with basil vinaigrette

Grilled Halloumi & Bell Pepper Skewers (v)

with gremolata

Balsamic Garlic Mushroom Skewers (v)

Antipasto Skewers – Bocconcini & Salami

with olive, basil and sundried tomato

Rock Melon, Blue Cheese & Prosciutto

With aged balsamic drizzle

Haloumi & Watermelon

With fresh mint

Rolls & Wraps

Rice Paper Rolls:

Soft Shell Crab, Mango & Avocado

with sweet soy dipping sauce

Vietnamese Vegetable & Avocado (v)

with sweet chili and peanut dipping sauces

Crab & Avocado

Grilled Pork Neck

with chili lime dipping sauce

Prawn & Avocado

with Vietnamese dipping sauce

Roasted Duck, Cucumber & Spring Onion

with plum hoisin dipping sauce

Tofu & Vegetable (v)

with sweet soy ginger dipping sauce

Grilled Chicken

with peanut satay dipping sauce

Smoked Salmon & Avocado

with soy wasabi, dipping sauce

Others:

Roast Beef & Baby Asparagus Maki Rolls

with a soy wasabi drizzle and fresh ginger

Peking Duck Wraps

with hoisin sauce

California Sushi Rolls

Sliders

Wagyu Beef Slider Burgers

with mature cheddar and dill pickle

Shredded BBQ Pork

with red cabbage ‘slaw

Prawn & Avocado

with Marie rose sauce

Maple Glazed Pork Belly & Roast Apple

Grilled Chicken & Cheddar

with tropical coleslaw

Char Sui Pork Bun

with hoisin sauce

Grilled Halloumi Slider (v)

with chili tomato ‘jam’

Hanger Steak & Caramelised Onion

with blue cheese sauce

Crostini's, Blinis, Bruschetta & Open Sandwiches

Foie Gras Mousse on Brioche Crostini

with fig jam and baby arugula

Roast Beef 'Open' Baguette

with balsamic caramelised onions, horseradish and rocket

Mini Tandoori Chicken & Mango Poppadum's

Shredded Chicken & Celery Brioche

with brie cheese and fig jam

Broad Bean & Goats Cheese Crostini

with crispy prosciutto

Smoked Trout Pate on Rye

with horseradish cream and micro herbs

Brie & Pomegranate Crostini (v)

with aged balsamic

Beetroot & Cured Salmon Blinis

with avocado wasabi cream

Smoked Salmon on Potato Rosti

with sour cream and caviar

Tandoori Chicken & Mango Naan

with mint yoghurt

Roasted Cherry Tomato Pesto & Mascarpone

Bruschetta Bites (v)

Sesame Prawn Toasts

with chili jam

Cranberry, Brie & Prosciutto Crostini

with balsamic glaze

Tacos, Tarts, Cups & Wontons

Chili Tomato Crab & Avocado Tacos

with lime mayo

Goats Cheese Filo Parcels

with tomato chili jam

Tuna Loin Wontons

with soy mirin ginger, red radish and spring onion

Sesame Prawn & Hummus, on Cucumber

Spicy Crab & Avocado Lettuce Cups

topped with bell pepper concasse

Shrimp & Guacamole Wonton Cups

Mushroom & Sundried Tomato Tartlets (v)

Sweet Bell Pepper & Goats Cheese Tartlets (v)

Balsamic Pesto Heirloom Tomato Filo Cups (v)

topped with Persian feta

Spinach Artichoke & Feta Dip Cups (v)

The Sweet Stuff - bite sized treats

Seasonal Fruit Skewers

Mini Pavlovas

Mini Cup Cakes

Chocolate Brownies

Chocolate Fudge Cake

Mini Tartlets – Berry & Custard, Salted Caramel,

Chocolate, Lemon Meringue

Cheesecake: citrus, mango, blueberry, mars bar, salted caramel

Millionaires Shortbread Bites

Profiteroles

Festive Canapés

Honey Roasted Ham Crostini

with manchego cheese and braised apples

Mini Turkey & Ham Pot Pies

Pumpkin & Mozzarella Risotto Balls (v)

'Devils on Horseback' – dates wrapped in bacon

Prosciutto Figs

with gorgonzola sauce

Chicken Liver Pate Crostini

topped with balsamic caramelized onions

Christmas Lamb Koftas

topped with tzatziki and pomegranate

'Pigs in Blankets'

cumberland sausages, wrapped in bacon

Salmon Gravlax

with lemon mascarpone, on rye bread

Prawn & Chorizo Kebabs

with gremolata

Lemon, Ricotta & Basil Bruschetta (v)

drizzled with honey

Roquefort & Cranberry Endive (v)

Stuffed Mushrooms (v)

with goats cheese and cranberries

Turkey, Cranberry & Brie Slider Burgers

with sage & onion stuffing

Crab Stuffed Devilled Eggs

Christmas Sweets

Mince Pies

with chantilly cream

Chocolate & Ginger Brownies

Ginger Bread People

Christmas Pudding Bites

with icing

Spiced Apple Tarts

With whipped cream

Mini Christmas Tree Cup Cakes

Christmas Marshmallow Teacakes

Chocolate Covered Strawberries

HK\$200 per person

For five choices

Extra HK\$30 per canapé choice thereafter

*Please enquire about tailor made packages, including beverage