



2025 HORS D'OEUVRES

PLANT-BASED

FRESH ROLL

ginger tempeh, pickled carrot, jicama, leaf lettuce, mint, cilantro, sweet coriander dip (contains fish sauce)

VEGAN WATERMELON FETA CUBE

crisp watermelon, vegan feta mousse, kalamata dust, micro basil

GORGONZOLA MOUSSE BEET-GLAZED SHORTBREAD

savoury shortbread dipped in beet glaze, gorgonzola mousse, crispy shallots

GOAT CHEESE TARTLET

whipped chevre, charcoal oat tart, walnut relish, fresh blackberry

SPICY PICKLED VEGETABLES CUP

cucumber cup, micro basil

PETIT AVOCADO TOAST

smashed avocado, toasted brioche, breakfast radish, "everything" bagel spice (option to add fried quail egg - \$1.50)

DEEP FRIED TRUFFLED MAC 'N CHEESE

aged cheddar mac 'n cheese, truffle aioli, fricco chip

WILD MUSHROOM SPRING ROLLS

ginger rice noodles, sweet soy dipping sauce

POMME SOUFLEE

roasted potato coupe, asiago and chive mousse, black caviar (vegetarian without caviar)

BAKED BRIE & ONION TART

cognac-braised onion, savoury tart, wild flower honey, spring herb salad



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN

SEAFOOD

PIRI PIRI GRILLED SHRIMP  
lime aioli

SEARED SCALLOP ON CHIP  
pan-seared scallop, saffron aioli, amaranth cress

SMOKED SALMON & TROUT
TORCHON CROSTINI
smoked trout mousseline wrapped in smoked salmon,
lemon, dill, herbed crostini, frizzled leeks

SUSHI PIZZA BITES  
fried sushi rice cake, salmon toro, avocado, chili mayo,
scallion, sesame, tobikko caviar

AHI TUNA TARTAR 
poke sauce, wasabi creme fraiche, sesame, cucumber
cup, squid ink tuile

BEET-CURED GRAVLAX CONE
salmon beet-cured gravlax, dill creme fraiche,
cucumber, candied lemon, sesame cone

PROSCIUTTO-WRAPPED
SHRIMP  
fresh basil, lemon

PORTUGUESE SALT COD CAKES
herbed aioli, preserved lemon, parsley, fried caper
gremolata



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN

MEAT

MELON & PROSCIUTTO

mint-syrup compressed cantaloupe, prosciutto di Parma, fresh mozzarella, basil, balsamic redux

WAGYU BRIOCHE BITE

seared wagyu tenderloin, pan-fried brioche, forest mushroom duxelle, caviar - add \$2

PUEBLA MINI TACO

flame grilled chicken, tortilla, chipotle cream, cabbage, cilantro

PETIT YORKSHIRE PUDDINGS & SHORTTRIB

braised shortrib, thyme horseradish, rosemary Yorkshire Pudding, beef gravy dip

FILIPINO GRILLED PORK BROCHETTE

banana ketchup glaze, salt & vinegar chip crunch, scallion

BUFFALO CHICKEN MINI BITE

wing-sauce braised chicken meatball, blue cheese dressing, celery & radish slaw

PORK BELLY CROQUETTE

deep-fried slow-cooked pork belly, apple whiskey chutney

MINI FRIED CHICKEN SANDWICH

charcoal bun, scallion aioli, cilantro, kimchi slaw

MORROCAN LAMB KOFTA

minted labneh, toasted pistachio



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN

TASTING PLATES

CHARCUTERIE IN A CUP (CAN BE 🚫)

assorted salumi, manchego, cheddar, grapes, berries, flatbreads, olives, chocolate-covered pretzel, florals

BURRATA SALAD 🚫

burrata di bufala, marinated fennel, charred cherry tomatoes, citrus dressing, kalamata olives

MEDITERRANEAN EGGPLANT 🚫 🥜

grilled & grilled eggplant stuffed with feta, toasted walnuts, mint, roasted garlic, baby arugula

GRILLED OYSTER & KING MUSHROOM SALAD 🚫

shaved parmesan, greens, sherry shallot vinaigrette,

SPICY GRILLED SHRIMP & CALAMARI 🚫

chili grilled seafood, salsa verde, fried capers, rocket

SMOKED SALMON TARTLET

puff pastry topped with locally-smoked salmon, herbed mascarpone spread

PETIT FRIED CHICKEN SANDWICH

chili mayo, Carolina slaw, milk bun, pickled jalapeno, kettle chips (veg option with fried tofu)

RED-WINE BRAISED SHORTRIB 🚫

slow-braised beef shortrib, parsnip puree, crispy onions, micro herb salad

MINI POKE BOWL 🚫 🚫

Ahi tuna, tamari brown rice, edamame, carrot, avocado, sesame drizzle, nori (vegan option with crispy tofu)

MAC 'N CHEESE WITH SMOKY BACON

aged cheddar sauce, wilted spinach, garlic herb crumb topping



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS



VEGAN

YORKSHIRE
Pudding
CATERING



YORKSHIRE PUDDING

FINE CATERING & EVENTS