

A high-angle, close-up photograph of a large tray filled with various canapés. The tray is covered with a green and white patterned paper. In the center, there are several clear glass shot glasses, each containing a portion of spaghetti with a dark, possibly charred, topping. A silver fork is stuck into each glass. Surrounding these glasses are several other types of canapés: some are round, golden-brown crackers topped with a white cream, a slice of tomato, and a garnish of black caviar; others are similar but feature a yellow garnish. The lighting is soft and focused, highlighting the textures of the food.

CANAPÉS MENU



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## CANAPÉS MENU (MIN. 20 PAX)

5 Items At \$28+ Per Pax

5 Premium Items At \$34+ Per Pax

8 Items At \$42+ Per Pax

8 Premium Items At \$52+ Per Pax

12 Items At \$58+ Per Pax

12 Premium Items At \$64+ Per Pax

Service Staff - \$100+ Per Staff | Catering Fees - \$12+ Per Pax  
\*Catering fees include transport, set-up, tear down & tableware

## CANAPÉS (WESTERN)

- House-Smoked Ocean Trout with Fresh Wasabi Dressing on Baguette
- Forrest Mushroom Tartlets with Shaved Parmesan
- Oven-Baked Bacon & Gruyere Cheese Quiche
- Gruyere Cheese Tartlets
- Salmon Tartare with Wasabi & Lemon Dressing on Baguette Crispy Mozzarella Fritters
- Cherry Tomato & Bocconcini on Skewer with Pesto
- Parma Ham & Rocket Crostini
- Baba Ganoush on Sundried Tomato Crostini
- Nachos with Guacamole Dip
- Cappuccino of Forrest Mushroom Soup with Truffle Espuma
- Home-Made Duck Rillettes with Cornichon on Sourdough

- House-Smoked Ocean Trout with Caviar Crème Fraiche
- Asparagus & Comte Cheese Tartlets
- Roma Tomato & Burrata Tartlets
- Tataki of Scottish Black Angus Tenderloin with Smoked Tarragon Mustard
- Tender-Braised Beef Cheek Ragout on Truffle Mash
- Tartare of Hokkaido Scallops with Iwate Ikura
- Lobster Quenelles in White Wine-Crustacean Sauce
- Crispy Lobster Beignets with Citrus Aioli
- Foie Gras Chawanmushi with Truffle Glaze
- Charred Octopus with Aioli on Crostini
- Cappuccino of Lobster Bisque with Cognac Foam



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## CANAPÉS (ASIAN)

- 'Empal Goreng' Fried Beef Cheeks with Sweet Chilli Dip
- Rissoles' Chicken & Vegetabl Ragout in Breaded Crepe
- Crispy 'Tahu Telur' with Spicy Peanut Dressing
- Char-Grilled Tiger Prawns with Shrimp Sambal Glaze & Kaffir Lime
- Char-Grilled Cocktail Chicken Satay with Spicy Peanut Dressing
- Prawn Crackers with Chilli Crab Dip
- 'Perkedel' Potato Patty with Sambal Mayonnaise
- Vietnamese Spring Rolls with Prawns & Sweet Chilli Dip
- 'Lemper' Glutinous Rice with Lemongrass Chicken
- Chilli Crab Cakes with Kaffir Lime Aioli
- 'Manado' Ceviche of Reef Fish with Coconut, Chilli & Kaffir Lime
- Beef Rendang Sliders in Fried 'Mantou'
- Beef Bulgogi Kimchi Rolls
- Char-Grilled Iberico Pork Pluma Satay

## DESSERT

- Oven-Baked Kaya & Banana Crumble
- Oven-Baked Apple & Rhubarb Crumble
- Chilled Coconut Panna Cotta with Mango & Passion Fruit Coulis
- Vanilla Custard Profiteroles
- Mini Vanilla Eclair with Chocolate Glaze
- Valrhona Dark Chocolate Tartlets with Golden Nougat
- Champagne Panna Cotta with Fresh Summer Berries

