



The world class caterer with the local address

CATERING AND SPECIAL EVENTS



Honey roasted pork



Seared sea scallop



Warm ginger spice cake

Seated Six Course Dinner

Hors d'oeuvre

Honey roasted pork
on a wonton crisp with citrus aioli and fennel salad

Salmon roe
on a wild rice blini with chive crème fraîche

Leek and grilled artichoke flan
with tomato fondant and Parmesan cheese

Dinner

Cold wasabi noodle salad
with preserved vegetables and chilli black bean dressing

Hot and sour consommé
with fresh crab salad

Seared sea scallop
on cauliflower custard with preserved lemon and caviar

Caramelized sablefish
with miso braised daikon and wilted broccolini

Oven roasted rack of lamb
on a root vegetable pavé with soy bean crust

Dessert

Warm ginger spice cake
with roasted apple flan and candied ginger ice cream