



Corn cake with smoked salmon



Edible spoon with Tuscan salad



Foie gras pâté

Hors d'oeuvre

All hors d'oeuvre are handmade by our chefs and presented on a variety of designer trays that suit the occasion and setting.

Ordering Guide

Afternoon cocktail party: 2-4 hours
 Hors d'oeuvre per guest: 7-14
 Cost per guest: 65 rmb – 170 rmb

Pre-dinner hors d'oeuvre: 1-2 hours
 Hors d'oeuvre per guest: 4-8
 Cost per guest: 40 rmb – 100 rmb

Hors d'oeuvre in lieu of dinner: 4-6 hours
 Hors d'oeuvre per guest: 15-20
 Cost per guest: 135 rmb – 240 rmb

Cold hors d'oeuvre

Corn cake with smoked salmon
 apple horseradish cream and chives

Cranberry and turkey tortilla roll
 with spiced cream cheese, celery and red peppers

Crêpe purse with basil chicken salad
 tender crêpe stuffed and tied with a chive

Crêpe purse with shrimp and herb cheese
 tender crêpe stuffed and tied with a chive

Crusty baguette panini with cappiccolo
 filled with house-roasted peppers, feta cheese and basil

Crusty baguette panini with roasted vegetables
 filled with grilled vegetables, provolone cheese and basil

Duck confit pumpkin crêpe roll
 garnished with candied walnuts

Edible spoon with barbecued duck
 a crisp toasted brioche spoon topped with braised duck and kumquat

Edible spoon with beef tenderloin
 with parsley, capers and truffle emulsion

Edible spoon with Tuscan salad
 roasted peppers, fontina cheese, smoked tomato mayonnaise, basil, and crispy capers

Fig tapenade on a thyme pepper biscotti with walnuts
 with Danish blue cream cheese



Fresh oysters with mango and balsamic jewels and lime granite



Jumbo prawns with garlic and fresh herbs



Marinated lentil salad



Parmesan pear crisp

Cold hors d'oeuvre (continued)

- Foie gras pâté
on a brioche crostini with spiced apple
- Fresh oysters with lime granita
- Fresh oysters with mango and balsamic jewels
- Grilled tiger prawn and papaya kebab
- Honey roasted pork
served on a wonton crisp with lemon mayonnaise and fresh fennel salad
- Japanese rice cake with ginger prawn
and chili mayonnaise
- Japanese rice cake with sesame tuna
chili mayonnaise, tobiko and scallion
- Jumbo prawns with Aztec spices, tequila and lime
served with a pumpkin seed dip
- Jumbo prawns with garlic and fresh herbs
served with roasted garlic aioli
- Jumbo prawns with preserved Meyer lemon and mint
- Leek and asparagus flan
with fresh lemon and crème fraîche
- Leek and grilled artichoke flan
with tomato fondant and Parmesan cheese
- Marinated lentil salad
with oven-roasted tomatoes on a china spoon
- Mexican tortilla pinwheel
with grilled chicken, black beans and roasted red pepper
- Parmesan pear crisp
topped with red wine poached pears and chèvre
- Potsticker with duck and shiitake mushrooms
served with chili lime dipping sauce
- Profiterole filled with a choice of:
basil chicken salad
shrimp and herb cheese
- Sablefish cake with preserved lemons
wild black cod seared in panko breadcrumbs and topped with porcini mayonnaise



Sake-cured salmon crisp

Cold hors d'oeuvre (continued)

Sake-cured salmon crisp
seasoned with fresh ginger, pink peppercorns and fennel

Salad roll filled with a choice of:
chicken and red Thai curry served with chili lime dip
julienne of vegetables served with chili lime dip
shrimp, ginger, crisp vegetables served with chili lime dip
tender Chinese spiced chicken and lettuce served with spicy sesame soy dip

Sesame crusted tuna
rare ahi tuna marinated in orange and topped with wasabi cream and tobiko caviar

Salmon cake with crisp capers
flavoured with lemon, dill and shallot

Spiced paprika nuts
house-made mixed nuts flavoured with sea salt and smoked Spanish paprika

White truffle pancake with grilled New York steak
smoked salt rubbed beef with tomato Parmesan fondant

Wild rice blini
topped with tobiko caviar garnished with lemon zest and sour cream

Wild rice blini with smoked salmon
finished with lemon cream



Salad roll



Salmon cake with crisp capers



White truffle pancake with grilled New York steak