



Crêpe purse with chicken and asparagus



Crispy mac and cheese croquette



Grilled pulled pork sandwich

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

Hot hors d'oeuvre

Beijing lamb skewer
 seasoned with cumin, garlic, ginger, scallion and chilis served with a spicy soy dipping sauce

Chicken wings:
 ancho chili rubbed and served with blue cheese dip
 crispy cumin rubbed wings served with mango dip
 honey, garlic and soy marinated served with spicy peanut dip

Chili peanut spring roll
 julienned bell peppers, celery and carrots with fresh mint, ginger and roasted peanuts served with a mint dip

Crêpe purse with chicken and asparagus
 tender crêpe stuffed and tied with a chive

Crêpe purse with ginger orange duck
 tender crêpe with hoisin, five spices and snow peas served with kumquat dip

Crêpe purse with lobster and tarragon
 tender crêpe stuffed and tied with a chive

Crêpe purse with porcini mushrooms
 tender crêpe filled with wild mushrooms, fresh herbs and cream

Crispy mac and cheese croquette
 with a creamy sauce made with aged cheddar served with a spicy tomato dip



Miniature vegetarian walnut burger



Miniature pizzas



Quesadilla

Hot hors d'oeuvre (continued)

Fennel roasted lamb lollipop
served with lemon aioli

Grilled fig and Danish blue sandwich

Grilled pulled pork sandwich
slow-cooked smoky pork with fontina cheese

Kebabs:

beef satay served with a red Thai curry coconut cream dip

chicken with cumin, red and yellow peppers served with a lime, cilantro crema

chicken with Moroccan spice rub with red and yellow peppers
served with roast pepper dip

lemon grass chicken satay served with spicy Thai peanut sauce

Miniature brioche with braised short rib and brie

Miniature burger

ground sirloin patty nestled in a miniature bun with onion confit

Miniature frittata filled with a choice of:

sweet Chinese sausage and tomatoes

ham, roast potato and Parmesan

Miniature pizzas topped with a choice of:

boconcini, fresh basil, smoked tomato sauce and Maldon salt

caramelized onions, black olives and rosemary

duck, porcini mushrooms and fontina

wild mushrooms, sage and fontina

Miniature vegetarian walnut burger

house-made burger with Parmesan cheese, served on a brioche bun with tomato jam
and jalapeño pickled cipollini onions

Polenta cup with basil scented chèvre
topped with a roasted cherry tomato

Polenta cup with chicken and Piave cheese
braised chicken in red wine and rosemary

Profiterole filled with forest mushrooms flavoured with herbs

Quesadilla filled with a choice of:

chèvre and pear served with creamy lemon sage dip

chicken and pesto served with a creamy lime dip

roasted peppers, asparagus and Monterey Jack cheese served with guacamole

Risotto ball with tomato and fontina

scented with basil and fire-roasted tomatoes stuffed with fontina cheese



Scallop BLT



Wild rice tartlet with mushrooms and sage

Hot hors d'oeuvre (continued)

Scallop BLT

seared scallop stuffed with cherry tomato, crisp pancetta, radish sprouts and chipotle mayonnaise

Scallop on a spoon with lavender

seared scallops with fennel and blood orange butter

Scallop on a spoon with peanuts and black bean sauce

Spring roll filled with a choice of:

Caribbean jerk spiced chicken with peppers and passion fruit dip
shiitake mushroom peanut served with a sweet chili dipping sauce
Thai shrimp with red curry and coconut mango dip

Thai pork satay

served with fresh cilantro and roasted pineapple chili dip

Toast cup filled with a choice of:

scallops, Gruyère and fresh basil
wild mushrooms and Asiago

Wild rice tartlet with mushrooms and sage

delicate wild rice tart shell with porcini mushrooms and crispy sage gremolata