

Canapés Menu 2017

savory:

mediterranean vegetables / olive oil / basil (v)

*fougasse baked with extra virgin olive oil preserved
mediterranean vegetables' & basil*

vine tomato / muffin / mozzarella di buffala/basil (v)

savoury vine tomato muffin garnished with pesto & mozzarella di buffala

tomato/ bonito del north / espelette chilli

*sweet cherry tomato, stuffed with white tuna from cantabrique: spain,
seasalt & espelette chilli*

tasmanian salmon / horseradish / jalapeno

*tartar of tasmanian salmon between rye bread waffles
with horseradish & jalapeno*

kyuri cucumber / alaskan king crab / granny smith apple / wasabi

*rolls of shaved japanese kyuri cucumber, granny smith apple
& steamed alaskan king crab, seasoned with fresh wasabi*

parma ham / ricotta / fig

*seasoned ricotta with dried fig
wrapped in aged parma ham*

foie gras / raspberry / beetroot / ginger bread

*foie gras lollipop covered in raspberry & beetroot jel-o
& garnished with crispy gingerbread waffles*

serrano ham / pita bread

serrano ham on crispy pita bread & topped with piquillos coulis

sweet:

macaroon/rosepetal/raspberry

*home made raspberry macaroon
filled with rosepetal gel & cream*

genoise

*bavaroise sicilian pistachio
with amarena cherry*

yuzu / curd / white chocolate

*yuzu curd with preserved yuzu peel
in a white chocolate coated tart shell*

noyer

*almond noyer
with whipped vanilla cream*

By Richard Ekkebus

HK\$528.00 per person

*Price in Hong Kong Dollars &
subject to 10% service charge*