



COCKTAIL RECEPTION



EAST MEET WEST

Cold Canapés

(Choose 5 items from each category)

Asparagus and Eggplant Caviar in Basket

Roasted Capsicum and Tahini in Pita

Zucchini and Pumpkin wrapped in Japanese Aburaage

Deep-fried Tofu with Sweet 'n' Spicy Beet Salad

Button Mushrooms served with Ginger Papaya Salad

Sambal Prawn with Guacamole in Tart Shell

Crabmeat served with Wasabi Ginger Dressing

Tuna with Fruit Chutney on Cone

Salmon Gravavlax Maki with Roe

Diced Chicken with Kimchi Cabbage in Pita Pocket

Smoked Duck Sushi Style

Chicken served on Hummus in Tart Shell

Bulgogi Beef topped with Tomato Salsa

Spicy Lamb Loin with Sauerkraut

Italian Cold Cut and Goma Enoki Mushroom Salad





Hot Canapés
(Choose 5 items from each category)

Japanese Cucumber Ball, Candied Belgian Endive, Black Olive Crème Fraiche

Deep-fried Japanese Tofu, Sweet Seaweed Powder, Soya Sauce

Sautéed Shimeji & Enoki Mushroom Cannelloni, Tomato Nage

Lasagna of Roasted Summer Vegetables & Kimchi

Golden Kimchi Croquette with Mature Cheddar Sauce

Oven-baked Kimchi Mussel Cake, Spicy Hollandaise

Seafood Flan with Kamaboko, Bonito Emulsion

Seared Wasabi-crusting Yellow Fin Tuna, Bonito Emulsion

Oven-roasted Miso Salmon, Light Soya Emulsion

Popcorn Chicken Karaage, Samurai Powder

Mirin Spring Chicken, Grated Tamago, Ponzu Citrus Soy

Crispy Chicken Katsudon Cube, Japanese Curry

Sesame Beef Bulgogi in Tartlet

Roasted Beef Cheek Ravioli with Spicy Kimchi Consommé

Beef Cheek Filo, Kimchi infused Heirloom Melon, Balsamico





Sweet Canapés
(Choose 5 items from each category)

Honey Pineapple and Earl Grey Crumble

Bandung Financier

Mango Kafir Cremeux

Matcha Crème Custard

Sour Cherry Tarte

Guanaja Cream with Ginger

Cinnamon Panacotta

Citrus Yusu Gelee

Pandan Pate A Chou

Coconut Crème with Red Bean