



CANAPE SELECTION

\$3.30 each

COLD SELECTION

Bocconcine Almandine

Cherry bocconcine cheese wrapped around toasted almond kernel, dusted with hazelnut dukah

Crab Taramasalata

Sand crab meat atop taramasalata in a thin pastry boat, garnished with fresh salmon caviar

Roasted Duck Mini Crepes

Marinated duck meat rolled up in thin crepes with shallots and julienne of vegetables

Chef's Selection of Sushi

An array of assorted sushi rolls and fresh sashimi and other Japanese style delicacies

Garden Medley

Baby squash filled with a variety of marinated and pickled seasonal vegetables

Smoked Salmon Mousse

Encased in a flaky pastry shell garnished with fresh dill and chives

King Prawn

Fresh prawns on top of crispy garlic crouton with cherry tomato and wasabi cream



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HOT SELECTION

Tomato Tartlet

Crispy pastry boat filled with fresh tomato, feta cheese and caramelized red onion

Crispy Fried Camembert

Golden wedges of crispy camembert cheese on a slice of fresh toast with sautéed spinach and raspberry vinaigrette

King Prawn and Green Curry Spring Roll

With a hot and spicy peanut dipping sauce

Tempura Dates

Fresh dates filled with almond and fragrant cous cous, dipped in tempura. Served with a home made tomato relish

Thai Fish Cake

Tangy hand formed patties with sweet chilly dip

Risotto Arancini

Crispy risotto balls in a variety of flavors. Served with a cheese dip

Harissa Chicken

Grilled marinated chicken filet on a skewer with a tangy raita dip