

CANAPES

Hummus tartlet
Beef cubes with mashed potatoes
Grilled scallops in artichoke puree
Flame torched tuna toasted butter brioche
Thai prawn mango
Mini beef sliders
Truffle mushroom arancini
Crispy soft shell crab taco
Caprese skewers
Smoked salmon blini
Prawn cocktail shooter
Chicken satay
Mala chicken bites
Mini lobster rolls
Watermelon feta skewers
Tempura enoki with truffle mayo
Charred corn cups

BITES

House Nuggets - Golden Pork Bites, Curry dip separate
Dirty Truffle Fries - Parmesan
Charred Brussels Sprouts - Honey Glaze, Toasted Pistachio
Crispy Chicken Wings - Prawn Paste or/+ Habanero mixed
Naughty Nachos - Beef Rendang, Chips Separated
Chicken Satay Skewers - Classic or/+ Green Peppercorn

Sichuan Pepper Chicken - Mala Karaage, Refreshed often
Wagyu Bites - Skewered for Buffet
Double Trouble Sliders - Brioche Buns, Beef Patties
Naked Oysters - Skewered for Buffet

MAINS

Kimchi Fried Rice - Bacon + Omelette Strips
Truffle Forest Flatbread
Beef Udon (XO) - Tossed Dry-style
Spring Roll Pizza - Bite-Sized
Chilli Crab Linguine - Crab Legs on top
Shio Koji Striploin - Sliced Medium, Shio Koji
Seafood Basket - Calamari, Crispy Dory, Fish Bites

DESSERTS

Chefs Selection (Seasonal , please check in)
Tiramisu - Chocolate Soil + Amarena Cherry

We're happy to accomodate special requests wherever possible. If you have dietary needs, theme ideas or customized dishes in mind, just let us know
- Our Culinary Team will review them and do our best to deliver.

Share your requirements with us early so we can discuss them directly with our Chef and tailor the experience to your event.