



# **CANAPÉ MENU OPTION 1: R225 PER PERSON MINIMUM 25 GUESTS**

1. Seared fresh yellowfin tuna, crispy rice cracker encrusted asparagus, spicy mayo and soy, spring onion dressing
2. Asian inspired poke bowl with crispy cauliflower, bulgur wheat and lentils with coriander emulsion, soy ginger edamame beans, pickled cabbage, torched miso pumpkin, sesame carrots and radish
3. Thai prawn salad with fresh lemongrass, fresh lime leaf, citrus and chilli dressing, mint, coriander served on crispy wontons
4. Slow braised Durban beef curry on crispy aromatic pilaf rice, topped with coriander and tomato sambal.
5. Crispy Japanese fried chicken or cauliflower with sesame egg noodles, sriracha aioli, soy ginger dressing, toasted sesame seeds and spring onions



# **CANAPÉ MENU OPTION 2: R350 PER PERSON MINIMUM 25 GUESTS**

1. Torched charred miso marinated courgettes with pickled carrot and daikon, crispy potato chip, spicy aioli and miso corn reduction
2. Yellowtail tom yum risotto with fresh yellowfin tuna, crispy onions and fresh basil
3. Chorizo croquettes with saffron emulsion and crispy jamon
4. Slow braised Durban beef curry on crispy aromatic pilaf rice, topped with coriander and tomato sambal.
5. Mini apple, thyme and fennel pork sausage rolls or
  - 5.1 Lamb sliders with tzatziki, harissa dressing and fresh mint on brioche buns or
  - 5.2 Ryan Boon cheese beef sliders with mushroom, thyme and red wine sauce on brioche buns
6. Seared fresh yellowfin tuna, crispy rice cracker encrusted asparagus, spicy mayo and soy spring onion dressing
7. Crispy Japanese fried chicken or cauliflower with sesame egg noodles, sriracha aioli, soy ginger dressing, toasted sesame seeds and spring onions
8. Chicken and pork cooked in palm sugar, star anise, tamarind and ginger, served with pineapple, clementine, chilli and coriander
9. Mini Dark chocolate fondants with vanilla gelato





# **CANAPÉ MENU OPTION 3: R400 PER PERSON MINIMUM 25 GUESTS**

1. Roasted beets with raspberry, smoked trout, avocado and toasted almonds (gluten free) (dairy free)
2. Pan roasted beef fillet with roasted cauliflower and onion béchamel, butternut and thyme puree and green peppercorn sauce on mini crispy potato rosti
3. Crispy Japanese fried chicken and or cauliflower with sesame noodles, sriracha aioli and soy ginger dressing, toasted sesame seeds, spring onions served in mini Chinese takeout boxes with chopsticks
4. Seared yellowfin tuna with crispy rice cracker encrusted asparagus, spicy mayo and soy spring onion dressing
5. Yellowtail tom yum risotto with crispy prawn tempura and fresh basil
6. Asian inspired poke bowl with crispy cauliflower, bulgur wheat and lentils with coriander emulsion, soy ginger edamame beans, pickled cabbage, torched miso pumpkin, sesame carrots and radish
7. Award winning slow braised lamb shank & butternut green curry on crispy sushi rice topped with fresh basil
8. Fresh yellowfin tuna tartare with a ponzu, chilli and coriander dressing on crispy nori chips
9. Thai prawn salad with lemongrass, fresh lime leaf, ginger, citrus, chilli on crispy wontons
10. Mini dark chocolate fondants with vanilla gelato



# **CANAPÉ MENU OPTION 4: R425 PER PERSON MINIMUM 25 GUESTS**

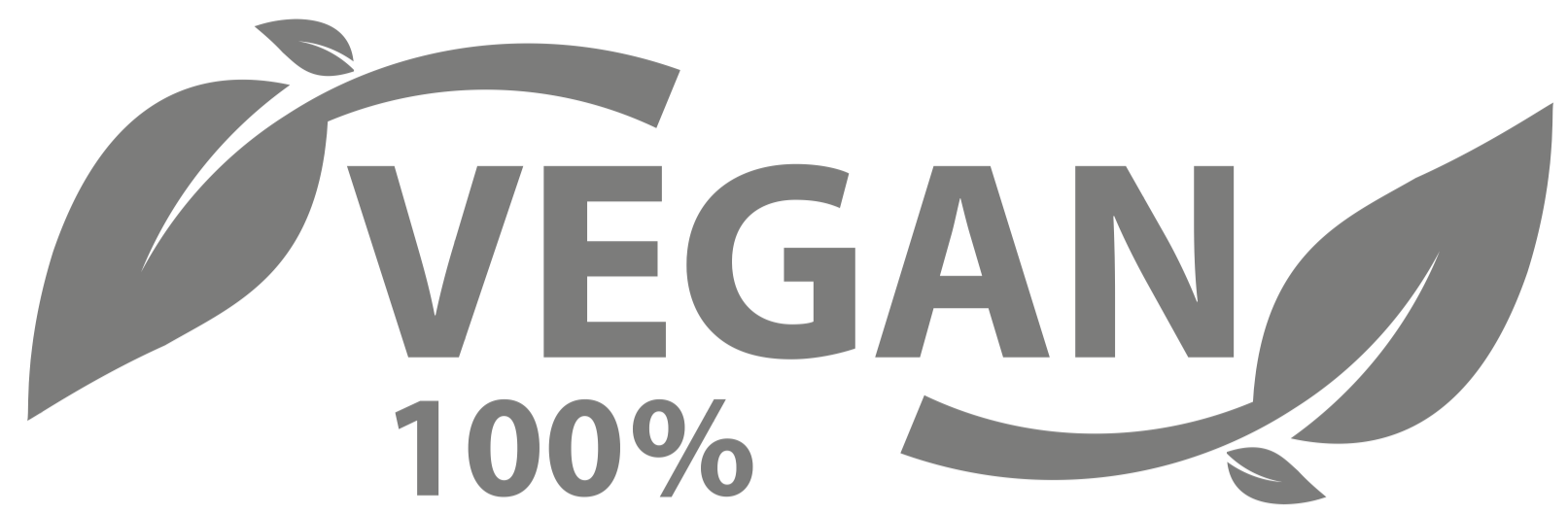
1. Fresh buratta on toasted sourdough with fresh peaches and basil or toasted almond basil pesto dressing and prosciutto
2. Crispy fresh kingklip tacos with our citrus chilli sauce, pickled cabbage and fresh coriander
3. Torched charred miso marinated courgette with pickled carrot and daikon, crispy potato chip, spicy aioli and miso corn reduction
4. Seared beef fillet on mini potato rosti with roasted cauliflower and onion bechamel, butternut thyme puree and green peppercorn sauce
5. Thai prawn chilli, citrus salad, fresh lemongrass, fresh lime leaf, mint, coriander on crispy wonton
6. Crispy Japanese fried chicken with sesame egg noodles, sriracha aioli and soy ginger dressing, toasted sesame seeds and spring onions served in mini Chinese takeout boxes with chopsticks
7. Award winning slow braised lamb shank & butternut Thai green curry on crispy sushi rice topped with fresh basil
8. Yellowfin tuna, fresh mango, coconut, ginger, curry leaves, basil, lime and crispy onions
9. Yellowtail tom yum risotto with crispy prawn tempura and fresh basil
10. Mini dark chocolate fondants with vanilla gelato





# **CANAPÉ MENU OPTION 5: R300 PER PERSON MINIMUM 25 GUESTS**

1. Roasted beets with avocado puree, grapefruit and toasted hazelnut crumble
2. Crispy aubergine mini tacos with chilli citrus aioli, pickled cabbage and fresh coriander
3. Thai broccoli salad with crispy rice, toasted almonds, coconut, lemongrass dressing, fresh mint and basil (gluten free) (dairy free)
4. Crispy Japanese fried cauliflower, sriracha aioli and soy ginger dressing, toasted sesame seeds and spring onions
5. Indonesian butternut rendang curry on crispy sushi rice and fresh coriander
6. Roasted courgettes with crispy rice cracker encrusted asparagus, coconut coriander yam mash, sriracha aioli and soy ginger dressing
7. Asian inspired poke bowl with crispy cauliflower, soy chilli edamame, bulgur wheat, lentils, coriander emulsion, miso grilled pumpkin, pickled cabbage, sesame carrots and radish
8. Torched charred miso marinated courgettes with pickled carrot and daikon, crispy chip and spicy aioli, miso corn reduction
9. Mini apple tarte tatin with cinnamon caramel and vanilla gelato



# **CANAPÉ MENU OPTION 6: R325 PER PERSON MINIMUM 25 GUESTS**

1. Roasted beets with avocado puree, grapefruit and toasted hazelnut crumble
2. Crispy aubergine mini tacos with chilli citrus aioli, pickled cabbage and fresh coriander
3. Thai broccoli salad with crispy rice, toasted almonds, coconut, lemongrass dressing, fresh mint and basil (gluten free) (dairy free)
4. Crispy Japanese fried cauliflower with sesame rice noodles, sriracha aioli and soy ginger dressing, toasted sesame seeds, spring onions
5. Indonesian butternut rendang curry on crispy sushi rice and fresh coriander
6. Roasted courgette with rice cracker encrusted asparagus, coconut, coriander yam mash, sriracha aioli and soy spring onion dressing
7. Asian inspired poke bowl with crispy cauliflower, soy chilli edamame, bulgur wheat, lentils, coriander emulsion miso grilled pumpkin, pickled cabbage and sesame carrots
8. Torched charred miso marinated courgettes with pickled carrot and daikon, potato chip and spicy aioli
9. Shitake mushroom, lemongrass and szechuan chilli risotto with crispy rice and fresh basil



# **KIDS MENU OPTION 7: R175 PER PERSON MINIMUM 25 GUESTS**

1. Crispy Japanese fried chicken or cauliflower with sesame egg noodles, sriracha aioli and soy ginger dressing, toasted sesame seeds, spring onions served in mini Chinese takeout boxes with chopsticks or forks
2. Mini apple, thyme and fennel pork or chicken sausage rolls
3. Ryan Boon cheese beef sliders with mushroom, thyme and red wine sauce on brioche buns
4. Crispy hake tacos with a citrus chipotle aioli, pickled cabbage and fresh coriander