



COCKTAIL MENU

CANAPES - COLD \$5 p/p

coffin bay oysters, white soy & panama dressing (df)
tuna sashimi with avocado, wasabi & ponzu jelly (df)
tea smoked duck with pineapple & chilli sambal, taro wafer (df)
coconut snapper ceviche, coconut, puffed rice, thai basil (df, gf)
bbq eel rice paper roll, bahn mi pickles, shiso & sesame (df, gf)
open tofu of wakame rice paper roll (v)

CANAPES - HOT \$5 p/p

japanese pancake, kewpie mayonnaise, bulldog sauce & bonito (df)
prawn croquette, coconut, paw paw & green mango salad (gf)
thai fish cake, peanut & chilli jam
chicken & peanut spring rolls, betel leaves, nouc cham (df)
caramelised miso eggplant steamed bun, whipped tofu, sriracha (v)

GRAZING - COLD \$12 p/p

roasted duck salad, lychees, nashi pear, jicama (gf)
tataki beef salad, ponzu, chilli cashews, spring onions
grilled pork belly salad, calamari, mint & chilli jam (gf)

GRAZING - HOT \$12 p/p

scallop dumplings, peking duck consomme, ginger, beanshoots, lotus root (df)
'kare -kare' braised beef, peanut sauce, brown rice, fried eggplant (df)
caramelised miso salmon, brown rice, fried garlic, broccolini (df)
pumpkin of snake bean curry with tofu, peanut sauce (v)

STEAM BUN SLIDERS \$9 p/p

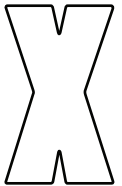
crumbed pork tonkatsu, bulldog sauce, bahn mi pickles
sticky pulled beef, miso mayonnaise, nashi pear salad
chargrilled corn fritter, coriander, chipotle mayonnaise (v)
soft shell crab, korean hot sauce, sesame, pickled cucumber

DESSERT - BITE SIZE \$4 p/p

toasted coconut marshmallow (df,gf,v)
caramelised banana ice cream cornetto & salted popcorn
rum baba, ginger & vanilla syrup with pandan cream

DESSERT - GRAZING \$10 p/p

lemongrass & ginger panna cotta, palm sugar caramel (gf)
chocolate pots, coconut, sesame peanut crunch (gf)
coconut parfait, honey jelly and calamansi granita



**menu is subject to change
minimum 20 pieces per item
this is a pre-order/prepay option only**