

BUFFET 1

These menus may be varied in any way to suit your requirements. Please do not hesitate to contact our Function Manager to discuss any changes.

For up to 120 guests seated at tables with white linen cloths, complete with candles

Hors d'oeuvres: to be served to guests on arrival for 1 hour

- CHICKEN YAKITORI - SUCCULENT JAPANESE STYLE SATAY SKEWERS
- HOME-MADE SAUSAGE ROLLS WITH TOMATO RELISH
- VARIETY OF MINI QUICHE INCLUDING VEGETARIAN STYLES
- CURRIED VEGETABLE SAMOSAS WITH A SWEET SOY DIPPING SAUCE

Main course: selection of two

- MARINATED PRIME PASTURE FED BEEF SERVED WITH GRAVY, TWO MUSTARDS AND HORSERADISH RELISH
- BONED LEG OF SPRING LAMB SERVED WITH MINT JELLY
- ROLLED LOIN OF PORK SERVED WITH CRUNCHY GOLDEN CRACKLING AND TRADITIONAL APPLE SAUCE

All main courses include:

- VEGETARIAN LASAGNE
- POTATOES IN FOIL SERVED WITH SOUR CREAM AND CHOPPED CHIVES
- THREE SALADS
 - BEANSHOOT AND SNOWPEA SHOOTS WITH SESAME AND SOY DRESSING
 - TOMATO, MUSHROOM, SPANISH ONION AND FRESH BASIL
 - TOSSED GREEN WITH A BALSAMIC VINEGAR DRESSING
- MEDLEY OF SEASONAL VEGETABLES WITH A SESAME BUTTER DRESSING
- GRAVY AND CONDIMENTS
- FRENCH BREADSTICKS

Desserts: selection of three

- FRUIT TOPPED CHEESECAKE
- HOT APPLE STRUDEL
- BLACK FOREST CAKE
- HAND-CUT FRUIT SALAD
- SUPER CHOCOLATE FUDGE CAKE
- LEMON TART
- PAVLOVA
- ALL SERVED WITH WHIPPED CREAM

Coffee, Tea and Mints

Price per Person: \$28.00 inclusive of GST

Extra Cruise Time 75c per person per ½ hour

Buffet 2

These menus may be varied in any way to suit your requirements. Please do not hesitate to contact our Function Manager to discuss any changes.

*For up to 120 guests seated at tables with white linen cloths, complete with candles
Hors d'oeuvres: to be served to guests upon arrival for 1 hour*

- SPICY THAI CHICKEN PUFFS TOPPED WITH SESAME SEEDS SERVED WITH A SWEET CHILLI SAUCE
- JAPANESE DELICACIES - CALIFORNIA ROLLS, NIGIRI ROLLS AND FUTOMAKI SERVED WITH WASABI AND SOY
- STEAMED JAPANESE GYOZA WITH RED VINEGAR AND GINGER SAUCE
- SMOKED SALMON AND CREAM CHEESE MINI BAGELS SPRINKLED WITH FINELY CHOPPED CHIVES
- BABY BRUSCHETTA, WITH FRESH TOMATO AND BASIL SALSA

Main course:

- PUMPKIN GNOCCHI WITH SAGE CREAM SAUCE, CRISP PROSCIUTTO AND BABY SPINACH
- THAI GREEN VEGETABLE CURRY WITH COCONUT RICE
- WOK TOSSED HOKKIEN NOODLE STIR FRY WITH MARINATED CHICKEN BREAST
- WHOLE ROASTED PEPPERED SCOTCH FILLET
- POTATO PROVENCALE - CHAT POTATOES WITH ROSEMARY AND GARLIC
- PRAWN AND CHILLI GINGER CAKES ON A BED OF ROCKET WITH A LIME AIOLI
- A SELECTION OF CONTINENTAL BREADS

Salads:

- GREEK SALAD WITH KALAMATA OLIVES, FETTA AND CUCUMBER
- ROCKET, SEMI DRIED TOMATO AND SHAVED PARMESAN WITH A BALSAMIC DRESSING
- ROASTED ROOT VEGETABLE SALAD

Dessert: selection of three

- STRAWBERRY FLAN
 - STICKY DATE PUDDING WITH HOT CARAMEL SAUCE
 - HOT APPLE STRUDEL
 - HAND-CUT FRUIT SALAD
 - SUPER CHOCOLATE FUDGE CAKE
 - LEMON TART
 - PAVLOVA
- ALL SERVED WITH WHIPPED CREAM

Coffee, tea and mints

*Price per person \$35.00 inclusive of GST
Extra Cruise Time 75c per person per ½ hour*

BUFFET 3

These menus may be varied in any way to suit your requirements. Please do not hesitate to contact our Function Manager to discuss any changes.

For up to 120 guests seated at tables with white linen cloths, complete with candles

Hors d'oeuvres: to be served to guests for 1 hour upon arrival

- TRIO OF ASIAN DUMPLINGS SERVED IN CHINESE STEAMER WITH DIPPING SAUCE
- FISH GOUJONS - LIGHTLY BATTERED RED EMPEROR WITH TARTARE AND LEMON
- SUSHI AND SASHIMI PLATTERS WITH WASABI AND SOY
- BABY CHICKEN AND LEEK PIES WITH ROASTED RED PEPPERS
- SMOKED SALMON AND SOUR CREAM MINI BAGELS WITH FINELY CHOPPED CHIVES
- SEMI DRIED TOMATO PATE WITH BOCCONCINI AND FRESH BASIL

Main course:

- CHAR-GRILLED BABY LAMB CUTLETS ON A BED OF GARLIC CHIVE MASH WITH A HERMITAGE JUS
- PLATTERS OF PEELED KING PRAWNS, COFFIN BAY OYSTERS AND SMOKED SALMON
 - BLACK TIGER PRAWNS: FRESHLY COOKED AND PEELED, SERVED WITH LEMON WEDGES AND A SEAFOOD SAUCE
 - COFFIN BAY OYSTERS: THE CHOICEST, FRESHLY SHUCKED SOUTH AUSTRALIAN COFFIN BAY OYSTERS SERVED NATURAL ON A BED OF ROCK SALT
 - SMOKED SALMON: PREMIUM QUALITY SLICED CANADIAN SMOKED SALMON
- THAI CHICKEN CURRY INFUSED WITH LEMONGRASS SERVED WITH COCONUT RICE
- MOROCCAN VEGETABLE PARCELS
- HOMEMADE SPINACH GNOCCHI WITH 3 CHEESE SAUCE AND PINE NUTS

Served with:

- GARLIC AND ROSEMARY POTATOES
- ROASTED ROOT VEGETABLE SALAD
- CAESAR SALAD
- BABY SPINACH, CHERRY TOMATO AND MUSHROOM SALAD WITH A SWEET SOY DRESSING
- BASKETS OF CONTINENTAL BREADS AND ROLLS
- CONDIMENTS

Platters of:

- LOCAL AND IMPORTED CHEESES SERVED WITH FRESH AND DRIED FRUITS, NUTS AND CRACKERS
- BABY FRUIT TARTLETS
- CANOLI
- MINI CHOCOLATE/COFFEE ÉCLAIRS
- CHOCOLATE-DIPPED PROFITEROLES
- HONEY ALMOND SLICE

Coffee and tea served with mints

Price per person \$47.00 inclusive of GST

Extra Cruise Time 75c per person per ½ hour

Buffet 4 – Asian Buffet

These menus may be varied in any way to suit your requirements. Please do not hesitate to contact our Function Manager to discuss any changes.

For up to 120 guests seated at tables with white linen cloths, complete with candles

Fingerfood:

- TASMANIAN PACIFIC OYSTERS WITH LEMON MYRTLE AND CHILLI DRESSING
- SUSHI AND SASHIMI PLATTERS WITH PINK GINGER AND WASABI
- JAPANESE GYOZA WITH RED VINEGAR AND GINGER SAUCE
- STEAMED CHINESE DUMPLINGS WITH PONZU SAUCE
- VIETNAMESE RICE PAPER ROLLS
- BABY THAI FISH AND NOODLE CAKES

Main Course:

- LEMONGRASS CHILLI PRAWNS - BLACK TIGER PRAWNS WOK TOSSED WITH LEMONGRASS AND A HINT OF CHILLI
- CHAR SUI (BBQ PORK) SERVED ON STEAMED JASMINE RICE
- CHICKEN WITH GINGER AND SHALLOTS SERVED WITH VEGETABLES AND WATER CHESTNUTS
- CHINESE ROAST DUCK AND CRISPY PORK SERVED WITH PICKLED VEGETABLES
- FRIED RICE WITH SCALLOPS - A CHINESE CLASSIC WITH A TWIST
- VEGETARIAN SINGAPORE NOODLES - VERMICELLI NOODLES WITH A SELECTION OF VEGETABLES AND AROMATIC HERBS AND SPICES
- ASIAN GREENS WITH OYSTER SAUCE
- CRISP STIR-FRIED VEGETABLES

Desserts:

- CHINESE TARTS
- MINI EGG CUSTARD BUNS
- FORTUNE COOKIES

Coffee, tea and mints

Price per Person: \$53.90 inclusive of GST

Surcharge of \$8.00 per person for less than 50 guests

Extra Cruise Time 75c per person per ½ hour

Buffet 5 – Seafood Buffet

These menus may be varied in any way to suit your requirements. Please do not hesitate to contact our Function Manager to discuss any changes.

For up to 120 guests seated at tables with white linen cloths, complete with candles

Hors D'Oeuvres: To be served to guests for 1 hour upon arrival

- JAPANESE DELICACIES - SUSHI BALLS, CALIFORNIA ROLLS, VEGETABLE CONES AND NIGIRI ROLLS
- MINI SMOKED SALMON BAGELS SPRINKLED WITH FINELY CHOPPED CHIVES
- FISH GOUJONS - LIGHTLY BATTERED RED EMPEROR WITH TARTARE AND LEMON
- PRAWN SKEWERS - KING PRAWNS WRAPPED IN FILO PASTRY WITH A CITRUS MAYONNAISE
- THAI FISH AND NOODLE CAKES WITH A SWEET CHILLI DIPPING SAUCE
- GOATS CHEESE AND CARAMELISED ONION TARTS

Main Course:

- PLATTERS OF KING PRAWNS, COFFIN BAY OYSTERS AND SMOKED SALMON
 - BLACK TIGER PRAWNS: FRESHLY COOKED AND PEELED, SERVED WITH LEMON WEDGES AND A SEAFOOD SAUCE
 - COFFIN BAY OYSTERS: FRESHLY SHUCKED SOUTH AUSTRALIAN COFFIN BAY OYSTERS SERVED NATURAL ON A BED OF ROCK SALT
 - SMOKED SALMON: PREMIUM QUALITY SLICED CANADIAN SMOKED SALMON
- LOBSTER MEDALLIONS WITH A SELECTION OF SAUCES
- WHOLE POACHED SNAPPER WITH GINGER AND LEMONGRASS
- WHOLE ROAST PORTERHOUSE WITH A STICKY BEEF JUS
- SALT AND PEPPER CALAMARI
- TERRINE OF ROASTED MEDITERRANEAN VEGETABLES
- TUNISIAN GRILLED PRAWNS

Served with:

- GARLIC AND ROSEMARY POTATOES
- CAESAR SALAD
- BABY SPINACH, BEETROOT AND PERSIAN FETTA WITH BALSAMIC
- CRUSTY BREAD AND ROLLS

Desserts: Individual serves of the following accompanied by fruit garnish and whipped cream

- LEMON CURD TART
- STICKY DATE PUDDING WITH HOT CARAMEL SAUCE
- TOBLERONE CHEESECAKE
- APPLE ALMONDINE
- CHOCOLATE MUD CAKE
- HONEY DATE MACADAMIA

Afters:

- LOCAL AND IMPORTED CHEESES SERVED WITH FRESH AND DRIED FRUITS, NUTS AND CRACKERS

Percolated Coffee, Tea and Hand Made Chocolate Truffles

Price per Person: P.O.A Dependant upon market prices

Extra Cruise Time 75c per person per ½ hour

Sit Down Dinner

These menus may be varied in any way to suit your requirements. Please do not hesitate to contact our Function Manager to discuss any changes.

For up to 100 guests seated at tables with white linen cloths, complete with candles

Hors D'Oeuvres: To be served to guests for 1 hour upon arrival

- CHICKEN YAKITORI - SUCCULENT JAPANESE STYLE SATAY SKEWERS
- CURRIED VEGETABLE SAMOSAS
- JAPANESE DELICACIES: SUSHI, SASHIMI & ASSORTED NORI ROLLS
- HOME-MADE COCKTAIL SAUSAGE ROLLS WITH TOMATO RELISH

Main Course:

Plate Served:

- CHAR GRILLED CHICKEN BREAST WITH A DIJON CREAM SAUCE ON MASH
- RACK OF LAMB WITH A HERMITAGE JUS ON MASH

Bowls to Tables:

- MEDLEY OF SEASONAL VEGETABLES
- POTATOES PROVENCALE
- BUTTERED FRENCH BREADSTICKS

Desserts:

- PLATTERS OF SELECTED PETIT FOURS SERVED TO TABLES
- PERCOLATED COFFEE, TEA AND MINTS

Price per Person: \$39.50 inclusive of GST

Extra Cruise Time 75c per person per ½ hour

Fingerfood and Cocktail Parties

Cocktail Party

Light Supper: 2 hour cruise only – 10 pieces per Person

- CURRIED VEGETABLE SAMOSAS WITH A LIGHT SOY
- HERB-CRUMBED STRIPS OF CHICKEN BREAST WITH OUR FAMOUS CHILLI PLUM SAUCE
- JAPANESE DELICACIES SERVED WITH PINK GINGER, SOY AND WASABI
- BABY BRUSCHETTA WITH FRESH TOMATO AND BASIL SALSA
- SMOKED SALMON AND SOUR CREAM ON MINI BAGELS SPRINKLED WITH FINELY CHOPPED CHIVES
- HOME-MADE COCKTAIL SAUSAGE ROLLS WITH TOMATO RELISH
- COFFEE AND TEA

Price per person \$16.50 inclusive of GST

Fingerfood Banquet 1

14-16 pieces per person: sufficient quantity to substitute a full meal

- SPICY THAI CHICKEN PUFFS
- VARIETY OF MINI PIES - BEEF, CURRY, CHICKEN AND VEGETABLE
- SELECTION OF JAPANESE NORI ROLLS WITH SOY AND WASABI
- HERB-CRUMBED STRIPS OF CHICKEN BREAST WITH OUR FAMOUS CHILLI PLUM SAUCE
- FLAMED-GRILLED MEATBALLS WITH FRUIT CHUTNEY
- FISH GOUJONS - LIGHTLY BATTERED RED EMPEROR WITH TARTARE AND LEMON
- SEASONED POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI
- TRIO OF MEDITERRANEAN DIPS WITH TURKISH BREADS
- VARIETY OF GOURMET PIZZA PIECES
- COFFEE, TEA AND MINTS

Price per person \$24.00 inclusive of GST

Fingerfood Banquet 2

14-16 pieces per person: sufficient quantity to substitute a full meal

- CALIFORNIA ROLLS WITH PICKLED GINGER AND WASABI
- VIETNAMESE SPRING ROLLS WITH FISH CARROT AND VINEGAR SAUCE
- RARE EYE-FILLET ON SOUR DOUGH WITH BÉARNAISE SAUCE
- CHICKEN YAKITORI - SUCCULENT JAPANESE STYLE SATAY SKEWERS
- STEAMED JAPANESE-STYLE GYOZA WITH RED VINEGAR AND GINGER SAUCE
- SEMI DRIED TOMATO PATE WITH BOCCONCINI AND BASIL EN CROUTE
- CURRIED VEGETABLE SAMOSAS WITH LIGHT SOY SAUCE
- BABY BAGELS WITH SMOKED SALMON, CREAM CHEESE AND FINELY CHOPPED CHIVES
- HOME-MADE COCKTAIL SAUSAGE ROLLS WITH TOMATO RELISH
- MINI SPICY LAMB SAUSAGE IN A BABY ROLL WITH MUSTARD
- COFFEE, TEA AND MINTS

Price per person \$28.00 inclusive of GST

Extra Cruise Time 75c per person per ½ hour

Fingerfood Banquet 3:

14-16 piece per person: sufficient quantity to substitute a full meal.

- BABY CHEESE BURGERS WITH ROCKET AND CARAMELISED ONIONS
- COFFIN BAY OYSTERS WITH GINGER, CORIANDER AND CHILLI SAUCE
- JAPANESE DELICACIES -A SELECTION OF THE FRESHEST SUSHI, SASHIMI AND NIGIRI ROLLS WITH SOY AND WASABI
- KING PRAWN TAILS WITH A DUO OF DIPPING SAUCE
- TRADITIONAL CHICKEN SATAY WITH A SPICY PEANUT SAUCE
- VEGETARIAN RICE PAPER ROLLS WITH A VIETNAMESE DIPPING SAUCE
- TRIO OF STEAMED ASIAN DUMPLINGS WITH DIPPING SAUCES
- SMOKED SALMON AND SOUR CREAM MINI BAGELS WITH FINELY CHOPPED CHIVES AND SALMON CAVIAR
- BABY BRUSCHETTA WITH FRESH TOMATO AND BASIL SALSA
- THAI FISH AND NOODLE CAKES WITH A SWEET CHILLI SAUCE
- BABY CHICKEN AND LEEK PIES WITH ROASTED RED PEPPERS
- AN ASSORTMENT OF TURKISH BREADS AND DIPS
- COFFEE, TEA AND MINTS

Price per person \$35.00 inclusive of GST

Fingerfood and Grazing Table Menu

This menu has been designed to allow guests to enjoy items served from platters being passed around by our staff or to select items from a buffet in a relaxed manner.

Canapés:

- MINI DEBRICINER HOT DOGS WITH AMERICAN MUSTARD
- MINI RISOTTO BALLS: PUMPKIN AND BASIL, PARMESAN, ROAST DUCK WITH SHITAKE MUSHROOMS
- SAN CHOI BAO SERVED WITH A CHIFFONADE OF LETTUCE ON CHINESE SPOONS
- GOATS CHEESE AND CARAMELISES ONION TARTLETS
- ASIAN DUMPLINGS SERVED ON CHINESE SPOONS
 - PEKING DUCK WONTON
 - PORK AND WATER CHESTNUT SUIMAI
 - CHOI GAU-VEGETABLE DUMPLINGS
- MINI GOURMET PIZZAS
 - SALAMI AND PESTO
 - ARTICHOKE HEART AND FETTA
 - PINE NUTS, SEMIDRIED TOMATO AND GOATS CHEESE

Grazing table: Served from the grazing table by our chef

- JAPANESE DELICACIES
 - CALIFORNIA BALLS
 - SUSHI
 - SASHIMI
 - NIGIRI ROLLS
- COFFIN BAY OYSTERS WITH GINGER CORIANDER AND CHILLI SAUCE
- WILD MUSHROOM FRITTATA WITH SOUR CREAM AND CHIVES
- RICE PAPER ROLLS WITH PRAWN AND PORK
- BABY LAMB CUTLETS WITH A MINT YOGHURT DIPPING SAUCE
- SPICY THAI CHICKEN PUFFS

Desserts: a selection of

- LOCAL AND IMPORTED CHEESES WITH PISTACHIO, PECAN AND HAZEL NUTS, DRIED AND FRESH FRUITS, CRACKERS AND WAFERS
- BABY FRUIT TARTLETS
- CANOLI
- MINI CHOCOLATE/COFFEE ÉCLAIRS
- CHOCOLATE-DIPPED PROFITEROLES
- HONEY ALMOND SLICE
- DRUNKEN STRAWBERRIES - WITH BLACK SAMBUCCA AND FRESH CRACKED PEPPER
- FRESHLY BREWED COFFEE AND TEA SERVED WITH ALMOND BREAD

Price per person \$47.00 inclusive of GST

Surcharge of \$8.00 per person under 70 guests

Extra Cruise Time 75c per person per ½ hour

FINGER FOOD MENU

Fingerfood is all about bite-sized taste sensations. You may tailor a menu from the choices below or opt for one of our set menus.

All finger food is cooked on-site and prices include staff, equipment and GST.

Fingerfood menus are substantial enough to substitute a full meal.

In Keeping with ACC'S commitment to fine produce and fabulous presentation we only use the freshest of produce.

N.B 95 % of the menu items are hand made.

- CHICKEN YAKITORI - TRADITIONAL SUCCULENT JAPANESE STYLE SATAY SKEWER
- HAND-MADE FLAME-GRILLED MEATBALLS WITH FRUIT CHUTNEY
- TANDOORI CHICKEN SKEWERS WITH CUCUMBER AND YOGHURT DIP
- MINI ORIENTAL SPRING ROLLS WITH SWEET SOY SAUCE (V)
- HERB-CRUMBED STRIPS OF CHICKEN BREAST WITH A CHILLI PLUM SAUCE
- FISH GOUJONS - DEEP FRIED BITE-SIZED FILLETS OF MARKET FRESH FISH WITH A DILL LIME MAYO
- CURRIED VEGETABLE SAMOSAS WITH SWEET SOY SAUCE (V)
- KING PRAWN TAILS WITH A DUO OF DIPPING SAUCES
- MINI QUICHE - THREE VARIETIES:
 - LORRAINE
 - SPINACH (V)
 - MUSHROOM (V)
- JAPANESE DELICACIES: THE FRESHEST AND BEST HAND-MADE SUSHI, SASHIMI & NORI ROLLS $\frac{1}{2}$ (V)
- SPICY THAI CHICKEN PUFFS SERVED WITH A SWEET CHILLI SAUCE
- PEKING DUCK PANCAKES
- RICE PAPER ROLLS WITH PRAWNS AND PORK OR VEGETARIAN (V)
- RARE EYE FILLET ON SOUR DOUGH WITH BÉARNAISE SAUCE
- HOMEMADE COCKTAIL SAUSAGE ROLLS WITH TOMATO RELISH
- SMOKED SALMON AND CREAM CHEESE MINI BAGELS WITH FINELY CHOPPED CHIVES
- BRUSCHETTA WITH FRESH TOMATO AND BASIL SALSA (V)
- VIETNAMESE SPRING ROLLS WITH FISH, CARROT AND VINEGAR SAUCE (V)
- OYSTER SHOOTERS -BLOODY MARY OYSTER SHOOTERS WITH A STICK OF CELERY
- ROAST CHICKEN, SPRING ONIONS AND MAYONNAISE SANDWICHES ON GRAIN BREAD
- STEAMED JAPANESE STYLE GYOZA WITH RED VINEGAR AND GINGER SAUCE
- MALAYSIAN CHICKEN SATAY WITH PEANUT SAUCE
- TRIO OF MEDITERRANEAN DIPS WITH TURKISH BREAD & CRISP VEGETABLES (V)
- BABY CHICKEN AND LEEK PIES WITH ROASTED RED PEPPERS
- POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI
- TRIO OF STEAMED ASIAN DUMPLINGS WITH DIPPING SAUCES

- GOATS CHEESE AND CARAMELISED ONION TARTLETS (V)
- FRESHLY SHUCKED OYSTERS WITH GINGER CORIANDER AND CHILLI SAUCE
- SEMI-DRIED TOMATO PATE WITH BOCCONCINI AND BASIL EN CROUTE (V)
- MOROCCAN VEGETABLE PUFFS - VEGETARIAN PASTRY ROLLS WITH A TWIST (V)
- TOMATO CONFIT, OLIVE AND ANCHOVY TARTS (V)
- SCALLOPS IN THE HALF SHELL WITH MINT AND GINGER SALAD
- SWORDFISH SKEWERS WITH PRESERVED LEMON AND LEMON THYME
- MONGOLIAN LAMB SATAY
- BABY LAMB CUTLETS WITH A MINT YOGHURT DIPPING SAUCE
- MINI GOURMET PIZZAS:
 - FETTA AND SPANISH ONION (V)
 - BASIL PESTO AND BACON
 - SEMI DIED TOMATO, GOATS CHEESE AND PINE NUTS,
 - HOT SALAMI AND ROASTED RED PEPPERS
- BABY HOT DOGS:
 - DEBRICINER CHIPPOLATAS WITH ENGLISH MUSTARD
 - WEISSWURST WITH BUSH TOMATO CHUTNEY
- MINI CHAR SUI BAO - STEAMED BBQ PORK BUNS
- MUSHROOM RAGOUT TARTLETS WITH SALSA VERDE
- MINI PRAWN COCKTAILS SERVED IN A SHOOTER GLASS
- CEVAPCICI - TRADITIONAL EUROPEAN SKINLESS SAUSAGE
- MINI PIES
 - BEEF
 - CURRY
 - CHICKEN & VEGETABLE
- SEARED RARE TUNA WITH WASABI MAYONNAISE
- BABY CHEESEBURGERS WITH ROCKET, CARAMELISED ONIONS AND TOMATO RELISH
- THAI FISH AND NOODLE CAKES WITH A SWEET CHILLI DIPPING SAUCE
- ASIAN MARINATED PRAWNS ON SKEWERS
- MINI ASIAN NOODLE BOXES - HOKKIEN NOODLES WITH CHICKEN OR VEGETARIAN
- FISH AND CHIPS IN A CONE - RED EMPEROR WITH SHOE-STRING CHIPS
- CHERRY TOMATO, BOCCONCINI AND OLIVE SKEWERS
- ARTICHOKE TARTS DRIZZLED WITH LEMON OIL
- SPOON FOOD - DELICIOUS MORSELS SERVED ON SMALL CHINESE SPOONS
 - SAN CHOI BAO - PORK, CHICKEN OR SEAFOOD ON A CHIFFONADE OF LETTUCE
 - FRESH COFFIN BAY OYSTERS WITH A WEDGE OF LIME AND SHAVED NORI
 - STEAMED ASIAN DUMPLINGS: PEKING DUCK WONTON, PORK AND CHESTNUT SUI MAI, HAR GAW - PRAWN DUMPLINGS, CHAI GAU - VEGETABLES DUMPLINGS