

# 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
- TRIO OF MEDITERRANEAN DIPS WITH TURKISH BREAD

***Individual cost: \$9.25***

***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

***Individual cost: \$19.50***

***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

***Individual cost: \$5.65***

***Coffee, Tea and Mints***

***Price per Person: \$31.15 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 \$40.15 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
- SMOKED SALMON AND CREAM CHEESE 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
- MEDLEY OF ROASTED ROOT VEGETABLES
- CAESAR SALAD
- BABY SPINACH, CHERRY TOMATO AND MUSHROOM SALAD WITH A SWEET BALSAMIC DRESSING
- BASKETS OF CONTINENTAL BREADS AND ROLLS
- CONDIMENTS

## *Dessert: selection of four*

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

*Coffee and tea served with mints*

*Price per person \$53.25 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: \$61.25 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 80 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
  - BABY FRUIT TARTLETS
  - CANNOLI
  - MINI CHOCOLATE / COFFE ECLAIRS
  - CHOCOLATE-DIPPED PROFITEROLES
  - HONEY ALMOND SLICE
  - VANILLA SLICE
  - STRAWBERRIES - WITH BLACK SAMBUCCA AND FRESH CRACKED PEPPER
- PERCOLATED COFFEE, TEA AND MINTS

***Price per Person: \$44.50 inclusive of GST***

***Maximum number of guests: 80***

***Extra Cruise Time 75c per person per ½ hour***

# *Fingerfood and Cocktail Parties*

## *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
- CURRIED VEGETABLE SAMOSAS WITH SWEET SOY SAUCE
- HERB-CRUMBED STRIPS OF CHICKEN BREAST WITH OUR FAMOUS CHILLI PLUM SAUCE
- FLAME-GRILLED MEATBALLS WITH FRUIT CHUTNEY
- BABY HOT DOGS
  - DEBRICINER CHIPPOLATAS WITH ENGLISH MUSTARD
  - WEISSWURST WITH BUSH TOMATO CHUTNEY
- FISH GOUJONS - LIGHTLY BATTERED RED EMPEROR WITH TARTARE AND LEMON
- TRIO OF MEDITERRANEAN DIPS WITH TURKISH BREADS
- VARIETY OF GOURMET PIZZA PIECES
- COFFEE, TEA AND MINTS

*Price per person \$27.25 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
- TRIO OF MEDITERRANEAN DIPS WITH TURKISH BREADS
- 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 \$31.15 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 \$40.15 inclusive of GST***

***Extra Cruise Time 75c per person per ½ hour***

### *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
- Spicy Thai Chicken Puffs served with a Sweet Chilli Sauce
- Baby Lamb Cutlets with a Mint Yoghurt Dipping Sauce
- Goats Cheese and Caramelised Onion Tartlets (v)
- Asian Dumplings served on Chinese Spoons
  - Peking Duck Wonton
  - Pork and Water Chestnut Suimai
  - Choi Gau-Vegetable Dumplings (v)
- Mini Gourmet Pizzas
  - Fetta and Spanish Onion (v)
  - Basil Pesto and Bacon
  - Semi died Tomato, Goats Cheese and Pine Nuts (v)
  - Hot Salami and Roasted Red Peppers

#### ***Grazing table: Served from the grazing table by our chef***

- Japanese Delicacies
  - California Rolls     - Tuna and Avocado Reverse Rolls
  - Hosomaki Rolls     - Green Tea Noodle Rolls (v)
  - Sashimi             - Yukuri Balls (v)
  - Nigiri Rolls (v)     - Temaki Vegetarian Cones (v)
- Coffin Bay Oysters with Ginger Coriander and Chilli Sauce
- Mushroom Ragout Tartlets with Salsa Verde (v)
- Rice Paper Rolls with Prawn and Pork
- Tomato Confit, Olive and Anchovy Tarts (v)
- Roast Chicken, Spring Onions and Mayonnaise Sandwiches on Grain Bread

***Desserts:***

- Local and Imported Cheeses with Dried and Fresh Fruits, Crackers and Wafers
- Baby Fruit Tartlets
- Cannoli
- Mini Chocolate/Coffee Éclairs
- Chocolate-Dipped Profiteroles
- Honey Almond Slice
- Vanilla Slice
- Strawberries - with Black Sambucca and Fresh Cracked Black Pepper
- Freshly Brewed Coffee and Tea served with Almond Bread

***Price per person: \$51.70***

*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 - VEGETABLE DUMPLINGS