

288 MOcktail A

Bite Size...

Non Moving...

- Moroccan Marinated Picholine & Niçoise Olives
- Mixed Nuts with Curry & Kaffir Lime Leaves

Teasers...

- Pacific Rock Oysters > White Onion & Jalapeño Salsa
- Roquefort, Walnut & Buck Wheat Crêpe with Apple

Skewered...

- Chicken & Shi Meji Mushroom Terrayaki
- King George Whiting Tempura with Spicy Ginger & Tomato Syrup

Crispy...

- Vegetable Spring Rolls > Sweet Chili Sauce
- Crispy Tandoori Shrimp Rolls & Raita Yogurt

Stone Floor Oven...

- Leek > Nutmeg & Hickory Smoked Bacon Mini Filo Quiche
- Mini Pizza with fresh Vine Tomato, Oregano & Mozzarella di Buffala

Sweet Temptations...

- Chocolate & Poppy Blossom Bloom Marsh Mellowes
- Bitter Chocolate Dipped Coconut Pyramids
- Cardamom Panna Cotta, Clementine Jell-O & Kumquat Compote

HK\$288 per person per person for two hours,
HK\$78 for each additional hour of food service

By Richard Ekkebus

288 MOcktail B

Bite Size...

Non Moving...

- Moroccan Marinated Picholine & Niçoise Olives
- Mixed Nuts with Curry & Kaffir Lime Leaves

Teasers...

- Foie Gras & Eel Crostini > Home Made Plum Sauce
- Tsarine Potato > Hand-Milked Tasmanian Salmon Roe

Skewered...

- Lamb Koftas > Minted Yoghurt Dip
- Curried Tiger Shrimp Fritters

Crispy...

- Roast Beef > Tomato & Onion Chutney in Puff Pastry Case
- Vegetable Samossa > Coriander & Coconut Dip

Fried...

- Chick Pea & Parmesan Reggiano Fritters with Rouille
- Scallop in Crispy Khatafi > Wasabi Aioli

Sweet Temptations...

- Yuzu Meringue Pies
- Dried Apricot & Cardamon Almond Cakes
- Bitter Chocolate Shot

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