

CHEF  DE LA MESA

UNFORGETTABLE CULINARY EXPERIENCE

PASSED CANAPÉS

OCEAN

Dairy & Gluten Free Options Included

SHRIMP TACO

Crispy Shrimp, Avocado, Pineapple Cilantro Salsa, Yuzu Chilli Aioli

BAJA PESCADO TACO

Beer Batter Telapia, Avocado, Pico de Gallo, Black sesame, Spicy Aioli

CRISPY RICE SALMON

Spicy Salmon Tartar, Crispy Rice, White Ponzu Sauce, Black Sesame

MANGO MINT CEVICHE PURI

Cilantro Lime Dressing, Mint, Mango, Diced Spigola

TRUFFLE LOBSTER ROLLS

Charcol Bun, Citrus Aioli, Truffle Butter sauce

CRISPY CALAMARI CONE

Beer Batter Calamari, Cilantro Lime Aioli

BLUEFIN TUNA CONE

Umami Aioli, Pickled Mango, Sesame Soy, Micro Shiso, Chili

SESAME TUNA TATAKI

Seared Tuna, Sesame Cracker Wasabi Aioli, Micro Cilantro

CAVIAR & LUX BILINI

Red Caviar, Smoked Salmon, Whipped Cream Cheese, Bilini, Dill

TATER TOTS & CAVIAR +\$

Crispy potato tots, Whipped crema, Black caviar, Fresh Chives

EAST COST OYSTERS +\$

Chili Shallot Vinaigrette, Lemon

CRISPY SEABASS & CAVIAR +\$

Beer batter seabass, Cilantro Lime aioli and Black Caviar



LAND

Dairy & Gluten Free Options Included

CRISPY CHICKEN SLIDERS

Beer Batter, Chipotle Aioli, Cabbage Slaw, Sesame Brioch

PULLED BEEF TACO

Pull Apart Beef Birisket, Garlic Aioli, Micro Cilantro, Pickled Onion

CHICKEN TANDOORI SKEWERS

Tandoori Spiced Chicken, Coconut Yogurt, Micro Cilantro **BISCOFF**

MORROCAN BEEF CIGARS

Spiced Mints beef, Pine nuts, Tahini, Fresh Parsley

CHICKEN PARMIGIANA SLIDERS

Italiano Crust, Melted Poblano, Pesto Aioli, Tomato Marinera

DUKKAH LAMB CHOPS

Egyptian Spice Rub, Date Honey, Malden Salt

MINI LAMB KEBABS

Beef & Lamb, Dill Tzatziki, Pomogranet

FRENCH BRIE SLIDERS

Charcole Sesame Buns, Melted Brie, Caramelized Onions

WAGYU SELECTION

WAGYU NIGIRI

Sticky Rice, Toured Wagyu Tenderloin, Sesame Yuzu Glaz

WAGYU CARPACCIO

Truffle Garlic Aioli, Pesto, Olive Tapanade, Parmesan

WAGYU TRUFFLE TARTAR

Charred Brioché, Truffle Garlic Aioli, Parmesan, Chives

WAGYU MINI SLIDERS

Sesame Brioch, Mac Sauce, Caramelized Onions, Pickles

GARDEN

Dairy & Gluten Free Options Included

WHIPPED CAPRESE

Whipped ricotta, tomato chutney, pesto, micro green

POTATO CIGARS

Crispy Mash Roll, Marinera Sauce, Garlic Aioli, Micro Greens

HONEY FETA CRUNCH

Feta Phyllo, Honey Glaze, Bee Pollen, Sesame, Pomogranate

TOMATO BALSAMIC BRUSCHETTA

Feta, Blistered Cherry Tomatoes, Basil, Balsamic Reduction

TRUFFLE GRILLED CHEESE

Brioche Bread, Truffle Aioli, Cheddar Cheese, Tomato Jam, Herb Butter

WILD MUSHROOM ARANCINI

Pomodoro, Four Cheese Bland, Wild Mushrooms, Garlic Aioli

PESTO CAPRESE ARANCINI

Basil Tomato Risotto, Four Cheese Pesto, Pomodoro Sauce

MELTED FIG JAM BRIE

Truffle, Honey, Brie, Pistachio, Candy Figs, Apples, Malden Salt

ASIAN SESAME CAULIFLOWER

Battered Cauliflower, Sweet Chilli, Teriyaki Sauce, Pickled Scallions

CORN POLENTA TARTLET

Mushroom Crema, Grated Truffle, Parmesan, Shiitake Mushrooms



PLANTS VEGAN

Dairy & Gluten Free Options Included

BUTTERNUT SQUASH TART

Butternut Squash Crema, Candies Pecans, Vegan Feta

FIG JAM MELTED BRIE

Date Honey, Apples, Pistachio, Candied Figs

TRUFFLE FRIES CONE

Crispy French Fries, Truffle, Vegan Parmesan, Chives

CRISPY AVOCADO RICE

Avocado, Pickled Mango, Ginger, Ponzu Aioli

TRUFFLE GRILLED CHEESE

Brioche Bread, Truffle Aioli, Cheddar Cheese, Tomato Jam, Herb Butter

CRISPY GYOZA

Vegetable Gyoza, Sweet Sesame Glaze, Pickled Red chillis

WILD MUSHROOM ARANCINI

Pomodoro, Four Cheese Bland, Wild Mushrooms, Garlic Aioli

VEGAN SLIDERS

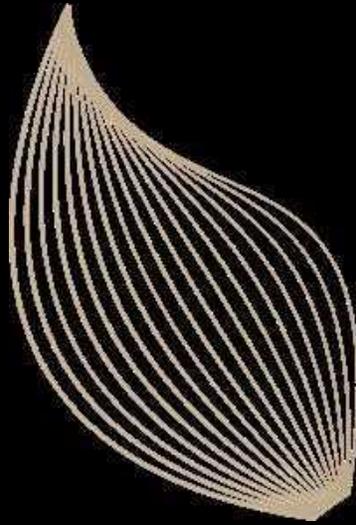
Beyond patty, Mac Sauce, Tomato, Pickles, Sesame Buns

SAMOSA

Lentil Samosa, Herb Chutney

CRISPY CAULIFLOWER

Battered Cauliflower, Sweet Chili, Teriyaki Sauce, Pickled Scallions



CHEF  DE LA MESA
UNFORGETTABLE CULINARY EXPERIENCE

LIVE FOOD STATIONS

SHAWARMA STATION

LIVE CHEF

MEAT SELECTION:

- CHICKEN SHAWARMA
- BEEF SHAWARMA
- MIX

SELECTION OF TOPPINGS:

- Hummus
- Tahini
- Amba Aioli
- Hot Sauce
- Garlic Sauce
- Pickles
- Fresh cucumber and tomato salad
- Fresh parsley



PUB STYLE SLIDER BAR

CHEF'S PREMIUM PUB STYLE MENU: CHOOSE 2

WAGYU BEEF SLIDERS

Truffle aioli | Pickles | Tomatoes | Crispy onions

FRENCH BRIE SLIDERS

Onion Jam Aioli, Melted Brie, Fresh Arugula, Tomatoes

CHICKEN MAC SLIDERS

Big Mac aioli, Cheddar Cheese, Pickles, Tomatoes

CRISY CHILLI CHICKEN SLIDERS

Crispy Breaded Chicken, Sweet Chili aioli, Lettuce,
Tomatoes, Pickles

CHICKEN PARMIGIANA SLIDERS

Italian Breaded Chicken, Eggplant, Tomato Basil Sauce,
Melted Poblano

All sliders are served with a side of French Fries

Montreal POUTINE BAR

CLASSIC POUTINE

Gravy | French Fries | Cheese Curds

KOREAN GALBI POUTINE

Galbi Sauce | Short Rib | Pickled Shallots | Cheese Curds |
Spicy Mayo Aioli

LOBSTER CAVIAR POUTINE

Butter Poached Lobster | White Truffle Cheddar Gravy |
Black Caviar | Chives



TACO BAR

TOPPINGS:

Avocado Pure Cabbage
Slaw Chipotle Aioli
Chimichurri Pico de Galo
Salsa Garlic Aioli
Cilantro Chili Aioli

CHOOSE TWO

Baja Pescado (Fish)
Pollo Asado (pulled chicken)
Carne Asado (Brisket)
Verdura Asada (PB)



BAO BAR

CHOOSE TWO

KFC Crispy Chicken

Red Cabbage Slaw Boston Lettuce Spicy Aioli

Korean BBQ Pulled Beef

Carrot Chilli Slaw ,Boston Lettuce
Garlic Aioli

A5 Wagyu Bao

Chimichurri ,Cilantro Garlic Aioli

Crispy Cauliflower (PB)

lime aioli, charred corn, vegan feta



PASTA STATION

CHOOSE TWO

Penne Ala Vodka

Truffle Cream & Mushrooms

Tomato Basil Burrata

Pesto Cream

Aglio e Olio

RISOTTO STATION

CHOOSE TWO

Truffle Mushroom Risotto

Lobster Saffron Risotto

Lemon Pea Risotto

PIZZA STATION

CHOOSE TWO

Margherita

Truffle Mushroom Bianca

Pesto Pistachio Honey

Sweet Onion Goat Cheese



SUSHI BAR

LIVE CHEF

CHEF'S PREMIUM MENU:

- SASHIMI SELECTION BASED ON SEASON

Signature Rolls

Classic Rolls

Tempura Rolls

Pieces Sashimi

Pieces Nigiri Includes

Dojo Rolls,

Shrimp Maduro Roll

Coconut Shrimp Rolls

Miami Roll,

Seared Salmon Roll,

Salmon Mango Rolls

Spicy Tuna Roll

Crab Salad Roll

JB Tempura Rolls

Pieces Sashimi: salmon, tuna, hamachi

Pieces Nigiri: salmon, tuna

MENU CHANGES SEASONLY



CAVIAR SERVICE

Market Price - \$\$\$\$

SERVING STYLE
CAVIAR STATION
OR
STROLLING CAVIAR STATION

BLACK CAVIAR SELECTIONS:

OSSETRA Black Caviar
KALUGA Black Caviar
BELUGA Black Caviar

ACCOMPANIED BY:
Mini Blinis
Potato Chips
Gold Sour Cream Espuma

PREMIUM ADD ON SELECTIONS: \$\$\$

Mini Crispy Chicken & caviar

Truffle Lobster Rolls & Caviar

Truffle Grilled Cheese & Caviar

Mini Creme Fresh Doughnuts & Caviar

East Cost Oyster & Caviar



CHEF'S SIGNATURE PLATES

An interactive culinary experience showcasing the artistry of our chef's team. Guests can savor a selection of elevated mini entrees, each thoughtfully crafted to highlight the flavors and techniques of Latin, Asian, and Mediterranean cuisines. Perfectly portioned for tasting, each dish delivers a refined and memorable bite.

FROM THE SEA

Seared Ahi Tuna with Mango Salsa & Cilantro Oil

Miso-Glazed Black Cod with Wild Mushrooms & Sautéed Spinach

Seared Chilean Sea Bass with coconut Red Curry Sauce

Charred Sea Bass with Olive Tapenade & parsnip puree

Herb-Crusted Salmon with Lemon Beurre Blanc

FROM THE LAND

Lamb Chops with Szechuan Au Jus

Slow-Cooked Short Rib with Saffron Jewelled Rice

Chicken Satay with Green Curry Sauce & Bay Leaf Rice

Steak and Fries with Truffle Aioli

Wagyu Striploin with Truffle Mash & heirloom carrots

Moroccan-Spiced Lamb Shoulder with Couscous & Preserved Lemon



CARNIVORE MEAT SHOW

Our exclusive Carnivore show is an interactive meat carving performance. A unique Brazilian meat Show featuring the best Japanese & Australian meat cuts from dry aged Tomahawks to A5 Wagyu.

What does it include:

2 specialty meat cuts

1 side dish

Special Effects

Please contact for more information



FEAST EXPERIENCE

An interactive Feast experience featuring authentic Middle Eastern
| Italian dishes, prepared à la minute by our chef team.

MIDDLE EASTERN SPREAD

MENU SELECTIONS:

Mains:

Beef Tanjin
Sumac Roasted Chicken
Moroccan Fish
Lamb Shanks
Beef Kebabs
Roasted Short Ribs
Live Shawarma

Sides:

Jewelled Saffron Rice
Lemon Herb Couscous
Zaatar Baked Potatoes
Roasted Heirloom Carrots
Honey Paprika Sweet Potato Squash Medley
Roasted Green Vegetables

Salads:

Crispy Fattoush Salad
Mediterranean Salad
Chopped Salad
Tabouleh Salad

Spreads and Platters:

Truffle Hummus
Honey Pistachio Labneh
Roasted Eggplant Baladi
Roasted Matbucha | Muhammad
Assortment Beef and Potato Cigars
Crispy Cauliflower and Artichoks
Falafel Platter
Dolma Platter
Pita | Zattar Laffa | Mini Lahmajun bread Platter

ITALIAN SPREAD

MENU SELECTIONS:

Fresh Pasta:

Penne A la Vodka
Truffle Mushroom Cream
Charred Corn Gnocchi
Penne Arrabbiata
Butternut Zuca Ravioli
Live Risotto

Live Pizza:

Mushroom Bianca Pizza
Pesto Buratta Pizza
Margherita Pizza
Spicy Soppresata Pizza

Salads:

Caprese Salad
Caesar Salad
Bocconcini Salad
Honey Beet Ricotta Salad

Platters:

Charcuterie Platter
Fritto Misto Di Mare Platter
Balsamic Pesto Burattini Platter
Grilled Vegetable antipasti Platter
Chicken Parmigiana Platter
Carpaccio Di Manzo Platter
Lamb Spiduchi Platter
Crispy Chicken Parmigiana Sliders
Arancini Balls
Tomato Basil Bruschettas
Charred Branzino Filets



STROLLING STATIONS

INTERACTIVE CANNOLIS

RASPBERRY RICOTTA | PISTACHIO CREMA
CHOCOLATE CHIP VANILLA | CHOCOLATE BACCIO

INTERACTIVE TIRAMISU

CLASSIC TIRAMISU | PISTACHIO TIRAMISU

INTERACTIVE BOMBOLONI

CUSTARD CREAM | PISTACHIO CREAM | NUTELLA CREAM

