



# Holiday Menu

### - Passed Hors D'oeuvres -

## OYSTER BAR ON ICE \*Presented as a station

The best East Coast Oysters available
Shallot mignonette, fresh horseradish,
classic cocktail sauce, tabasco/fresh lemon
\*Add crispy cold jumbo shrimp for an extra fee

#### TUNA BOMBS (OUR ROCK STAR)

Panko crusted deep fried rice cakes, wasabi guacamole topped with sushi-grade saku tuna, marinated lightly in soya and sesame oil, a touch of spicy mayo, pickled ginger, green onions and sprinkled with toasted sesame seeds

#### ISLAND STYLE COCO SHRIMP

Fresh mango, sweet chilli dipping sauce

#### GOURMET GRILLED CHEESE/TOMATO JAM DIP

\*Pick one or two, mini sour dough bread rounds

- Creamy brie cheese, caramelized pear
- Portobello mushroom, prosciutto, smoked mozzarella
- Bacon jam, double smoked bacon, aged white cheddar

#### WATERMELON FETA BITES

Drizzled in pomegranate molasses, garnished with fresh mint

#### CRISPY YANGNYEOM CHICKEN BITES

Korean sweet and spicy crispy fried organic chicken, sesame leaf and sesame seed garnish on a spike

#### CHICKEN CAFREAL

Skewered on sugar cane, organic thighs marinated in "green" spice paste, mint, coriander, green chilli, black pepper, roasted onion, coconut, avocado crema garnish



#### SHRIMP TOAST BITES

Sesame crust, kewpie mayo

#### STEAK DINNER BITE

Seared wagyu, tater tot, truffle creme fraiche, chives

#### **WRONG SIDE UP**

Prosciutto tart, whipped goat cheese, fresh pear, brown butter brioche bread crumbs, aged balsamic

#### FLAMBE TEQUILA SHRIMP TOSTADA

Tequila flambeed shrimp tossed in chef's chilé spice mix on a corn tostada, with fresh guacamole and lime squeeze

#### LAMB CHOP TAMARINDO

Locally sourced grilled and finished in the oven, tamarind glaze, cut from the rack and served "lollypop" style

#### "PRAISE THE BRAISE" SHORT RIB SOPÉS

Slow braised imported short rib, frijoles adobados, habanero-kissed pickled onions, chopped lettuce, queso fresco, served on a "sopé" crispy corn pancake

#### MEXICAN STREET CORN "ESQUITE" STYLE

Mexican street corn, cut from the cob, lime/jalapeño crema, fresh lime, guajillo, chipotle and arbol chile powders, queso cotija, cilantro can be on the cob too

#### BEAN AND POTATO FLAUTAS/TACITOS

Crispy rolled tortillas filled with perfectly seasoned potatoes and beans with a kick, crumbled cotija cheese, sour cream, roasted tomato salsa, habanero pickled red onion garnish

#### **PORTOBELLO SLIDERS**

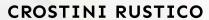
Marinated in garlic, fresh basil, and balsamic, grilled and served on a brioche bun with goat cheese, arugula

#### **CLASSIC CRISPY SPRING ROLLS**

Hand rolled in our kitchen, served with peanut, tamarind, or sweet chile dipping sauce

#### **CLASSIC BRUSCHETTA**

Fresh chopped tricolour tomatoes mixed with fresh basil, olive oil, garlic, pesto, painted on crunchy crostini



Pesto painted toasted rustic bread, snowy goat cheese, asparagus, arugula chiffonade, homemade kefir lime oil

#### FOREST MUSHROOM CROSTINI

Sautéed mixed mushrooms with fresh rosemary and thyme, mascarpone cheese, truffle salt

#### **CAPRESE CROSTINI**

Buffalo mozzarella, tomato and fresh basil, pesto painted crostini, vinaigrette drizzle, aged balsamic

#### **NGANGA STEAK TARTAR**

Hand chopped beef tenderloin, shallot, gerkin, dijon, tabasco, capers, garlic aioli, quail egg top (optional), crostini

#### BITE SIZE SMOKED SALMON ROSTI

Mini latka style potato with creme fresh and smoked salmon, garnished with shaved ten onion, lemon and capers

#### MINI BAJA FISH TACOS

Crispy beer battered mahi mahi in corn tortillas, with a mango pico de gallo and guacamole

#### **BAKED BRIE BITES**

Crispy filo mini, ripe brie, blood orange marmalade, candied pistachio cranberry molasses drizzle