



SAMPLE MENU

FISH OPTIONS

CRAB TARTLETTES, LIME GEL, CORRIANDER

TERIYAKI SALMON BITES, SESAME SEED

SALMON MOUSSE, SMOKED SALMON, CAVIAR, CHIVE BELINIS

TEMPURA MONKFISH, LEMON AND THYME EMULSION, MICRO BASIL

SMOKED MACKEREL PATE, FOCACCIA CROUTE CHIVE AND GARLIC
CHIVE

TUNA TARTARE, CAVIAR, CURED EGG YOLK, CITRUS AVACADO
CONE

WHITSTABLE OYSTER, PICKLED SHALLOT, FERMENTED CHILLI

THAI CRAB CAKE, FENNEL & CHILLI JAM

DRAGON SUSHI ROLL, TUNA, CRISPY ONION AND MANGO



LUXURY CHEFS

SUSTAINABLE CATERING AND HOSPITALITY