

KITCHEN
LANGUAGE
CATERING



SIT-DOWN

3 COURSE MENU

APPETIZER

MARINATED CRABMEAT WITH MICRO GREENS
With Orange Salad and Lime Dressing

MAINS

ROAST STRIPLOIN OF BEEF WITH GRILLED VEGETABLES
Roasted Potatoes and Sprinkled with Port Wine Reduction

or

BAKED CHICKEN BREAST STUFFED WITH MANGO
With Stewed Vegetables and Butter Raisin Rice

or

SEARED BARRAMUNDI SERVED WITH ROASTED SWEET POTATO
Grilled Vegetables and topped with Light Chives Butter

DESSERTS

LEMONGRASS PANNA COTTA TOPPED WITH SUGAR TORTILLA
Sprinkled with Lemon Rind

3 Course \$45 per pax

Minimum 12 pax

**Prices are subject to 7% GST*

4 COURSE MENU

APPETIZER

SMOKED SALMON PARCEL
Sprinkled with Balsamic Reduction and Yuzu Dressing

SOUPS

PUREE OF WILD MUSHROOMS WITH A DASH OF TRUFFLE OIL

or

ROASTED PUMPKIN PUREE WITH HERB CROUTONS AND BASIL OIL

MAINS

ROAST STRIPLOIN OF BEEF WITH GRILLED VEGETABLES
Roasted Potatoes and Sprinkled with Port Wine Reduction

or

BAKED CHICKEN BREAST STUFFED WITH MANGO
With Stewed Vegetables and Butter Raisin Rice

or

MISO BAKED SALMON ON JAPANESE RICE CAKE
With Sautéed Vegetables and Chilli Oil

DESSERTS

LEMONGRASS PANNA COTTA TOPPED WITH SUGAR TORTILLA
Sprinkled with Lemon Rind

or

STICKY DATE PUDDING TOPPED WITH TOFFEE SAUCE
With Vanilla Ice Cream and Almond Tuile

4 Course \$55 per pax

Minimum 12 pax

**Prices are subject to 7% GST*

5 COURSE MENU

COLD/WARM APPETIZERS

WOOD SMOKED DUCK SERVED WITH SALAD OF CITRUS
With Assorted Cress topped with Basil Infused Oil

or

SEA PRAWNS WITH AVOCADO
With Mango Salsa, Mesclun Salad and Cured Cherry Tomatoes

or

PAN SEARED FOIE GRAS
With Strawberries and Sprinkled with Tomato Infused Oil

or

POACHED LOBSTER TAIL ON COMPRESSED WATERMELON
With Japanese Mushrooms

SOUPS

PUREE OF WILD MUSHROOMS WITH A DASH OF TRUFFLE OIL

or

ROASTED PUMPKIN PUREE WITH HERB CROUTONS AND BASIL OIL

or

BLACK CHICKEN CONSOMME SERVED WITH MUSHROOM WANTON
AND VEGETABLES

MAINS

BRAISED WAGYU BEEF CHEEK WITH GRILLED ASPARAGUS
With Sautéed Vegetables rested on Garlic Mash Potatoes
sprinkled with Shallot Jus

or

BAKED CHICKEN BREAST STUFFED WITH MANGO
With Stewed Vegetables and Butter Raisin Rice

or

PAN SEARED CHILEAN SEABASS SERVED ON RISOTTO
OF VEGETABLES WITH PESTO
With Sautéed Spinach and Cured Cherry Tomatoes

DESSERTS

KAHLUA DARK CHOCOLATE MOUSSE
With Stewed Berries and Chocolate Cigar

or

STICKY DATE PUDDING TOPPED WITH TOFFEE SAUCE
With Vanilla Ice Cream and Almond Tuile

5 Course *\$65 per pax*

Minimum 12 pax

**Prices are subject to 7% GST*

JAPANESE SIT-DOWN

6 COURSE MENU

**CARPACCIO OF SEA SCALLOP,
SASHIMI OF SALMON TROUT AND TUNA**
With Shiso Leaves and Ponzu Sauce

PRAWN & AVOCADO SUSHI
With Crisp of Salmon Skin

ESSENCE OF WILD MUSHROOM
Daikon, Aonori, Dash of Mirin

PAN SEARED FILLET OF CHILLEAN SEABASS
Topped with Almonds, Crisp Leek and Yuzu sauce

GRILLED WAGYU BEEF RUMP
Baked Okinawa Sweet Potatoes and
Vegetable Croquette Ginger Soya with Sesame

or

CHICKEN KATSU
Baked Okinawa Sweet Potatoes, Cabbage
and Carrot Salad with Sesame Dressing
and Vegetable Croquette

ICE YUZU JELLY & JAPANESE MOCHI

6 Course \$95 per pax

Minimum 12 pax

**Prices are subject to 7% GST*

