

Shiok! Kitchen

SK Catering

Curated cuisines, specially catered for every experience





BUFFET/ BUTLER SERVED CANAPES




Catering & Transportation Charges @ \$150+ apply

Optional add on Charges:

Porcelainware, S.steel Cutleries, Juices Glass @ \$4+ per
pax

Chef on Site @ \$150+ per chef per 3 hours

Service Staff @ \$90+ per 3 hours



Luxe Canapes (International)

\$30+ Per item

Choice 6 items per person

Minimum 30 pax

POULTRY

Hainanese Chicken Rice

"Sushi" Fragrant Garlic Rice, Truffle sesame Shoyu, Scallion Relish

Truffle Chicken & Winter Squash Cheese Crouquette
Pickled Onion, Garlic Aioli, Herb Crumble

Roasted Duck Wrap

Hoisin Sauce, Egg Crepe, Cucumber, Carrot, Leek

Pepper Crusted Duck Breast

Picked Cucumber, Fruit Jelly, Kumquat Marmalade

Spice Framed Duck Skewer

Thai Red Curry, Lychee, Cheery Tomato

Chicken Remoulade & Waffle

Cajun Mayonnaise, Jalapeno, Maple Syrup

Turkey Ham & Cheddar Cheese Roll

Truffle Mayonnaise, Gherkin, Farmed Egg

BEEF

Grilled Angus Beef Meatball

Cheddar Cheese, Pomodoro Sauce, Basil Pesto

BBQ Pulled Beef

Brioche Toast, Charred Pineapple, Purple Cabbage

36 Hours Braised Beef Cheek

Potato Confit, Carrot Mousseline, Gremolata

Roasted Grass-Fed Beef Striploin

Bread Toast, Horseradish Crème, Onion Marmalade

Spicy Szechuan Beef Salad

Pickled Cucumber, Black Fungus Salad, Mala Chili

Truffle Beef Stroganoff Vol-Au-Vent

Duxelle Mushroom, Truffle Cream, Burnt Pearl Onion




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FISH

Norwegian Salmon & Crème Cheese Roulade
Beetroot Quinoa, Pickled Cucumber, Baby Asparagus

Tasmania Salmon Rilette
Brioche Toast, Avruga Caviar, Pickled Cucumber

Southern Salmon Coquette
Cajun Spice, Potato, Capers, Citrus Mayonnaise

Smoked Salmon & Dill Mousse
Savoury Basket, Salmon Roe, Capers

Salmon Gravlax
Potato Blinis, Chive Crème, Avruga Caviar

Seared Tuna Nicoise
Guacamole, Tomato Concasse, Quail Egg, Olive Soil

Spicy Tuna & Tobiko Rémoulade
Brioche Toast, Pickled Onion, Olive Soil

Sesame Crusted Tuna Tataki
Chuka Wakame, Wafu Dressing,

SEAFOOD

Crumbed Pacific Scallop
Wasabi Mayonnaise, Tobiko, Purple Cabbage Slaw

Singapore Chili Crab Remoulade
Blue Swimmer Crab, Milk Bun Toast, Cilantro Cress

Spanner Crab Salad
Compressed Watermelon. Balsamic Caviar, Chive

Ocean Prawn Mousse
Focaccia Toast, Ebiko, Kaffir Lime Aioli

Pan Roasted Pacific Scallop
Cauliflower Puree, XO Sauce, Baby Asparagus

Poached Ocean Prawn with Citrus Oil
Guacamole, Pickled Onion, Zesty Cilantro Lime Quinoa




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VEGETARIAN

Oriental Vegetable Salad

Black Fungus, Cucumber, Carrot, Daikon, Black Vinegar Dressing

Vietnamese vegetable Roll

Braised Tofu, Vermicelli, Lettuce, Carrot, Cucumber, Thai Chili Lime Dressing

Forest Mushroom Tart

Savoury Tartlet, Truffle Aioli, Pine Nut Crumble

Pumpkin & Cheese Tartlet

Savoury Tart, Emmental Cheese, Pine Nut Crumble

Grilled "Omimeat" Ball

Pomodoro Sauce, Provençal Vegetable, Gremolata

Chilled Silken Tofu

Century Egg Emulsion, Mock Chicken Floss, Herb Oil

DESSERTS

Italian Panna Cotta with Berries Compote

Tropical Fruit Tartlet with Crème Patisserie

Royal Chocolate Tartlet with Fresh Raspberry and Ginger Soil

Myer Lemon Tart with Burnt Meringue

Osmanthus Jelly with Wolfberries & Logan

Gula Melaka Gateau with Coconut Mousse & Pandan Jelly