

Shiok! Kitchen
Catering

Canapé





Luxe Canapés (International) \$30+ /pax

Choice of 6 items per person. Minimum 30 pax.

Cold Canapé

- Norwegian Salmon Confit
Puffed Quinoa & Kombu, Lemon Confit, Guacamole
- Avruga Caviar Tartlet
24K Edible Gold, Smoked Chive Crème, Savoury Tart
- Tasmania Salmon Rilette
Brioche Toast, Pickled Onion, Tobiko
- Pepper Crusted Duck Breast
Pickled Cucumber, Orange Segment, Puffed Buckwheat
- Blue Swimmer Crab Remoulade
Compressed Watermelon, Balsamic Caviar, Jalapeño
- Smoked Salmon Roulade
Mini Blinis, Chive Crème, Avruga Caviar
- French Duck Rilette
Marcerated Watermelon, Savoury Basket, Kaffir Lime
- Lobster Rémoulade Éclair
Tobiko, Pickled Mustard Seeds, Bisque Aioli
- Baby Abalone & Ebi
Dashi Jelly, Mountain Vegetable, Tobiko
- Furikake Crusted Tuna
Guacamole, Quail Egg, Olive Soil
- Smoked Beef Pastrami
Pickled Mustard, Horseradish, Rye Bread
- Summer Vegetable Roe (V)
Seasonal Vegetable, Shirataki, Tangy Thai Dressing
- Marinated Beetroot Tart (V)
Herb Cheese Mousse, Walnut, Passionfruit Gel
- Cauliflower Flan (V)
Seaweed Caviar, Parmesan Sable, White Truffle Oil
- Field Mushroom Tart (V)
Parmigiano, Truffle Emulsion, Pine Nuts
- Vine Tomato (V)
Stracciatella Cheese, Balsamic Caviar, Basil

Catering & Transportation Fee @ \$150+ per event. Prices does not include prevailing taxes.



Hot Canapé

Chicken Rice “Sushi”

Fragrant Garlic Rice, Ginger Scallion Confit

Fremantle Crab Croquette

Citrus Mayonnaise, Tobiko, Pickled Daikon

Slow Cooked Beef Cheek

Potato Fondant, Onion Jam, Gremolata

Chicken Stroganoff

Savoury Pastry, Field Mushroom, Parmigiano

Barbacoa Chipotle Beef

Brioche Toast, Pickled Beetroot, Petite Pois

Lamb Tikka Vol Au Vent

Sour Cream, Pickled Onion, Puffed Buckwheat

Hokkaido Scallop Gratin

Truffle Salsa, Emmental Cheese, Hollandaise Sauce

Lychee Prawn Ball

Wasabi Mayonnaise, Tobiko

King Oyster Mushroom “Scallop” (V)

Garden Peas, Vegemite, Sriracha Caviar

Sev Puri Spice Potato (V)

Mint Yogurt, Tamarind Chutney, Murukku

“Omnimeat” Bolognese (V)

Herb Polenta, Basil, Parmigiano

Truffle Mushroom Danish (V)

Basil Aioli, Sundried Tomato, Cep Powder

Queensland Pumpkin Tartlet (V)

Feta Cheese, Brazilian Nuts

Omni Musubi (V)

Vegan Spam, Teriyaki, Pineapple Chili Jam



Sweets

Seasonal Chocolate Bonbons & Pralines

*Contain Nuts

Artisinal Handcrafted Macarons

Assorted Chouchous Pastries

Les Tartes Passion Chocolate

*Contain Nuts

Osmanthus Jelly

with Dried Longan & Goji Berries

Mango Panna Cotta & Lychee Boba

with Macerated Berries

Petite Mini Cheesecake

Burnt Meringue Lemon Tartlet

Seasonal Fruit Tart

with Crème Patisserie

Assorted Mini Eclair

Dark Chocolate Mousse

with Crunchy Caramel Bits

Speculoos Tiramisu in Cup

Add on: \$5+ per person BEVERAGE (Choice of 2)

Iced Apple Juice

Iced Orange Drink

Iced Fruit Punch Drink

Pepsi

7-Up