

Cocktail Reception Canape 2023



Classic Canape



1 MINI Burger



2 Ayam Suwir Sambal Matah
Croquette



3 Chicken NANBAN



4 Deep Fried Prawn Bread



5 Vegetable Summer Roll



6 Tuna Oeuf Mayo



7 Pickled Cherry Tomato Tart



8 Smoked Salmon, Green Asparagus
with Quail Egg

Classic Canape

USD20++/per dozen

※ Prices are in US Dollars and are subject to 5% service charge and 10% sales tax for F&B

1. Mini Burger

Whole Wheat Bread, Beef Patty, Lettuce, Cheese, Tomato, Burger Sauce (H)

2. Ayam Suwir Sambal Matah Croquette

Chicken Breast with Sambal Matah, Potato (H)

3. Chicken NANBAN

Deep Fried Chicken, Bread, Lettuce, Sweet & Sour Sauce, Tartar Sauce, Bread Chip (H) (D)

4. Deep Fried Prawn Bread

Prawn Paste, Bread (H)

5. Vegetable Summer Roll

Tomato, Baby Leaf, Fried Bread, Vegan Mayonnaise (H) (D) (V)

6. Tuna Oeuf Mayo

Tuna, Boiled Egg, Mayonnaise, Bread Chip (H) (D)

7. Pickled Cherry Tomato Tart

Cherry Tomato, Maple Syrup, Black Pepper, Coconut, Basil Leaf (H) (D) (V)

8. Smoked Salmon, Green Asparagus with Quail Egg

Baguette, Smoked Salmon, Boiled quail egg, Tomato cherry, Green asparagus (H)

< (H) Halal (G) Gluten Free (D) No Dairy (V) Vegetarian >

※ Menus are subject to change according to seasonality and availability

G o u r m e t C a n a p e



1 One Bite SUKIYAKI



2 Homemade Spicy Pork Sausage Pie



3 King Crab with EDAMAME



4 EBITEN Roll



5 Potato Cigarette with Caviar



6 Roasted Wagyu Beef & Mashed Potato



7 Vegan Cannoli "3 Kinds"

G o u r m e t C a n a p e

USD25++/per dozen

※ Prices are in US Dollars and are subject to 5% service charge and 10% sales tax for F&B

1. One Bite SUKIYAKI

Australian Wagyu Beef, Japanese Tofu, Enoki Mushroom Egg Yolk, Soy Sauce (H)(G)(D)

2. Homemade Spicy Pork Sausage Pie

Homemade Spicy Pork Sausage, Puff Pastry

3. King Crab with EDAMAME

King Crab, EDAMAME, Fried Bread Chip, Garlic Mayonnaise (H)

4. EBITEN Roll

Tuna, Prawn Tempura, Avocado, TOBBIKO, SUSHI rice (H) (D)

5. Potato Cigarette with Caviar

Mashed potato, Caviar, Sour cream (H)(G)

6. Roasted Wagyu Beef & Mashed Potato

Australian Wagyu Beef, Rucola, Mashed Potato, Radish (H)

7. Vegan Cannoli "3 Kinds"

Spicy Tofu, Tahini sauce, Stewed Vege, Mushroom, Avocado, Vegan cheese (H) (D)(V)

< (H) Halal (G) Gluten Free (D) No Dairy (V) Vegetarian >

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Cocktail Reception



Sparkling Wine & Canape

For 30pax	Sparkling Wine 5 bottles + Chef's Canape Selection 4pcs × 30 pax	USD380++
For 50pax	Sparkling Wine 8 bottles + Chef's Canape Selection 4pcs × 50 pax	USD600++

Sparkling Wine & Grazing Board

For 30pax	Sparkling Wine 5 bottles + Grazing Board	USD430++
For 50pax	Sparkling Wine 8 bottles + Grazing Board	USD650++

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