



SPRING INDUSTRY EVENT

MENU

PASSED HORS D'OEUVRES

Soy Marinated Scallop
Japanese rice cake, kimchi mayo, green onion

Chili Lime Coconut Prawn, Puffed Black Rice
Cilantro

Smoked Pork Arepas, Salsa De Aguacate
pickled red onion, cilantro

Moroccan Confit Chicken Panisse
caramelized cauliflower yogurt

Roasted New York Striploin, Caramelized Yogurt
crispy brioche, watercress

Vegan Cauliflower Quinoa Falafel, Black Garlic
pickled vegetables

Vegan Beetroot Tartare, Celeriac Crisp
horseradish, pea tips

DUCK, VEGETARIAN, PORK BELLY BAO BUN STATION

Bao Bun Station
choice of two flavours, house-made steamed buns
pork belly + Szechuan glaze

Korean beef
braised daikon + sriracha
buttermilk chicken
duck + hoisin

POKE CART

Ahi tuna + sockeye salmon poke cart, rice crisp, avocado
Sesame

MINI MEAL STATION

Roasted Atlantic Cod
lemon braised fennel, season

MINI MEAL STATION

Braised Lamb Shoulder, Whipped Feta, Beet Root Jus
organic carrots, chick pea panisse

MILKSHAKE AND DONUT STATION

Milkshakes and Donuts

MINI PLATED STRAWBERRY CHIFFON

MINI PLATED COCONUT PASSION FRUIT PINEAPPLE CAKE

SIGNATURE COCKTAIL

Lime Poptail Cocktail

Passion Fruit Elderflower Mocktail