

# Mod-Asian Set Course



## **Appetizer**

Slow Cooked Salmon & “Otah” Roulade, Asian Slaw, Stuffed Lychee Fritters

## **Soup**

Double Boil Chicken & Oriental Porcini Soup

## **Main Course**

Baked Spiced Cod Fish, Assam Curry Foam  
Baby Bok Choy, “Chili Crab” Seafood Tart, Eggplant Puree

Or

Pan Seared Beef, Beef Rendang Brioche, Pumpkin Puree, US Asparagus  
& Spring Vegetable

## **Dessert**

Coconut Mousse, Mango Parfait, Almond Crumble

## **Beverage**

Gourmet Coffee  
Lavish Bespoke Tea

---

### **CLIENT**

Dinner & Dance Gala Set Course Dinner

### **VENUE**

Capitol Theatre

---

### **THE BRIEF**

It was a East Meet West affair.

Client wanted to serve local food like otah, beef rendang, curry fish in a refined dinner setting. As such, we served them beef done 2 way - Pan-Seared Beef & Beef Rendang Brioche or Baked Spiced Cod Fish, Assam Curry Foam & “Chilli Crab” Seafood Tart.