

Western Canapés



Foie Gras Dome, Port Wine Jelly, Beetroot Meringue

Cauliflower & Truffle Jelly, Savoury Biscuit, Beetroot Gel

Marinated Smoked Eel, Tomato Tart, Trout Roe

Deep Fried Lobster Fritters with “Espuma Batter”, Aioli

Sautee Wild Mushroom Ragout, Potato Foam, Crispy Puffed Rice

Beef Marmalade, Toasted Brioche, Mustard Cream

Chocolate Vibrational

Apple Delice

CLIENT

Luxury Lifestyle Horological Watch Launch

VENUE

Lifestyle Venue @ one of the most sought after address in town

THE BRIEF

Client requested for an underlying touch of sophistication with subtlety, very much in line with the whole concept and branding of the particular brand. Luxurious yet understated. As guests were primarily the who's who in the industry and generally male dominated, the culinary team has curated a canapes menu that is slightly heavy but can still be passed around.

The Foie Gras Dome is lovingly hand made one at a time in a labour of love from the chef.