# FAEAX SCHND X 100 WARDOURST

#### EVENT CANAPÉS & BOWL FOOD MENU

Available for groups of 13 or more.

We recommend selecting 5-10 canapé choices in total, and 3-5 bowls in total.

Minimum order numbers of 15 per canape/bowl food item apply. A pre-order is required a minimum of 2 days in advance.

We can provide canapés and bowls to suit other dietaries on request.

### CANAPÉS | MEAT & FISH

Singapore Chilli Crab Wonton 'Bombs'
Beef Fillet Tataki with Onion Ponzu and Garlic Crisps
Tuna Sashimi Pizza, Blue Fin Tuna, Wasabi Tobiko & Truffle Ponzu
Yellowtail Sashimi with Kizami Wasabi Salsa, Kaffir Lime Mayo and Yuzu Soy
Crispy Seabass Sliders with Tamarind Hot Sauce and Kaffir Lime Mayo

Tuna Tacos
Salmon Tacos
Yellowtail Tacos
Salmon Tataki with Ceviche-Miso and Sweet Onion Salsa
Akami Tataki with Truffle Ponzu

# CANAPÉS VEGETARIAN

Avocado Wonton 'Bombs' (v)
Tofu Tataki with Onion Ponzu and Garlic Crisps (v)
Avocado and Artichoke Pizza, Wasabi Tobiko & Truffle Ponzu (v)
Sweet Potato Sliders with Tamarind Hot Sauce and Kaffir Lime Mayo (v)
Jerusalem Artichoke 'Chopsticks' with a Truffle Ponzu Dip (2 piece per order) (v)
Sweetcorn Kaki-age with Sweet and Sour Ponzu (v)
Meaty Pulled Shiitake Satays with a generous pot of satay sauce to dip (v)

### BOWL FOOD | MEAT & FISH

Fried Baby Squid with a Jalapeno Dip

Rockshrimp Tempura with Creamy Spicy Nam Jim Sauce, Fried Shallots,

Thai Basil and Pickled Chillies

BBQ Pork Belly Buns, Grilled Duke of Berkshire Belly, Amazu Pickles & Peanut Soy Duck Red Curry Donut Buns

Takikomi Gohan - Japanese rice hot pot with Crab and wasabi tobiko Thai Pork Meatballs with Dill, Chili, Shallots and Tamarind Ketchup

## BOWL FOOD VEGETARIAN

Crispy Kale Salad with Goma Ponzu Dressing and Pickled Shiitake (v)

Grains & Greens Salad with a Honey-Soy-Ginger Dressing (v)

Hijiki with Avocado, Fried Tofu and Sesame Soy (v)

Tofu Tempura with Creamy Spicy Nam Jim Sauce, Fried Shallots, Thai Basil and Pickled Chillies (v)

Takikomi Gohan - Japanese rice hot pot with Sake-soy-garlic mushrooms (v)

Nasu Dengaku - Miso-Yaki Aubergine with Caramalised Walnuts & Sancho (ve)

Grilled Hispi Cabbage with Ponzu, Beurre Noisette, Truffle and Dried Miso (v)

