



***Amuse Bouches-Appetizers &
Desserts Menu***



Amuse-bouches/Appetizers

Tikkis with Channa

(Potato cutlets with spicy Chick peas curry)

Dhokla with green sweet-sour chutney

(Savoury yellow or white savory bread seasoned with grated coconut and mustard seeds served with spicy mint-coriander sauce)

Egg/Paneer cheese/Vegetable/Spinach/Spiced bread pakora with mint-coriander chutney

(Chick peas flour croquettes served with spicy mint-coriander sauce)

“Baingan bartha” bruschetta

(Indian style eggplant caviar on mini pita bread)

Samosas in mint-coriander chutney

(Vegetable samosas served with spicy mint-coriander sauce)

Papadum- brushcettas with salsa & coriander

(Small papadums topped with spicy-lemon tomato & red onion and coriander mix)

Rasam-Vadas in Sambhar and Chutneys

(Savoury white lentil flour cakes in a spicy-tangy Southern sauce served with coconut and onion sauces)

Rava Idli in Sambhar & Coconut chutney

(Rice-lentil puffed cakes in a spicy-tangy South Indian sauce served with coconut and onion sauces)

Raitha shots *(Creamy cucumber in yoghurt served in shot glasses)*

Momos *(Indian style vegetable dumplings in hot sour sauce)*



Non-vegetarian

Chicken Tikka skewer with Mint chutney (

*Grilled chicken pieces in mini skewers served with a mildly spicy mint-yoghurt
chutney)*

Tandoori fish/prawn skewer with Mint chutney

*(Grilled Pomfret fish pieces or prawns in mini skewers served with a mildly spiced
mint-yogurt chutney)*

Tomates cerises farcies à la mousse de Roquefort *(Cherry tomatoes stuffed with Roquefort
sauce)*

Petites bouchées de mozzarella et tomates au pesto *(Mozarella and tomato slices in a
pesto sauce)*

Rostis de pommes de terres au saumon et à la crème aux herbes *(Crispy potato cutlets
topped with herbed cream sauce and salmon)*

Salade de chèvre chaud aux noix *(Goats cheese salad on toast with walnut kernels)*

Asperges à la sauce hollandaise *(Asparagus served with a Dutch style butter sauce)*

Soufflé au fromage/champignons

(Asparagus/Cheese/Mushroom soufflé- only for sit down dinners)

Cake aux olives et noisettes

(Olive, nut and cheese loaf for starters)



Quichettes aux poireaux/champignons/courgettes/broccoli/tomates/ coloured bell peppers/fromage de chevre

(Individual Leek/mushroom/zucchini/broccoli/tomato/three colour bell peppers/French goat cheese quiches)

Selection of Pitas –Baked Greek pies

(Spinach and cheese, artichoke, eggplant, bell peppers and ham)

Salata horiatiki *(Country Greek salad)*

Melitzanossalata *(Eggplant salad/dip)*

Revythossalata me Tahini *(Cypriot chick peas with tahini salad/dip)*

Patzaria Salata *(Red bean salad)*

Tzatziki *(Cucumber, yoghurt and garlic sala/dip)*

Domatokeftethes *(Santorini style tomato fritters)*

Tovados *(Avocado on deep fried tofu bread with herbs and lemon)*

Asian salad *(Mixture of local Salad leaves and shoots with a special vinaigrette seasoning)*

Avocado and Pomelo *(Avocado & pomelo salad with lemon vinaigrette dressing)*

Dumplings - spinach, greens, mushrooms or shrimps *(Variety of dumplings to choose from served with special sauce)*

Vietnamese Rice paper rolls

*(Vegetarian or *shrimps with sour chili sauce)*

Pha Goong

(Shrimp salad in Thai herb)



Chilled soups

(A variety of chilled soups served in individual shot glasses or bowls- Gaspacho, Green peas- parsley, carrot-ginger, leek-potatoes, cucumber-buttermilk)

Ceviches – Camarones, pescado or pulpo in flavoured savoury mini-baskets

(Freshly made ceviches of shrimps/white fish or octopus served in home made taco shells or bread baskets)

Fresh salads/dips in Edible spoons

(A variety of dips such as guacamole, pico de galo salsa, spicy shrimp salad served in individual edible spoons)

Fresh Vegetable sticks served with dips

(Fresh vegetable sticks-cucumber, carrots, celery served with a variety of dips such as guacamole, hummus, tzatziki in individual shot glasses)



Desserts

Shots of mango lassi with berries (Creamy mango yoghurt topped with berries)

Shots of mango mousse with berries (Creamy mango mousse with berries)

Iced Cucumber yoghurt (Fresh sweet cucumber yoghurt)

Mango cream with dark chocolate slivers (Mango custard topped with chocolate)

Crêpes au caramel/chocolat/fruits frais à la crème

(Crepes with Caramel/Chocolate/Fresh fruit with cream filling)

Mousse au chocolat (Chocolate mousse)

Gateau périgourdin (French Walnut cake)

Greek Yoghurt topped with honey and pine nuts

(Fresh Whipped Greek yoghurt)

Orange with cinnamon and honey (Morrocon dessert -Orange quarters peeled and marinated in cinnamon and honey sauce)

Fresh Mango and brown rice with vanilla/coconut cream (Fresh mango slices served on a bed of sticky brown rice with vanilla or coconut cream)

Cup- cakes - varied flavours with vanilla cream sauce (Plain/chocolate/fruit cupcakes served with a vanilla cream- “Crème Anglaise”/French custard sauce)

Chocolate truffles –Pistachio/Coconut/White chocolate/Dark chocolate flavoured

Tiramisu Chocolate

(Coffee & vanilla flavoured Tiramisu)

Seasonal fruit skewers

(Fresh seasonal fruit skewers served with a light fruit sauce topping)



Examples of pricing for “Amuses bouches” /finger food) & desserts menu

- Starting from HKD 300 per person for 5 selections -6 pieces per person *
- Three course menu starting from HKD 400 with 3 starters+1 bowl & fork main (a main dish selection from any menu + 1 dessert)

Notes:

- Minimum order of **20** persons
- Prices quoted above include service and utensils.
- Prices may vary depending on the selection of the items and ingredient costs
- 50% deposit to be paid on confirmation of order
- Cancellations three days before the event will incur a 50% cancellation fee
- Additional charges for bartending services
- Service staff will not provide any other service or carry out any other tasks for clients.
- Transport charges will be additional depending on area
- We operate as a private home catering service hence we do not do deliveries

