

SPRING

PREMIUM HORS D' OEUVRES

This seasons selection of 10

(Available March, April, May)

6,800円 Per person

HUMMUS MEZZE

Chickpea Hummus with pita bread crisp, tahini lemon sauce paprika and virgin olive oil

CRUDITE HARVEST

Select freshly cut vegetables & micro greens artfully presented in cups on a base of green herbed ranch dressing.

PICKLED MUSHROOM TARTLET

Filo pastry cup filled with tofu cream cheese roasted marinated mushrooms and pickled red onions.

BEETROOT BRUSCHETTA

Pink beet mousse & marinated pickled beets with a crunchy toasted French bread crostini

BLACK BEAN AVOCADO TOSTADA

Crisp tortilla cup, avocado tofu puree, spicy black beans & coriander leaf.

KALE & SPINACH ARANCINI

Smoky roasted red pepper & garlic aioli.

PANZANELLA

Chopped fruit tomatoes, peaches, cucumbers purple onion, capers & basil with virgin oil and crunchy pangrattato.

STICKY ROASTED CARROTS & QUINOA

Orange maple dressing, lime pickled chili, non dairy yogurt tahini and chopped fresh dill.

LEBANESE LENTIL TABOULEAH

Steamed green lentils with roasted garlic, fresh parsley & mint, lemon, cumin dressing & roasted almonds.

GRILLED PINEAPPLE SATAY

With coconut caramel Sticky peanut sauce, coriander & fresh lime.