



tamarai catering

PAN ASIAN CANAPÉS

SEA FOOD

SERVED COLD

Tom Yum Mussels Shots with crispy shallots and golden garlic

Grilled Sea Bass and bean thread rice paper roll on spoon

Steamed Native Lobster, tomato sambal, in cucumber cup

Wasabi Scottish Salmon, silken tofu mayo, on japanese rice cracker

MEAT AND POULTRY

Thai Chicken Laab Salad, roasted rice powder, in crispy cup

Sweet Tamarind Angus Beef on steam rice dumpling

Reduced Soy Flavored Duck Foie Gras on crispy lotus root

VEGETARIAN

Green And Ripe Mango Rice Paper Roll with mint on spoon

Pickled Enoki Mushroom, shiso cress served on lotus root

SEA FOOD

SERVED HOT

Soft Shell Crab, crispy garlic, served with mustard mayo

Black Tiger Prawn and chopped young ginger skewers with nuoc cham

Caramel and szechwan pepper prawns on spoon

Crispy Scallops On Spoon with wasabi mayo

Pan Fried Salmon with cumin and green pepper raita

Seared Halibut On Spoon with sticky mizo glaze

Garlic Pepper Prawns Cooked in coriander butter



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MEAT AND POULTRY

Corn Fed Chicken Satay with warm peanut sauce

Yakitori Chicken with ginger radish soy

Hoisin Duck Spring Roll with homemade pickled plum sauce

Chicken Dragon Roll, roasted sesame and asian caramel sauce

Thai Red Curry Chicken, spicy basil bouchees

Wok Tossed Steamed Chicken Sui Mai

Duck Foie Gras and tom kha shots

Chilli Beef And Foie Gras Pot Stickers On Spoon

VEGETARIAN

Corn And Mature Cheddar Spring Roll with peanut coriander dip

Herb Tofu Rolls with lemongrass sambal

Wild Mushroom and bird eye chilli garlic bouchees

Vegetable Satay with warm peanut sauce

Panko Crusted Cream Corn Curd, hot garlic sauce

Golden Corn And Water Chestnut Crispy Cup with mustard cress