

## Sweet Love

### Cocktail 1

#### Welcomes Snacks

- Deep-fried Shrimps and Shitake Crackers
- Papadums Bread
- Assorted Salty Nuts
- Corn Chips with Tomato Salsa

#### Canapés

- Crab Meat and Avocado Salad in Crispy Shell
- Pastrami wrapped with Eggplant and Caviar
- Cream of Salmon on Cucumbers
- Thai Beef Salad in Martini Glass
- Brie Cheese and Dried Apricots on Multigrain Bread
- Vegetable Maki Rolls
- Crostini of Grilled Capsicum with Olives and Anchovies
- Roasted Bell Peppers and Herbal Cream Cheese Bites
- Khao Tang Na Tang  
*(Crispy Rice Crackers with Minced Pork and Shrimps Coconut Paste)*

#### Demonstration

- Pan-fried Pork Fillet with Green Pepper Sauce  
Or
- Prague Ham in Bread Crust  
with Fruit Mustard Sauce

*All served with Assorted European Bread Basket*

#### Hot Bites

- Cheese and Mushrooms Savoury Croissants
- Chicken Bites rolled with Canadian Bacon  
Served with Asian Mushroom Sauce
- Minced Curry Beef Pie
- Thai Fish Cake with Spicy Sauce
- Thoong Tong  
*(Crispy Wonton Bags stuffed with Minced Pork)*
- Irish Fish and Chips with Malt Vinegar and Tartar Sauce
- Selection of Pork and Chicken Satays with Peanut Sauce
- Vegetarian Samosas with Tamarind Chutney

#### Desserts

- Hazelnut Chocolate Grissini
- Fruits Cake
- Fried Bomboloni in Crystal Sugar and Cream
- Bites of Tropical Fruits
- Selection of Thai Desserts
- Carrot and Butter Cream
- Chocolate Chips Cheese Cake
- Apple Tart dusted with Cinnamon Powder
- Green Tea Cake
- Strawberry Mousse in Glass  
with Fresh Milk Cream

## Sweet Love

### Cocktail 2

#### **Welcome Snacks**

- Dried Pineapple and Coconut Strips
- Sesame Twists
- Corn Chips with Tomato Dip

#### **Canapés**

- Smoked Duck and Orange Salad in Martini Glass
- Pate of Liver on Bread Brioche
- Spoon of Eggplant Caviar with Pastrami
- Cherry Tomato and Mozzarella Cheese Skewers Pyramid
- Smoked Salmon and Cream Cheese Rolls
- Crostini of Grilled Capsicum with Olives and Anchovies
- Crab and Mango Martini
- Vegetarian Vietnamese Spring Rolls with Tamarind Sauce
- Kratong Thong  
(Crispy Basket with Chicken Filling)

#### **Demonstration**

- Pork Loin stuffed with Dried Fruits wrapped in Canadian Bacon  
Or
- Honey and Mustard Glazed Ham with Apple Sauce

*All served with Assorted European Bread Basket*

#### **Hot Bites**

- Spicy Spanish Sausages in Puff Pastry
- Roasted Spicy Chicken Tulips with Honey and Sesame
- Pork Balls in Sugar Cane Stick with Dipping Sauce
- Chinese Vegetarian Spring Rolls
- Lamb and Bell Peppers Skewers with Herbs Pesto
- Blue Shell Mussels Gratinated with Garlic and Olive Oil
- Selection of Pork and Chicken Satays with Peanut Sauce
- Polenta Tart with Mushrooms Ragout

#### **Desserts**

- Dried Fruits Dipped in Chocolate
- Nut Brownies
- Vanilla Cream Buns
- Bites of Tropical Fruits
- Selection of Thai Desserts
- Fruit Cake
- Marbled Strawberry Cheese Cake
- Yogurt Mousse in Glass with Fruit Sauce
- Sweet Grissini with Sesame Seeds
- Pineapple Tarte Tatin

## Blissful Love

### Cocktail 1

#### Welcome Snacks

- Shrimps and Shitake Crackers
- Vegetable Sticks with Hummus and Tzatziki
- Crispy Home-made Nachos with Salsa and Guacamole

#### Canapés

- Marinated Salmon and Sour Cream on Rye Bread
- Smoked Mussels with Tomato and Onion Relish
- Sliced Hay Tuna in Crispy Cup with Crab Eggs
- Cream Cheese and Herbs stuffed in Cherry Tomatoes
- Khao Tang Na Tang  
*(Crispy Rice Crackers with Minced Pork and Shrimps Coconut Paste)*
- Poa Pia Sod  
*(Fresh Vietnamese Vegetarian Spring Rolls)*
- Crostini of Grilled Capsicum with Olives and Anchovies
- Shrimps and Scallops with Tomato Gazpacho in Martini Glass
- Pastrami Beef with Pickled and Mustard

#### Demonstration

- Baked Red Snapper with Lime and Lemongrass  
Or
- Turkey Breast stuffed with Dried Fruits and Wine Sauce

*All served with Assorted European Bread Basket*

#### Hot Bites

- Small Bites of Chicken Tikka Skewers
- Polenta Tarts with Lamb Ragout
- Vietnamese Fish Cake on Sugar Cane Stick
- Snapper Fillet with Vegetable Ragout
- Thoong Tong *(Crispy Wonton Bags stuffed with Minced Pork)*
- Spinach and Feta Cheese Turnovers
- Chicken and Mushrooms wrapped in Canadian Bacon
- Beef and Chicken Satays with Peanut Sauce
- Vegetarian Samosas with Tamarind Chutney
- Onion and Pontiac Potato Quiche with Melted Cheese

#### Desserts

- Seasonal Fruit Tartlets
- Lime Crusted Pie
- Mini Apple Pie
- Bites of Tropical Fruits
- Selection of Thai Desserts
- Rum Baba
- Duo of Chocolate Mousses in Glass
- Sachertorte *(Viennese Chocolate Cake)*
- Sweet Chocolate Sticks
- Tiramisu

## Blissful Love

### Cocktail 2

#### **Welcome Snacks**

- Nachos with Spicy Salsa and Guacamole
- Assorted Cashew Nuts and Salted Almonds
- Marinated Green and Black Olives
- Cheese Twists
- Balsamic Marinated Pickled Baby Onions

#### **Canapés**

- Shrimps Cocktail in Pineapple
- Pinewood Smoked Salmon with Lilly Capers
- Sheared Crabs and Apple with Mustard
- Shrimps with Banana Blossom and Mango Salsa
- Temaki Rolls
- Kratong Thong  
*(Crispy Basket with Chicken Filling)*
- Cottage Cheese and Cherry Tomato Bites
- Parma Ham wrapped Melon Skewers
- Stewed Mussels  
with Infusion of Kafir Lime and Tomato
- Beef Carpaccio with Asparagus  
and Parmesan Cheese
- Crostini of Grilled Capsicum  
with Olives and Anchovies

#### **Demonstration**

- Rack of Lamb with Star Anise and Chianti Sauce  
Or
- BBQ Pork Ribs with Potatoes and Provençal Herbs

*All served with Assorted European Bread Basket*

#### **Hot Bites**

- Deep-fried Crab Claws with Sauces
- Chicken and Pork Satays with Peanut Sauce
- Mushroom Foil latin
- Vol-Au-Vent with Seafood Ragout
- Spicy Chicken Tulips with Barbequed Sauce
- Skewers of Scallops and Shrimps  
with Cajun Spices
- Salmon Darn with Vegetable Ragout
- Olives and Tomato Pizza
- Vegetable Tempura

#### **Desserts**

- Apricot in Glass with Cream and Almond
- Ivory Chocolate Mousse in Martini Glass
- Tiramisu
- Swam of Chantilly
- Fresh Tropical Fruit Bites
- Crêpe Station with Condiments
- Chocolate Praline and Home-made Cookies
- Passion Fruit filled with Mousse
- Vanilla Angel Cake
- Truffles Crème Brûlée
- Assorted Chocolate Sticks

## Endless Love

### Cocktail 1

#### Welcome Snacks

- Salted Almonds
- Corn Chips with Spicy Salsa
- Fried Papadum Bread
- Vegetable Crudités with Hummus and Eggplant Dip

#### Canapés

- Crostini of Grilled Capsicum with Olives and Anchovies
- Smoked Salmon with Dill
- Grissini wrapped with Parma Ham
- Shrimps with Asparagus in a Small Glass
- Pomelo Salad with Dried Shrimps in Chinese Spoon
- Som Tum Sushi Rice
- Tasmanian Brie with Dried Apricots and Walnuts
- Shrimps and Scallops with Tomato Gazpacho in Martini Glass
- Smoked Duck Breast with Radicchio and Oranges

#### Demonstration

- Roasted Pork Fillet in Puff Pastry with a Duxelles of Mushrooms

*All served with Assorted European Bread Basket*

#### Hot Bites

- Frog Legs in Tempura Batter
- Green Lip Mussels gratinated with Herbs Crust
- Salmon Cake with Ratatouille
- Shrimp and Glass Noodles Spring Rolls with Sweet Chilly Sauce
- Deep-fried Fish Goujonettes with Tartar Sauce
- Vegetarian Quiche Lorraine
- Bites of Turkey with Leeks and Bacon
- Beef and Lamb Satays with Sauces
- Vegetarian Samosas with Chutney and Mint Sauce

#### Desserts

- Raisin Cheese Cake
- Black and White Chocolate Terrine
- Bites of Tropical Fruits
- Selection of Thai Desserts
- Green Tea Cake
- Apple Tart with Cream
- Crème Brûlée with Orange Segment
- Chocolate Stick
- Opera Slice
- Grand Mariner Crepes with Condiments

## Endless Love

### Cocktail 2

#### Welcome Snacks

- Green and Black Olives
- Assorted Cashew Nuts and Salted Almonds
- Corn Chips with Spicy Salsa
- Cheese Twists

#### Canapés

- Shrimps Cocktail in Martini Glass  
with Mesclun Salad
- Norwegian Smoked Salmon with Topico,  
Savoir Cream in a Crispy Vol-Au-Vent
- Alaskan Crab with Caviar Mayonnaise
- Sakoo Sai Moo  
*(Tapioca stuffed with Crushed Peanuts,  
and Pickle Turnip)*
- Scallop with Lime in Cherry Glass
- Kratong Thong  
*(Crispy Basket with Chicken Filling)*
- Beef Carpaccio with Truffle Dressing
- Teriyaki Eel with Apple Salad
- Goose Liver Pate on Brioche Bread
- Lobster with Mushrooms and Sesame Lavash

#### Demonstration

- Oven Roasted Beef Rib Eye rolled with  
Horseradish Sauce and Gravy Sauce  
Or
- Roasted Lamb Legs with Pepper Crust  
and Red Wine Jus

#### Hot Bites

- Spinach and Cottage Cheese Tartlets
- NZ Oyster with Spinach and Cheese
- Seafood Turnovers
- Lamb Fillet on Coconut Braised Vegetables
- Turkey Bites wrapped with Bacon
- Deep-fried Scallops in Bread Crust
- Assorted Satays (Beef, Lamb and Pork)
- Salmon Skewers with Bell Peppers
- Mini Pork Cordon Bleu with Spiced Tomato Sauce
- Savoury Croissants with Duck Confit and Orange

#### Desserts

- Cherry Cream Cheese Cake
- Kiwi Salad with Cream
- Tiramisu
- Swam stuffed with Chantilly Crème
- Fresh Tropical Fruit Bites
- Ice Cream Station with Sauces and Condiments
- Chocolate Truffles and Home-made Cookies
- Strawberry Cream Cake
- Mango Pudding
- Coffee Cream Pudding
- Assorted Chocolate Sticks