



INDONESIAN FLARE

RAW

Smashed Cucumber Salad, Local Persimmon Vinegar, Chinese Spices, Soy
Hamachi Crudo, Black Garlic Ponzu, Kumquat, Crispy Shallot, Cilantro (winter/spring)
Tuna Tostada, Yuzu Koshō, Crispy Shallot, Cilantro (summer/fall)
Oysters on the Half Shell, Yuzu & Shallot Mignonette

GRILLED

Octopus & Potato Skewer, Curry Rémoulade
Grilled Chicken Satay, Peanut Sauce
Grilled Steak Satay, Peanut Sauce
Balinese Pork Belly Satay, Lemongrass & Shallot Relish

FRIED

Pork & Shrimp Lumpia, Little Gem, Pickled Carrot
Mushroom & Vegetable Lumpia, Little Gem, Pickled Carrot
Singaporean Chili Crab Cake, Crab Roe Rémoulade, Celery Leaf
Ginger-Brisket Croquette, Winter Spices

STEAMED

Butternut Squash Wontons, Sichuan Chili Oil & Vinegar, Cilantro (fall/winter)
Pork & Shrimp Shumai, Sichuan Chili Oil & Vinegar, Sesame, Cilantro
Braised Ginger Beef Wontons, Mushrooms, Jus, Celery Leaf
Taiwanese Braised Pork Buns, Steamed Bao, Pickles, Cilantro



BRAISED

Braised Beef 'Semur Stew', Pommes Purée, Chives
Javanese Chicken Curry, Potato Cake

BAKED

Saucijzenbroodje, Pork Sausage Puff Pastry
Pavlova, Baked Meringue, Seasonal Fruit, Berry Purée
Pistachio Butter Cake, Miso Caramel, Earl Grey Crumble
Malted Chocolate Tart, Pecans, Oat Crust, Sea Salt
Yuzu Panna Cotta, Chamomile Crumble, Basil

CANAPÉ PACKAGES

3-Categories \$78 per person

5-Categories \$90 per person

7-Categories \$102 per person

- Price includes one server; one additional server will be added per 20 additional guests.
- Menus can be customized. Please alert us if your guests have food allergies or dietary restrictions, as well.