



## BBQ'S

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### LAND

Chicken & corn kefta with roasted pepper salsa with pistachio  
Slow cooked smoky barbequed brisket  
Barbequed 5 spice Gressingham duck breasts with hoi sin dressing  
Butterflied leg of lamb with rose & ras el hanout with harissa spiked green lentils  
Roast peppered fillet of beef with horseradish sauce

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### SEA

Garlic & lemon tiger prawns  
Grilled mackerel & chermoulah with green bean & preserved lemon  
Banana leaf parcels of sea bass with Asian pesto  
Grilled bream & harissa with coriander, cauliflower "couscous"

## BUFFETS & STATIONS

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### "ZOTTO" STATION

Peashoot, mint & pea  
Porcini & truffle  
Prima Vera vegetable  
Risotto, Farro-sotto or Orzotto theatrically served from a whole wheel of Parmesan  
Ramsons, nettle & wild asparagus  
Butternut squash, pine nut & Gorgonzola  
Zucchini, rocket & organic Sicilian lemon

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### BUILD YOUR OWN TACO BAR

Chicken pibil  
Cajun fish with lime chili & coriander  
Calabaza with soft cheese & caramelised seeds

## BUFFETS & STATIONS

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### BUILD YOUR OWN TACO BAR

Hearts of palm & avocado salad  
7-hour slow cooked pork with mop bucket sauce  
Pico de gallo  
Toasted corn salad  
Guacamole  
Sour cream  
Heritage tomato salsa

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### BANH BAO STATION

Indonesian prawn crackers  
Summer rolls with dipping sauce  
Five spiced duck  
Sticky pork belly  
Miso roast organic salmon  
Korean bulgogi chicken  
Betel leaf & lemon grass beef  
Larb Tofu lettuce rolls  
Sweet potato & Thai vegetable curry  
Kimchi & pickles  
Sriracha, chili jam, hoi sin sauces  
Sweet baby cucumber with cloud mushroom  
Green papaya som tam salad  
Seaweed & sesame salad  
Soba noodles with shitake & edamame with ponzu & furikake

*All of our menus are created uniquely for your event  
These dishes are not set menus but are here simply here to whet your appetite*