

RASEL®

CANAPÉS RECEPTION

MENU





Exclusive Package

- Elegant buffet set-up with biodegradable corn wares
- 1 x compulsory *staff on site for food top-up/plating
* Additional \$150 (\$163.50 including GST)
- Provision of Cordial Beverage
(Choice of Fruit Punch, Iced Lemon Tea or Iced Pandan Lemongrass)
- Transport and catering charges at \$100 (\$109 including GST)

OPTIONAL: (before GST)

- Convert to full butler canapes at \$18+/pax
- Includes butler staff (1:15 guests), plating chef and glassware for beverages)



\$30.00 per pax

\$32.70 with GST

Min 30 pax and above

APETIT

SAVORY *(Please select 3)*

- Baked Otak-otak Flan with Black Fungus Relish
- Smoked Salmon Mousse with Marinated Trout Roe ☆
- Deep Fried Golden Scallop with Citrus Mayo
- Salmon Mi-cuit with Compressed Apple Salad
- Grilled Chicken Slider with Cheddar Cheese ☆
- Hainanese Poached Chicken Roulade with Garlic Chilli ☆
- Smoked Duck And Mango Rice Paper Roll with Hoisin Dressing
- Thai Spiced Beef Tartlet ☆
- Marinated Vine Tomato Tartlet 🍀
- Cold Truffle Infused Capellini 🍀

SWEETS *(Please select 2)*

- Citrus Meringue Tart 🍀 ☆
- Dark Chocolate Mousse Shooters 🍀
- Chocolate Fudge Brownies 🍀 ☆
- Red Velvet Cake 🍀
- Southern Carrot Cake 🍀

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

*(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options*





\$40.00 per pax

\$43.20 with GST

Min 30 pax and above

FLEUR

SAVORY *(Please select 5)*

- Baked Otak-otak Flan with Black Fungus Relish
- Smoked Salmon Mousse with Marinated Trout Roe ☆
- Deep Fried Golden Scallop with Citrus Mayo
- Salmon Mi-cuit with Compressed Apple Salad
- Grilled Chicken Slider with Cheddar Cheese ☆
- Hainanese Poached Chicken Roulade with Garlic Chilli ☆
- Smoked Duck And Mango Rice Paper Roll with Hoisin Dressing
- Thai Spiced Beef Tartlet ☆
- Marinated Vine Tomato Tartlet 🍀
- Cold Truffle Infused Capellini 🍀

SWEETS *(Please select 2)*

- Citrus Meringue Tart 🍀
- Wild Berries Vanilla Panna Cotta Shooter 🍀 ☆
- Assorted Macarons 🍀 ☆
- Chocolate Trio Gateau 🍀
- Dark Chocolate Mousse Shooters 🍀
- Chocolate Fudge Brownies 🍀
- Southern Carrot Cake 🍀

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

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\$50.00 per pax

\$54.50 with GST

Min 30 pax and above

SAVOIR

SAVORY *(Please select 6)*

- o Baked Otak-otak Flan with Black Fungus Relish
- o Smoked Salmon Mousse with Marinated Trout Roe ☆
- o Deep Fried Golden Scallop with Citrus Mayo
- o Grilled Chicken and Mutton Satay with Peanut Sauce
- o Grilled Chicken Slider with Cheddar Cheese
- o Hainanese Poached Chicken Roulade with Garlic Chilli ☆
- o Chicken Tikka Masala Ragout in "Pani Puri" ☆
- o Truffle Forest Mushroom "Pie Tee" ♣ ☆
- o Basil Tomato Bruschetta ♣
- o Marinated Vine Tomato Tartlet ♣
- o Salmon Mi-cuit with Compressed Apple Salad
- o Deconstructed "Pizza"
- o Smoked Duck and Mango Rice Paper Roll with Hoisin Dressing
- o Thai Spiced Beef Tartlet ☆
- o Plum Infused Vine Tomatoes ♣
- o Cold Truffle Infused Capellini ♣
- o Romesco Torta with Chargrilled Asparagus ♣
- o Marinated Lump Crab with Tobiko, Avocado Puree and Seaweed Cone ☆
- o Salmon Terrine En Crouete
- o 72 hours Angus Beef Brisket with Tangy Salsa ☆
- o Roasted Beetroot Hummus with Kyuri and Kale ♣

☆ CHEF'S RECOMMENDATION

♣ VEGETARIAN

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SWEETS *(Please select 3)*

- o Assorted Macarons ♣
- o Chocolate Trio Gateau ♣ ☆
- o Mignardises ♣
- o Citrus Meringue Tart ♣
- o Raspberry Choux ♣
- o Wild Berries Vanilla Panna Cotta Shooter ♣ ☆
- o Myrtille Sable Mille Feuille ♣ ☆
- o Butterfly Bluepea Flower Shooter ♣
- o Wasabi White Chocolate Tart ♣ ☆
- o Glazed Madeleines ♣





\$60.00 per pax

\$65.40 with GST

Min 30 pax and above

CHANDELIER

SAVORY *(Please select 8)*

- Baked Otak-otak Flan with Black Fungus Relish
- Smoked Salmon Mousse with Marinated Trout Roe ☆
- Deep Fried Golden Scallop with Citrus Mayo
- Grilled Chicken and Mutton Satay with Peanut Sauce
- Grilled Chicken Slider with Cheddar Cheese ☆
- Hainanese Poached Chicken Roulade with Garlic Chilli ☆
- Chicken Tikka Masala Ragout in "Pani Puri" ☆
- Truffle Forest Mushroom "Pie Tee" ♣ ☆
- Basil Tomato Bruschetta ♣
- Marinated Vine Tomato Tartlet ♣
- Salmon Mi-cuit with Compressed Apple Salad
- Deconstructed "Pizza"
- Smoked Duck and Mango Rice Paper Roll with Hoisin Dressing
- Thai Spiced Beef Tartlet
- Plum Infused Vine Tomatoes ♣
- Cold Truffle Infused Capellini ♣
- Romesco Torta with Chargrilled Asparagus ♣
- Marinated Lump Crab with Tobiko, Avocado Puree and Seaweed Cone ☆
- Salmon Terrine En Crouete
- 72 hours Angus Beef Brisket with Tangy Salsa ☆
- Roasted Beetroot Hummus with Kyuri and Kale ♣

☆ CHEF'S RECOMMENDATION

♣ VEGETARIAN

*(May contain garlic, onion, egg & dairy product)
Please inform us if you wish to have strict vegetarian options*

SWEETS *(Please select 3)*

- Assorted Macarons ♣
- Chocolate Trio Gateau ♣ ☆
- Mignardises ♣
- Citrus Meringue Tart ♣
- Raspberry Choux ♣
- Wild Berries Vanilla Panna Cotta Shooter ♣
- Myrtille Sable Mille Feuille ♣ ☆
- Butterfly Bluepea Flower Shooter ♣
- Rocher Double Chocolate ♣ ☆
- Citrus Parfait with Osmanthus ♣
- Cempedak Cheesecake ♣ ☆

