

RASEL<sup>®</sup>

# CANAPÉS

RECEPTION  
MENU





## EXCLUSIVE PACKAGE

Elegant buffet set-up with biodegradable corn wares

Mandatory Canapés set up fee at \$165 (\$179.85 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:

\$20/pax for below 100 pax

\$18/pax for above 100 pax

Includes butler staff (1:15 guests), plating chef and glassware for beverages

Complimentary free-flow soft drinks are included with our butler-served

# APETIT

\$30.00 per pax | \$32.70 with GST

Min 30 pax and above

## SAVORY

*(Please select 4)*

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

# FLEUR

\$40.00 per pax | \$43.20 with GST

Min 30 pax and above

## SAVORY

*(Please select 6)*

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

(May contain garlic, onion, egg & dairy product)

Please inform us if you wish to have strict vegetarian options

# SAVOIR

\$50.00 per pax | \$54.50 with GST

Min 30 pax and above

## SAVORY

*(Please select 7)*

- 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
- Jerk Chicken en Choux with Pineapple Relish
- 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 Croute
- 72 hours Angus Beef Brisket with Tangy Salsa 🍀
- Roasted Beetroot Hummus with Kyuri and Kale

## SWEETS

*(Please select 3)*

- Assorted Macarons 🍀
- ☆ Chocolate Trio Gateau 🍀
- Mignardises 🍀
- Citrus Meringue Tart 🍀
- Raspberry Choux 🍀
- ☆ Wild Berries Vanilla Panna Cotta Shooter 🍀
- Butterfly Bluepea Flower Shooter 🍀
- Glazed Madeleines 🍀

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

(May contain garlic, onion, egg & dairy product)

Please inform us if you wish to have strict vegetarian options

# CHANDELIER

\$60.00 per pax | \$65.40 with GST

Min 30 pax and above

## 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

Jerk Chicken en Choux with Pineapple Relish

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 Croute

☆ 72 hours Angus Beef Brisket with Tangy Salsa

Roasted Beetroot Hummus with Kyuri and Kale 🍀

## SWEETS

*(Please select 4)*

Assorted Macarons 🍀

☆ Chocolate Trio Gateau 🍀

Mignardises 🍀

Citrus Meringue Tart 🍀

Raspberry Choux 🍀

Wild Berries Vanilla Panna Cotta Shooter 🍀

Butterfly Bluepea Flower Shooter 🍀

☆ Rocher Double Chocolate 🍀

Citrus Parfait with Osmanthus 🍀

☆ CHEF'S RECOMMENDATION

🍀 VEGETARIAN

(May contain garlic, onion, egg & dairy product)

Please inform us if you wish to have strict vegetarian options

# SAVOURY

Experience the art of taste in every bite.

Our savoury canapés redefine elegance on a platter.

Salmon Terrine En Croute



Thai Spiced Beef Tartlet



Smoked Salmon Mousse with Marinated Trout Roe



Jerk Chicken en Choux with Pineapple Relish



Marinated Vine Tomato Tartlet



Basil Tomato Bruschetta



Grilled Chicken Slider with Cheddar Cheese



# SAVOURY

From classic favourites to creative bites —  
savour every moment with our irresistible canapé selection.



Marinated Lump Crab with Tobiko,  
Avocado Puree & Seaweed Cone

Deep Fried Golden Scallop  
with Citrus Mayo



Baked Otak-otak Flan with  
Black Fungus Relish

Romesco Torta with  
Chargrilled Asparagus



72 hours Angus Beef Brisket  
with Tangy Salsa



Chicken Tikka Masala  
Ragout in “Pani Puri”



Grilled Chicken and Mutton Satay  
with Peanut Sauce



# SAVOURY

A symphony of flavours crafted to impress every palate.

Plum Infused Vines Tomatoes



Cold Truffle Infused Cappellini

Roasted Beetroot Hummus with Kyuri and Kale



Salmon Mi-cuit with Compressed Apple Salad

Smoked Duck and Mango Rice Paper Roll with Hoisin Dressing



Truffle Mushroom" Pie Tee"

Hainanese Poached Chicken Roulade with Garlic Chilli



Photos shown are for illustration purposes only and may not accurately represent the final product.

# SWEETS

Refined. Irresistible. Beautifully balanced. Our dessert canapés are the perfect finale to any occasion.

Glazed Madeleines



Butterfly Bluepea Flower Shooter



Wild Berries Vanilla Panna Cotta Shooter



Citrus Parfait with Osmanthus



Dark Chocolate Mousse Shooters



Chocolate Trio Gateau



Assorted Macarons



# SWEETS

Delicate creations that enchant the senses and leave a lasting impression.

Chocolate Fudge Brownies



Southern Carrot Cake



Red Velvet Cake



Citrus Meringue Tart



Rocher Double Chocolate



Raspberry Choux





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AN ARTISAN  
WEAVER



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