



catch 122

EVENTS 2023

COCKTAIL CANAPÉS EVENT MENU

Select 6 of the canapés and 2 desserts, \$60 per person

Select 8 of the canapés and 3 desserts, \$78 per person

Beef Skewer

Smoked Pork Belly | Bell Peppers | Onion | Motoyaki Dressing

Octopus Skewer

Spicy Aioli | Preserved Lemon

Phyllo Prawns

Filo Wrapped Prawns | Sweet Chili Sauce

Duck Confit Taquitos

Fried Corn Tortilla | Duck Leg Confit | Salsa Verde

Beef Tataki

Brie Cheese | Black Cherry Jam

Ceviche

Corn | Leche de Tigre | Fresh Fish | Cilantro

Pink Scallop Pincho


Prosciutto | Chilli Oil | Mandarin Supreme

Classic Spanish Croquette / Croquetas de jamón

Prosciutto | Béchamel Cream

Chicken Karaage

Sweet Chilli Sauce | Spicy Aioli



*Thai Cabbage Salad (Vegetarian)
Grilled Cabbage | Thai Chili Dressing*

*Spiced Vegetable Samosa (Vegetarian)
Tamarin Sauce*

*Classic Columbian Arepas (Vegetarian)
Cornmeal Cake | Confit Garlic | Avocado*

*Crispy Cauliflower (Vegetarian)
Coconut Turmeric Yoghurt*

DESSERT

*Passionfruit Meringue Tart
Sable Tart | Passion Fruit Curd | Meringue*

*Banana Chocolate Cake
54.5% Chocolate Ganache | Banana Cake | Chocolate Cake |
Caramelized Bananas*

*Mini Cream Puffs
Crispy Choux Shell | Vanilla Chantilly or Nutella Whip*

FAMILY STYLE SHARE MENU ~ \$75

TO START

BRIOCHE

Mezcal tarragon butter | orange compote

BURRATA SALAD

*Cured pesto burrata | seasonal greens | rhubarb |
seasonal fruit | caramelized pistachio | chilli dressing*

MUSHROOM

*Maitake mushroom tempura | black garlic purée | ancho chili |
truffle oil | hummus | tortilla chips*

TO FEAST

CATCH OF THE DAY

*Salmon fillet | clams | prawns | mussels | corn esquites |
grilled seasonal vegetables*

RIBEYE

*Smashed potatoes | pecorino | asparagus | broccolini |
red wine jus*

PAELLA

Spanish rice | saffron | sofrito | garrison of vegetables

TO END

DESSERT PLATTER

Selection of house-made delectable desserts

Individual 3-course Set Menu ~ \$75

FIRST COURSE (choose one)

TUNA TATAKI

Lightly seared ahi tuna | sweet soy sesame dressing | green beans edamame sprouts salad

CAESAR

Romaine | pecorino cheese | tomato | sourdough crumble | classic anchovy caesar dressing

OCTOPUS

Grilled octopus | fingerling potatoes | chipotle aioli | fennel celery salad | ancho chilli jam | house-made 3-chilli powder

SECOND COURSE (choose one)

BAKED FIDEO

Baked house-made fideo pasta | sweet walnut sauce | avocado | tomatoes | goat cheese sherry cream

CHICKEN

Peking-style crispy skin | leg and thigh roll | grilled bok choy | wok fried seasonal vegetables

TONKATSU

Japanese-style breaded crispy pork loin | confit potatoes | motoyaki aioli

CATCH OF THE DAY

Salmon fillet | clams | prawns | mussels | corn esquites | grilled seasonal vegetables

THIRD COURSE (choose one)

ESPRESSO CREME BRULEE

Amaretto almond biscotti

CHOCOLATE

Milk chocolate cake | dark chocolate ganache | white chocolate shard | fresh berries

MILLE FEUILLE

Chestnut mousse | filo pastry

