



# CATERING THE INSIDE STORY

*savoury chef*

## CANAPES

Cured Albacore Tuna  
Radish & Butter  
Peking Style Duck

*Champagne Jean Dalbray Brut*

## FIRST

**Kazu Glazed Scallops**  
pickled napa cabbage, yuzu mayo  
puffed rice furikaki

**Tako Yaki**  
with mushrooms

*2009 Balthasar Röss Schloss  
Reichartshausen Riesling Kabinett, Rheingau*

## MAIN

**Crispy Pork Steak**  
with fish sauce caramel, pickled shallot  
cilantro, spicy crushed cucumber salad  
crispy rice

**Ling Cod**  
with clams and kimchee  
sweet sesame soy potato, spinach  
*2008 CedarCreek Platinum Pinot Noir  
Okanagan Valley*

## DESSERT

**Vietnamese Style Banana Cake**  
with coconut and lime  
**Chinese Five-spice Crusted Profiteroles**  
with vanilla pastry cream & seasonal berries  
**Chinese Snow Fungus & Passion Fruit Gelée**  
on a creamy chocolate mousse  
*2008 Château Bastor-Lamontagne, Sauternes*



Chef  
Taryn Wa  
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