

R:FINE CATERING

OMAKASE MENU · \$280 PER PERSON, MIN 8 GUESTS

SAMPLE MENU

Entrée

Miso-Blistered Tuna Crudo

Stracciatella Cheese, Crispy Wakame, Tamari-Yuzu Ponzu

Korean Beef Tartare

Nashi Pear, Gochujang Sriracha, Jerusalem Artichoke Crisps, Egg Yolk Powder

Compressed Pickled Cucumber

Asparagus, Goat Cheese Mousse, Petite School Prawn, Candied Nuts

Blue Swimmer Crab Tortellini

Saffron Bisque Emulsion, Citrus Pearl, Kaffir Lime Oil

Chinese-Spiced Duck Prosciutto

Manuka Compressed Melon, Lemon Aspen Purée, Micro Salad, EVOO

Seared Canadian Scallop

Pickled Wombok Purée, Speck Bacon

Slow-Confit Tasmanian Salmon

Parsley Cream Sauce, Korean Gnocchi, Green Pea, Fried Shallot, Herb Oil

Main

38-Hour Grass-Fed Beef Short Rib

Potato, Sautéed Greens, Korean BBQ Soy Jus

Sous Vide Wagyu Beef

Charred Pickled Onion, Green Purée, Yuzu Ponzu, Red Wine Jus

Air-Dried Duck Breast

Plum Purée, Wood Ear Mushroom, Red Wine Jus

Herb-Crusted Lamb Rack

Capsicum Purée, Poached Green Shallot, Lamb Jus

Eggplant Steak

Porcini Mushroom Ravioli, Sage Burnt Butter Sauce

Miso-Glazed Poached Fish

Lemongrass Butter Emulsion, Lemon Aspen Purée, Chervil

Dessert

Lemon Pudding

Tarragon Sake Granita, Pickled Blueberry

Dark Chocolate Mousse

Korean Marshmallow, Toasted Kadayif, Berries, Pistachio Gelato

Baked Tart

Desert Lime, Sour Cream, Seasonal Berries

This is a seasonal sample. Your event menu is personally curated by Chef Lyan and sent to you directly.