

## Asian Inspired Family Style Menus [ A ] \* \$49.00/guest

### canapes

#### crab spring rolls

*crisp mini spring rolls with BC Dungeness crab, jicama, carrot and shitake mushrooms with a Vietnamese nuoc cham style dipping sauce*

#### chinese tea egg

*Chinese style free range tea eggs with crispy shallots, red braise mayonnaise and green onion in a chinese spoon*

#### daikon cakes

*crispy rice cakes with daikon and Chinese sausage, pickled shitake mushrooms and micro greens*

#### sesame chicken skewers

*black and white sesame crusted chicken skewer with a sweet lemon miso dipping sauce*

### amuse

#### scallop and melon salad

*cold steamed Qualicum bay scallops, canteloupe and honeydew melon, caviar, ginger and honey mayonnaise*

### appetizer course

#### yee mein

*yee mein with shitake mushrooms and scallions*

#### sauteed rapini

*rapini (an italian green similar to gai lan or a bitter broccoli), tossed with a garlic and oyster sauce*

### main course

#### fragrant jasmine rice

*steamed jasmine rice with crispy shallots*

#### spicy green beans

*green beans sauteed with sambal and garlic*

#### roasted ling cod

*miso roasted ling cod with soy braised honshimeji mushrooms*

#### hong shao rou pork

*Chinese style red braised 'Fraser Valley' pork belly, cooked slowly until meltingly tender in a rich and fragrant sauce, garnished with cilantro and chilli*

## Asian Inspired Family Style Menu [ B ] \* \$68.00/guest

### canapes

#### asian scallop blt

*seared BC Qualicum Bay scallops stuffed with honey'd bacon, cherry tomato, pea sprouts and a ginger miso cream*

#### pork belly buns

*Chinese red braised 'Sloping Hills' pork belly in mini steamed buns, spring onion and red braise reduction*

#### asian crab cakes

*mini BC dungeness crab cakes flavoured with garlic, ginger and galangal with a cilantro cream*

#### fried tofu cubes

*crisp tofu cubes with fried garlic, chili, salt & pepper*

#### peking style duck

*Yarrow Meadow Farms duck, in a ginger crepe roll with a spring onion snap pea salad and chili honey hoisin*

### amuse

#### black bean scallops

*seared 'Qualicum Beach' scallops, black bean beurre blanc, crispy leeks, sauteed spinach, and 'Fraser Valley' bacon*

### appetizer course

#### jellyfish

*sesame flavoured jellyfish, please choose level of spiciness*

#### pork terrine flavoured with Chinese five spice

*inspired by head cheese, chilled appetizer served with pickled ginger*

#### cold braised beef shank

*thin slices of braised beef shank flavoured with star anise and soy, spicy broccoli, pickled baby carrots*

### second course

#### yee mein with crab

*yee mein with ginger cream sauce and BC Dungeness crab*

### main course

#### roasted sable-fish

*miso roasted sable-fish (black cod) with soy braised honshimeji mushrooms*

#### five spice roasted pork shoulder

*five spice rubbed roasted pork loin with a sweet soy glaze*

#### green beans with black bean

*green beans with black bean and garlic*

#### fragrant jasmine rice

*steamed jasmine rice with crispy shallots*