



CATERING MENU  
X'Mas 2019

  
BREAD & BEAST  
KONG



# JOLLY BEAST

\$3,000

Serves 8-10 Guests

## Starters

★ Za'atar Ciabatta 🌿

Dips - Red Date Tahini + Scallion & Black Garlic Pesto

Charred Doh Caesar

Gem Lettuce, Dace Fish Dressing, Candied Ham, Black Beans

## Mains

★ 12lb Turkey

24hr Brined Slow Roasted Whole Turkey Stuffed with Salted Lemon Butter & Fresh Herbs  
- Housemade Cranberry Sauce & Gravy

## Sides

Stuffing

Yun Cherg, Dried Longan, Brioche, Celery, Five Spice

★ Lap Cherg/ Dong Gu Mac & Cheese

Lap Cherg or Chinese Mushroom, Macaroni, Triple Cheese, Cured Egg Yolk, Garlic Crumb

Brussels Sprouts 🌿

Brussels Sprouts, Honey Sherry, Pomegranate

## Dessert

Apple Pie

Classic American Apple Pie

★ = signature 🌿 = vegetarian

# THANKFUL BEAST

\$4,500  
Serves 12-15 Guests

## Starters

★ Lotus Root Chips 🌿

Thin Sliced Lotus Root Chips with Fu Yue Aioli & Scallions

Charred Doh Caesar

Gem Lettuce, Dace Fish, Black Bean, Candied Chinese Ham

★ Za'atar Ciabatta 🌿

Dips - Red Date Tahini + Scallion & Black Garlic Pesto

## Mains

★ 12lb Turkey

24hr Brined Slow Roasted Whole Turkey Stuffed with Salted Lemon Butter & Fresh Herbs  
- Housemade Cranberry Sauce & Gravy

Lamb

Pasta, Bamboo Shoots, Waterchestnut, Bean Curd

## Sides

Stuffing

Yun Cherng, Dried Longan, Brioche, Celery, Five Spice

★ Lap Cherng/ Dong Gu Mac & Cheese

Lap Cherng or Chinese Mushroom, Macaroni, Triple Cheese, Cured Egg Yolk, Garlic Crumb

Yam Potato Mash 🌿

Roast Yam & Potato, Chives, Smoked Paprika

★ Brussels Sprouts 🌿

Brussels Sprouts, Honey Sherry, Pomegranate

## Dessert

★ Pecan Pie

Spiked Bourbon Pecan Pie

★ = signature    🌿 = vegetarian

# A LA CARTE

Serves 8-10 Portions

★ = signature    🌿 = vegetarian

## Starters

★ Za'atar Ciabatta 🌿 Ciabatta, Za'atar	\$88	★ Lotus Root Chips 🌿 Thin Sliced Lotus Root Chips with Fu Yue Aioli & Scallions	\$300
Red Date Tahini 🌿 Chinese Red Date, Tahini	\$148	Charred Doh Caesar Gem Lettuce, Dace Fish Dressing, Candied Chinese Ham, Black Beans	\$480
★ Black Garlic Pesto 🌿 Black Garlic, Charred Scallion, Almond, Ricotta, Olive Oil	\$118	★ Tomato Carpaccio 🌿 Heirloom Tomatoes, Salted Lemon Yogurt, Aged Sweet Vinegar Caviar, Coriander, Plum Salt	\$480

## Mains

★ 12lb Turkey 24hr Brined Slow Roasted Whole Turkey Stuffed with Butter & Fresh Herbs - Cranberry, Green Sichuan Peppercorn, Juju Berry - Baijiu, Orange Peel, Cardamon, GIBLETS	\$1,080	Suckling Pig ½ or Whole Suckling Pig, Kohlrabi, Water Chestnut & Watercress Salad, Dried Plum Compote, Coriander Mustard	\$480/880
★ Brisket 1/2 or Full Portion Brisket, Red Date Demi, Dry Sherry, Cured Soy Egg	\$480/780	Lamb Pasta, Bamboo Shoots, Water Chestnut, Bean Curd	\$880

## Sides

★ Lap Cherg or Dong Gu Mac & Cheese Lap Cherg or Chinese Mushroom, Macaroni, Triple Cheese, Cured Egg Yolk, Garlic Crumb	\$550	Rainbow Carrots 🌿 Rainbow Carrots, Bitter & Sweet Almonds Leche de Tigre, Pickled Green Almonds	\$450
Yam Potato Mash 🌿 Roast Yam & Potato, Chives, Smoked Paprika	\$450	Stuffing Yun Cherg, Dried Longan, Celery, Brioche, Five Spice	\$380
★ Brussels Sprouts 🌿 Brussels Sprouts, Honey Sherry, Pomegranate	\$650	Kola Wings Cola Syrup, Kola Pop Rocks	\$550

## Dessert

Apple Pie Classic American Apple Pie	\$350
★ Pecan Pie Spiked Bourbon Pecan Pie	\$380

## Festive Beverages

★ Mulled Wine Shiraz, Brandy, Citrus, X'mas Spice Mix, Maple	\$380
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THANKSGIVING MENU