



EMPERORS PALACE

THE PALACE OF DREAMS

COCKTAIL MENU

Served between 15h00 and 18h00

Menu (A) R205 - Selection of 3 Cold and 3 Hot

Menu (B) R215 - Selection of 4 Cold and 4 Hot

Menu (C) R235 - Selection 6 Cold and 6 Hot

Selection of Cold Canapés

Smoked salmon, cream cheese, horseradish, caviar, lime, shoots on a blini
Prawn meat, tangy ranch dressing in a glass jar with plastic silver fork
Smoked fish paté, fennel cream aioli, lemon segments in a herb pastry shell
Fried fish, pickle slaw, scallion pancake, pickled ginger, wasabi piped aioli

Mini chicken curry salad wrap, raita
Vietnam's chicken, glass noodle, crystal spring roll, Hoi Sin, peanut dip
Chopped chicken liver paté, apple raisin chutney, micro shoots, in a tomato square shell
Profiterole, pulled Mexican chicken, salsa fresca, cilantro crème

Thai beef glass noodle salad, mini Asian bowl, sesame seeds, coriander leaves
Blue cheese and biltong pate, paprika herb pastry shell, apple chutney, shoots
Rare roast sirloin crostini, arugula, parmesan, garlic aioli
Ready mixed steak tartar in a party shell

Roasted zucchini ribbon rolled filled with feta olives on bruschetta
Caprice balsamic cherry tomato, buffalo mozzarella balls, basil pesto, bamboo stick
Crudité in glass jar, hummus, smoked eggplant, pita wedge
Asian glass noodle, tofu, crisp vegetable, pancake wrap

Selection of Hot

Pork bangers with mash, peas, brown onion gravy in a Yorkshire pudding
BBQ stick grilled pork short back ribs
Asian five spiced pork kebab with Hoi Sin glaze
Texan pork slider, chili pineapple chutney, mature cheddar
Beef meat balls, bamboo stick, onion BBQ dipping
Beef slider, chili tomato jam, mozzarella, ranch dressing
Beer BBQ sticky beef ribs
Shaved rare roast sirloin, mini Yorkshire pudding, mashed peas, onion gravy





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Southern fried chicken drumsticks, tangy buttermilk, chili, coriander dip
Crumbed chicken on American biscuit, garlic basil aioli, grated cheddar
Portuguese spiced chicken Prego slider
Chicken ball on bamboo sticks with a Thai peanut coconut curry sauce

Seafood jar, crumbed calamari, tempura prawn, hake nugget, tartar sauce, lemon
Prawn rissole
Tuna and mushroom quiche
Cape creamy seafood cottage pie, herb mash crust

North Indian potato and butterbean curry roti wrap, carrot pickle
Falafel slider, hummus, braised onion, pickled slaw
Zucchini, feta fritters, tzatziki dip
Cherry tomato, halloumi, potato skewer, garlic basil pesto aioli

Special Cocktail Add on items

*Please note that these items may not be served as a standalone item but only in conjunction with the
Cocktail menus*

Crudité Plank

Freshly cut fruit and vegetables, bread sticks with a trio of Mediterranean dips
R45 per person

Sushi and Sashimi

Wasabi mustard, pickled ginger, soya with chop sticks
R65 per person

Pepper Dijon Mustard Crusted Roast Beef Carved a La Minute

Kaiser buns, Hollandaise, Dijon mustard, chopped pickles
R75 per person





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~ *Special Meal Requirements* ~

Halaal Breakfast
Halaal Tea and Coffee breaks
Halaal Lunch
Halaal Dinner
Halaal Cocktail Hot and Cold Snacks
Halaal food station for buffets

Kosher Breakfast
Kosher Tea and Coffee Breaks
Kosher Lunch
Kosher Dinner
Kosher Hot and Cold Snacks
Kosher food station for buffets

A surcharge of R375 will be charged per meal

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Halaal and Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance

As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, ie fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested 48 hours in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take 48 hours to be drafted and sent through to the client.

