



EMPERORS PALACE

THE PALACE OF DREAMS

Cocktail Menu's 2020

A-3 hot 3 cold R225

B-5 hot 4 cold R245

C-6 hot 5 cold R265

Included in all the above selections

Freshly cut fruit and vegetable crudités with hummus, guacamole, whipped cream cheese with basil pesto dip

Cold Canapes

***Selection quantity is not for all meat types. Please select as per above guideline between the variety of poultry / beef / pork / seafood / vegetarian*

Pork

1. Vietnamese BBQ pork crystal wrap, Julian carrot, coriander, mint, glass noodles, hoi sin
2. Melon wedge wrapped in black forest ham, peppadew, bamboo stick
3. Gammon bruschetta, cranberry butter spread and apple chili chutney

Beef

4. Rare roast beef, onion griddle scone with parmesan crackling, whole grain mustard
5. Steak Tartar in herb pastry case topped with garnish and shoots
6. Pastrami, Dijon, gherkin pancake roulade on basil bruschetta topped onion marmalade, shoots

Seafood

7. Flaked trout Caesar Bruschetta, QP, caviar, crisp lettuce, lemon
8. New Orleans prawn Po Boy soft sweet bun, ice burg lettuce, tomato, QP mayonnaise
9. Smoked salmon, beetroot falafel cake, horseradish, micro shoots, pea dots



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Poultry

10. Mexican chopped chicken pastry shell, pickled radish, cilantro, sour cream
11. Chicken liver pate, charcoal éclair, orange ginger marmalade, pickled red onion, micro shoots
12. Smoked chicken, mozzarella, gherkin, heirloom tomato bamboo skewer, basil pesto drizzle

Vegetarian

13. Beetroot tart, balsamic roasted baby beets, parmesan mascarpone dots, purple dust, foraged shoots
14. Goats cheese tartlet, butter grilled forest mushroom, tomato chili jam, and fresh thyme shoots
15. Chipotle, feta, rose tomato, grilled zucchini ribbons, pancake roll, roasted tomato salsa

Hot

Selection quantity is not for all meat types. Please select as per above guideline between the variety of Chicken / beef / pork / seafood / vegetarian / lamb

Pork

1. Boston gammon, glazed cherry and pineapple skewer, chunky chili apple relish
2. Asian soya hoi sin pork belly Boa, pickled ginger, pickled slaw, QP coriander mayo
3. Mexican pulled BBQ pork pancake money bag, tomato and caramelized onion relish
4. Bacon, braised onion, cheddar and spring onion quiche

Beef

5. Slow cooked Braised pulled beef short rib Arancini, jalapeno and cilantro salsa
6. Fried parmesan polenta cake, beef meatball, warm mushroom salad, brie cheese, bamboo stick
7. Matured sirloin, sun dried tomato, onion cube, Chimichurri aioli
8. Texan beef, brie, caramelized onion, jalapeno aioli slider



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Lamb

9. Spiced Lamb shish kebab, sweet caramelized onion, coriander mint yoghurt dressing
10. Pop in your mouth Shepherd's pie
11. Turkish half-moon pie, smoked eggplant, hummus
12. Greek lamb, feta, braised onion, fried eggplant, slider

Chicken

13. Southern fried chicken Tenders, Sweet ginger soy dipping
14. Grilled focaccia squares topped with Turkish pulled chicken, smoked eggplant, caramelized onions
15. Chicken, onion, corn and cheese Empanada, jalapeno aioli
16. Steamed Asian chicken, green onion, shitake mushroom dumpling, soya ginger chili dipping

Seafood

17. Seafood lasagna cups sprinkled with Parmesan and basil pesto
18. White fish kebab rolled in Asian five spice with a soya ginger coriander dipping sauce
19. Asian sesame prawn toast with sweet and sour dipping
20. Beetroot dust crusted deep-fried prawn, chive caper remoulade

Vegetarian

21. Butternut, sweet potato, feta, fritters
22. Tortellini puff with balsamic onions & Feta
23. Cumin flat bread babaganoush, broad bean and mint
24. Steamed Asian vegetable dumpling with soya ginger chili dipping



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Special Cocktail Add on items

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

Sushi and Sashimi

	Sushi step one R72	Sushi step two R88	Sushi step three R125
Types of Sushi	Californian, fashion sandwich & Maki	Californian, fashion sandwich, sashimi and Maki	Californian, Fashion sandwich, maki, sashimi and tofu pockets
Fillings	Salmon, cucumber, avocado & pickled veg	Salmon, cucumber, avocado, crab, pickle	Salmon, tuna, prawn, cucumber, avocado, crab, pickle
Condiments	Soya, wasabi & pickled ginger	Soya, wasabi, pickled ginger and sweet sauce	Soya, wasabi, pickled ginger, chilli mayo

Live Action Stations

Indian Pani Puri station 2 per person R45

Hand chopped Tandoori chicken, red onion, mixed peppers, grated carrots, diced pineapple, tomato, cucumber, carrot pickle, roasted ground peanuts, marsala, cumin, green chutney, red chutney, tamarin water

Live Boa Bun Station 2 per person R55

Crispy fried chicken tenders, Hoi Sin roasted sliced pork belly, 2 cabbage Asian style pickled slaw, pickled ginger, fresh coriander, sweet plum hoi sin sauce

Live Oyster Shucking Bar R60 3 per Person

Fresh sea oysters freshly opened, tabasco, chili onion marmalade, black pepper mill, soya ginger



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Try our Healthy Caesar Salad Station R45

Made up in Front of your Guests

Cos lettuce, chopped smoked chicken, shaved black forest ham, crispy bacon, cut boiled eggs, Spanish anchovies, Shaved Pecorino cheese, garlic ciabatta croutons, traditional dressing

Three Tie Sweet Stand R55

Cookie fudge, caramel fudge, Turkish delights, chocolate whispers, churros, meringues, date squares



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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 R415 will be charged per meal for Kosher

A surcharge of R150 will be charge per meal for Halaal

A surcharge of R95.00 per tea break for Kosher

A surcharge of R35.00 per tea break for Halaal

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance. All Halaal meals are catered for by our Halaal certified restaurant – Primavera, please ensure orders are placed 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