



## Asian Menus 2010

These menus take you on a real culinary journey.  
Fabulous hot and cold canapés and set menus  
from all over South East Asia.



**1.** *vb.* To bring style and flair back to river dining. **2.** *vb.* To provide another level of visual impact, worthy of the view that passes by. **3.** *adj.* A way to experience fabulous food amongst London's most famous landmarks.



## **Additional Menu Information**

### **Menus**

The menus are divided into various categories, depending on the nature of your event. This extends from canapés, substantial canapés, bowl food, fork buffets through to seated lunches and dinners. Breakfast and Afternoon Tea menus are also included, as well as a Barbeque menu which is available exclusively on the Silver Sturgeon (weather dependant).

The contents of the menu, decoration or any other items the Company shall supply are subject to market availability. Any alteration, clients will be notified.

The theme for all our menus this season is 'Best of British'.

We aim to use only the very best British ingredients, sourced from the very best British suppliers. Where possible we use organic produce, and our chicken is always free range.

### **Minimum catering charge**

There is a minimum catering charge of £20.00 + vat per person.  
However, no minimum guest numbers apply.

### **Catering requirements**

To ensure the highest standard of excellence is upheld for all guests on board the Silver Fleet, each item chosen from the menus will be catered for each guest attending, without exception. Numbers must be confirmed three working days prior to the event and will constitute the final numbers that will be invoiced for. Please note that due to seasonal variations on certain produce, prices may fluctuate.

### **Vegetarian/special diets**

For buffet menus, a minimum of one vegetarian item must be selected. For seated menus, if your selected starter or main course is not vegetarian, a maximum of one vegetarian option should be chosen, or will be chosen by our Executive Head Chef. An additional 10% of final catering numbers will be catered for in this regard, at no additional cost. Should a higher percentage of vegetarian guests be anticipated, the event manager must be informed in advance and the additional meals will be charged at the applicable rate.



### Canapés

#### Served hot:

Tamarind glazed quail on a sweet potato rösti  
with fig chutney and crispy okra

Channa daal in a new potato with yoghurt and crispy onions

#### Served warm:

Roasted fillet of Japanese style beef served on oriental spoons  
with a wasabi hollandaise

#### Served cold:

Crispy duck, spring onions, hoisin sauce, cucumber and shiso cress  
in a wonton cone

Sashimi of beef in rice paper rolls with chilli, ginger, papaya  
and Asian greens with grapefruit sesame oil

Peeled quail's eggs with Indian spiced, tarragon, and smoked paprika dipping salts

Bundles of Thai asparagus with truffle and chive crème fraîche

Japanese beef salad rolls with crisp Asian vegetables and shiso cress

**Price per canapé £2.30 per head for a minimum of three canapés per person**

A minimum food spend of £20.00 per person applies, all prices exclude VAT.  
All chosen dishes will be catered for your final confirmed numbers.



## Dinner Menus

### Menu A

#### First Course

Laksa  
Curried Summer squash soup with coconut,  
crisp shallots and fragrant basil

**£6.50**

Selection of prawn crackers, sesame wafers or steamed buns

#### Main Course

Vietnamese chicken with lemongrass,  
stir fried Asian vegetables  
and steamed jasmine rice

**£17.50**

#### Pudding

Mango, papaya and watermelon salad  
with mint and ginger granita

**£6.00**

*"rhubarb's"* homemade petits fours

**Menu A @ £30.00**

A minimum food spend of £20.00 per person applies, all prices exclude VAT.  
All chosen dishes will be catered for your final confirmed numbers.



## Menu B

### First Course

Thai crab salad with green mango,  
shiso cress, pea shoots and crispy shallots,  
served with a hot and sour dressing and an enormous prawn cracker

**£9.50**

Selection of prawn crackers, sesame wafers or steamed buns

### Main Course

Southern Mussaman beef curry  
in a rich coconut and peanut sauce scented with Thai cardamom and sweet spices,  
hot and spicy papaya salad, fragrant rice

**£23.00**

### Pudding

Saffron poached pear,  
rosewater panna cotta,  
sparkling berries and pistachio ice cream

**£7.50**

*"rhubarb's"* homemade petits fours

**Menu B @ £40.00**

A minimum food spend of £20.00 per person applies, all prices exclude VAT.  
All chosen dishes will be catered for your final confirmed numbers.



## Menu C

### First Course

Thai beef salad  
Seared rare rib eye of beef  
with crisp Asian vegetables, green mango,  
roasted peanuts and a hot and sour dressing

**£9.50**

Selection of prawn crackers, sesame wafers or steamed buns

### Main Course

Thai baked seabass  
in a banana leaf with lemongrass, lime leaf and chilli,  
fragrant jasmine rice, stir fried Asian vegetables  
and sesame and soy dipping sauce

**£25.00**

### Pudding

Asian textures and scents  
Iced sake consommé with tropical fruits and a pineapple wafer  
Kumquat yoghurt  
Lemongrass panna cotta  
Hot passion fruit soufflé

**£7.50**

*"rhubarb's"* homemade petits fours

**Menu C @ £42.00**

A minimum food spend of £20.00 per person applies, all prices exclude VAT.  
All chosen dishes will be catered for your final confirmed numbers.



## Menu D

### First Course

Bang bang chicken salad  
with crisp Asian vegetables  
and a creamy coconut and crunchy peanut dressing

**£6.50**

Selection of prawn crackers, sesame wafers or steamed buns

### Main Course

Crying Tiger  
Classic dish of soy marinated fillet of beef with a hot chilli sauce,  
Pad Thai noodles, Asian vegetables, lemongrass and coriander broth,  
served with an enormous prawn cracker

**£42.00**

### Pudding

Mango and strawberry salad with  
black sticky coconut rice pudding  
and a whole pineapple wafer

**£5.50**

#### Accompanied by "rhubarb's" carousels\*

Tiny elegant goblets filled with a multitude of delicious miniature desserts  
sitting on a rotating carousel

Passion fruit ice cream  
Lychee sorbet  
Coconut ice cream  
Pomelo granita  
Watermelon and lime sorbet

**£6.75**

"rhubarb's" homemade petits fours

\*denotes supplement required

**Menu D @ £60.75**

A minimum food spend of £20.00 per person applies, all prices exclude VAT.  
All chosen dishes will be catered for your final confirmed numbers.



### Fork Buffet

#### Served hot:

Grilled teriyaki chicken with soba noodles,  
shiitake mushrooms and miso broth

**£5.75**

Whole sides of warm charred pink salmon with wasabi aioli

**£7.50**

Yellow curry with butternut squash, snow peas, crispy shallots and steamed jasmine rice

**£3.50**

*"rhubarb's"* enormous prawn crackers

#### Served cold:

Steamed broccoli salad with black bean and ginger dressing

**£2.00**

Baked aubergine and robata grilled vegetable salad  
with miso dressing

**£2.50**

Oriental leaves with sesame, pickled ginger  
and red vinegar dressing

**£2.00**

#### Pudding

Roasted pineapple with chilli syrup, mango sorbet  
and coconut ice-cream

**£3.00**

Dense chocolate cake with liquorice syrup

**£3.00**

*"rhubarb's"* homemade petits fours

**Total menu price at £29.25 per person**

A minimum food spend of £20.00 per person applies, all prices exclude VAT.  
All chosen dishes will be catered for your final confirmed numbers.