

Dinner Party Menu

CANAPÉS

Marinated minced prawns on toast flavoured with coriander leaves, topped with sesame seeds

Nonya spring rolls filled with crisp vegetables stir-fried with yellow bean sauce

Steamed chicken and mushroom dumplings served with a sweet soya and garlic dip

Classic Thai fishcakes flavoured with spices & lime leaves served with a peanut and cucumber relish

Braised breast of duck wrapped in pancakes with julienned cucumber and spring onions served with hoisin sauce

MAIN COURSE

Indonesian beef curry cooked in lemongrass and coriander and roasted coconut flavoured with kaffir lime leaves

Steamed monk fish in banana leaves flavoured with lemon grass and coconut

Double cooked crispy chicken flavoured with hoisin and sherry

Aubergines, courgettes and seasonal vegetables cooked in a spicy coconut sauce

Steamed Thai fragrant rice

Cook Asian at Home

Cook Asian is an interactive Asian cookery demonstration followed by a hands-on practice session. Learn how to make your own dim sum and spring rolls, then relax and savour these delicious dishes over a glass or two of wine. Master Chef, renowned restaurateur and author of the definitive cookbook Red Heat, Maureen Suan Neo will be demonstrating some of the delicious dishes which she daily sets before her clientele at ASAP.

Ideal for groups of between **10-15**
Dinner & Demonstration costs from **£50 per person**
Chef and serving staff on site from **£135**

FREE VENUE HIRE

Freshness, flavour and variety are the key ingredients of our cuisine. Delicate and delectable, each item is cooked to perfection and enhanced in flavour by a myriad of sauces and condiments. We have created a selection of canapes, 'not big enough to stop a conversation but certainly tasty enough to start one' which will be ideal for a drinks and canapes party. We have three venues which can be hired on an exclusive basis for parties of between 40 – 80 at no extra costs.

Canape menus range from **£5 to £15** per person
Fork Buffet menus range from **£15 to £25** per person
Table service menus range from **£20 to £30** per person
Wines, beers and soft drinks are charged on consumption

CATERING SERVICES

Entertaining with taste and style has always been a speciality at ASAP and our catering services can bring these delights to a venue of your choice. An extensive range of menus is available to choose from, specifically designed for external catering and you can expect the same high standard of cuisine that is served at our establishments. We have recently catered for events as small as 50 and as large as 300 and have managed to ensure that every function has been a memorable occasion.

Menu prices range from **£10** per head
Optional extras include a butler service, linen, cutlery, crockery & glasses.

Complete Event Planning Service available on request.
ASAP Catering has exclusive rates on venues in London and the Home Counties including:

The Delfina Gallery Restaurant, London Bridge
The Gallery at Notting Hill, London W8
Painshill Park, Surrey

For further information and to book your party call
John or Maureen on 020 7256 5045

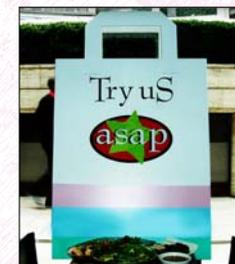


The Gallery at Notting Hill



Try this South-East Asian eatery whose menu is a delicious cross-cultural match of Thai, Indonesian, Singaporean and Vietnamese styles.

The Tatler Guide



Corporate, Private & Event Caterers

BROADGATE CIRCLE EC2 • HIGH HOLBORN WC2
www.TryUsAsap.com • TEL: 020 7256 5045

CANAPÉ MENU

Tour of the Orient

Classic Thai fish cakes flavoured with spices and lime leaves and served with a peanut and cucumber relish.

Indonesian chicken satay on skewers, barbecued and served with a spicy peanut sauce.

Oriental steamed dumpling with minced chicken and shitake mushroom served with garlic oil and sweet soya.

Braised duck wrapped in pancakes with julienned cucumber and spring onions with hoisin sauce.

Marinated minced prawns on toast, flavoured with coriander leaves, topped with sesame seeds.

Nonya style vegetable spring rolls.

Spiced vegetable samosas served with a yoghurt and mint dip.

Crispy wantuns filled with minced pork & prawns flavoured with sesame oil.



Complete selection £15 per head
Mini selection £8.50



CANAPÉ MENU

Singapura Special

Steamed tiger prawns and mango served with wasabi mayonnaise.

Marinated chicken satay on skewers, barbecued and served with a spicy peanut sauce.

Vietnamese spring rolls filled with wood ears, glass noodles and prawns served with a sweet chilli dip.

Marinated minced prawns on toast flavoured with coriander leaves and topped with sesame seeds.

Spiced lamb and diced vegetables wrapped in pastry triangles and served with a yogurt and mint dip.

'Golden bags' filled with chicken and crab marinated in fresh coriander and herbs.

Crispy chicken pieces marinated in sherry, sesame oil and soya served with a sweet chilli jam.

Aubergine, peppers and zucchini tempura served with a mirin dip.



Complete selection £15 per head
Mini selection £8.50



SAMPLE MENU

Thai & Oriental

CANAPES

Marinated chicken slices barbecued and served with a spicy peanut sauce.

Classic Thai fish cakes flavoured with spices and kaffir lime leaves.

Steamed dumplings filled with minced chicken in wantun pastry.

Nonya spring rolls filled with crisp vegetables stir-fried with yellow bean sauce.

Spiced vegetables wrapped in pastry triangles.

FORK BUFFET

Crispy pork slices served in a sauce combining ginger, chillies and garlic with tomatoes and pineapple pieces.

Thai green chicken curry cooked in coconut milk and flavoured with holy basil and kaffir lime leaves.

Cod fillets served with ginger and black bean sauce.

Crisp seasonal vegetables stir-fried and flavoured with soya sauce.

Steamed Thai fragrant rice.



Complete selection £20 per head

