# M O J I T $\smallfrown$



MOJITO
FINGER FOODS
(Available from 5:00 pm - 11:00 pm)

# FRENCH BRIE N' SWEET ONION JAM



Soft Swiss brie cheese top sweet onion jam on mini healthy multigrain toasted

# CAPRESE HASS AVOCADO 🍄



Cherry tomatoes and bocconcini, avocado with sweet champagne balsamic reduction and Italian basil on toasts.

#### ONE FOR TWO SHARING PLATTERS

# CHEESE BOARD 🍄



Four varieties of cheese with crackers and dried fruits, premium crackers, and homemade chutney

#### CHARCUTERIES COMPOUND S



Three varieties of cold cuts (beef, chicken, and pork) served with green and black olives, pickled Dijon mustard, and grissini stick.

#### FRIED HOT APPETIZERS

#### TRICOLOR RINGS

Cajun battered fried 3 color of crispy capsicum rings served with pineapple and sweet corn salsa.

#### **POR PIA THORD**

Deep-fried homemade vegetable spring rolls with light-brown sweet and sour plum soy sauce.

#### **FRENCH FRIES**

Deep-fried French style potato sticks with tomato ketchup.

## **TOD MUN GOONG**

Deep-fried lemongrass flavored minced prawn cakes with sweet chili cucumber cubes sauce

#### FROM OCEAN AND VEGGIE TEMPURA

Japanese style battered fried prawns, fish, calamari, and vegetable with light soya sauce.

## **GRILLED HOT APPETIZERS**

# **MALDIVIAN TUNA KEBABS**

 $\label{lem:mild} \mbox{Mild spices local seasoning tuna fillet with curry leaves and coconut cream sauce.}$ 

# FROM OCEAN SKEWERS

Lime and basil salt marinated seafood, onions and bell peppers served with saffron aioli.

#### **SWEET END**

### **SEASONAL FRUITS IN JAR**

Seasonal fresh fruits cubes in glass jar with squeeze orange and mint.







