



U R B A N
U M A M I

URBAN UMAMI CANAPÉ MENU | R325

Minimum: 20 pax

A gratuity of 10% will be added to the bill total

TUNA LOIN

Wasabi nut-coated and seared tuna, served with a miso and lemongrass caramel, fennel ribbons and crispy spring onions

PORK BELLY

Crispy pork belly, served with charred corn and a ginger-soy glaze

DIM SUM

Shredded beef, spring onion and basil dim sum, served with a ponzu and soya dip

BAO BUNS

Soya and honey pulled pork and exotic bell pepper, topped with Asian slaw

CLASSIC WONTON

Spinach wonton with assorted burnt corn

DECADENT CHOCOLATE BROWNIE

Homemade, gluten-free dark chocolate brownie with vanilla pod ice cream

 Suitable for vegetarians

 Made with gluten-free flour



U R B A N
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URBAN UMAMI CANAPÉ MENU | R450

Minimum: 20 pax

A gratuity of 10% will be added to the bill total

TUNA LOIN

Wasabi nut-coated and seared tuna, served with a miso and lemongrass caramel, fennel ribbons and crispy spring onions

VEGETABLE RICE PAPER ROLL

Asian raw vegetables wrapped in a rice paper roll served with a ponzu and poppy seed dressing.

URBAN PRAWNS

Tempura prawns, served with papaya and fresh cucumber

PORK BELLY

Crispy pork belly, served with charred corn and a ginger-soy glaze

DIM SUM

Shredded beef, spring onion and basil dim sum, served with a ponzu and soya dip

BAO BUNS

Soya and honey pulled pork and exotic bell pepper, topped with Asian slaw

CHICKEN GYOZA

Nutmeg chicken Gyoza with spicy chilli ,sesame caramel

URBAN BEEF SLIDER

Wagyu beef patty, with bacon, mature cheddar cheese, kimchi, cucumber and crispy onion, served on a toasted brioche bun


DECADENT CHOCOLATE BROWNIE

Homemade, gluten-free dark chocolate brownie with vanilla pod ice cream

MINI CHEESECAKE

Served with a pineapple compôte and pineapple dust

 Suitable for vegetarians

 Made with gluten-free flour



U R B A N
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URBAN UMAMI CANAPÉ MENU | R600

Minimum: 20 pax

A gratuity of 10% will be added to the bill total

TUNA LOIN

Wasabi nut-coated and seared tuna, served with a miso and lemongrass caramel, fennel ribbons and crispy spring onions

TEMARI BALL

Smoked salmon, sushi rice, wasabi mayo and crispy ginger

URBAN PRAWNS

Tempura prawns, served with papaya and fresh cucumber

PORK BELLY

Crispy pork belly, served with charred corn and a ginger-soy glaze

DIM SUM

Shredded beef, spring onion and basil dim sum, served with a ponzu and soya dip

BAO BUNS

Soya and honey pulled pork and exotic bell pepper, topped with Asian slaw

CLASSIC WONTON

Spinach wonton with assorted burnt corn

URBAN BEEF SLIDER

Wagyu beef patty, with bacon, mature cheddar cheese, kimchi, cucumber and crispy onion, served on a toasted brioche bun

VEGETABLE RICE PAPER ROLL

Asian raw vegetables wrapped in a rice paper roll served with a ponzu and poppy seed dressing.

CHICKEN GYOZA

Nutmeg chicken Gyoza with spicy chilli ,sesame caramel

DECADENT CHOCOLATE BROWNIE

Homemade, gluten-free dark chocolate brownie with vanilla pod ice cream

MINI CHEESECAKE

Served with a pineapple compôte and pineapple dust

BANANA AND CHILLI CHOCOLATE SPRING ROLLS

Banana and white chilli chocolate spring rolls.

 Suitable for vegetarians

 Made with gluten-free flour