



Modern Pan Asian Cuisine

Chillipadi Melbourne Central
Menzies Alley, Melbourne Central
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finger food and canapes

Cool

\$1.5 per piece

chicken with mango and mint canapes

chicken and coriander canapes

beef rendang vol au vents

(v) beetroot cup

(v) tomato, cheese and chinese mustard olive tartlet

fruits with mascapone cheese or crème fraiche on toast dusted with spice sugar

indonesian layer cake fingers with berry dipping sauce

\$2.50 per piece

oyster natural

salmon tartare on toast

tuna and kaffir lime chillie salsa on toast

(v) rice paper rolls with ginger flower and asian herbs and dipping sauce

(v) cold vegetable soup on jelly in a shoot glass

(V) cherry tomato mushroom cap and spinach and quail egg tart

chinese 5 spice and shaoshing pate with caramelised onion on nam yee biscuits

\$3 per piece

oyster with dressing (japanese or thai)

rare roast beef with wasabi mayo caramelised onions on spring onion crisps

rare beef with green papaya and green mango salad on baguette

salmon with citrus mint salad on toast

scallop with spicy grape dressing

NB Some of the item's availability depends on seasonality

(v) vegetarian

\$2.50 per piece

petite rolls or mini burger (dunkah and grilled vegetable, teriyaki chicken, prawn avocado, satay beef, turkey and preserved kamquat lime jam etc)

fruit platter	(small)	\$15
	(medium)	\$25
	(large)	\$30

finger food and canapes

Warm

\$1.5 per piece

(v) mini spring rolls

(v) mini samosa

(v) curry puffs

(v) vegetarian wonton

(v) katsu eggplant (with japanese breadcrumb) with shichimi pepper mayo

(v) tempura vegetables with japanese wasabi mayo dip

(v) assorted vegetarian dim sum

seafood taro rolls with net pastry

nori fish cake wrapped with beancurd skin

chicken wonton

lobak (chicken wrapped in bean curd skin)

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(v) vegetarian

\$2.5 per piece

bacon and eggs roti

murtabak roti

(v) mini okonomiyaki vegetable patties with japanese citrus sauce and mayo

(v) cheese and tomato roti

(V) bocochinni cheese and tomato and basil roti

(v) savoury indian donut vada

thai fish patties with coriander salsa topping

chicken and avocado and coriander roti pizza

duck and cumquat jam and hazelnut roti pizza

scallop with miso butter

bbq pork roti pizza

assorted meat or seafood dim sum

mini chicken and potato pie

mini bbq pork puff

\$3 per piece

(V) vegetarian pakora fritters with tomato raita

(VI) corn potage with benito and nori flakes served in a teacup

fish or prawn katsu or tempura with soy jelly

calamari katsu or tempura with japanese wasabi mayo dip

satay chicken or beef with spicy peanut sauce

chinese 5 spice pork sausage roll with frisee and apple salad topping

bbq pork kebabs with frisee salad

bbq pork buns

thai chicken patties with tropical dipping sauce

prawns wrapped in potato noodle

\$3.50 per piece

peking duck with shredded cucumber mantau burger with hoisin sauce

soft shell crab with chilli sauce on toast

mushroom wonton in lobster bisque

duck with caramelized walnuts and candied kamquat on glazed lotus roots

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(v) vegetarian

\$5 per piece

lobster on betel nut leaf with red curry mix, green papaya, mango, coriander, chilli, shallots lime zest and tobiko

fresh prawns with mint puree

stuff zuchinni flower

beetroot gravalax rose with diced citrus salad topping

lobster cocktail with aoli and tobiko

prawn kaitifi with szechuan pepper salt

fork and bowl

(v) green curry and grilled vegetable pasta

(v) vegetarian masala pasta

(v) pasembor shredded vegetable with a nutty sweet potato sauce

(v) gado gado shredded vegetable with peanut sauce

(v) enoki mushroom steam chawan mushi custard

green curry carbonara

pasembor shredded vegetable with sweet potato sauce top with a tempura soft shell crab

otak spicy seafood mousse

beef rendang with pickled achat and coconut rice

prawn dumpling with infused jasmine soup in a teacup

seafood laksa with asian green herbs and ginger flower

teriyaki chicken with daikon salad

tuna and ikan bilis nicoise salad

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(v) vegetarian