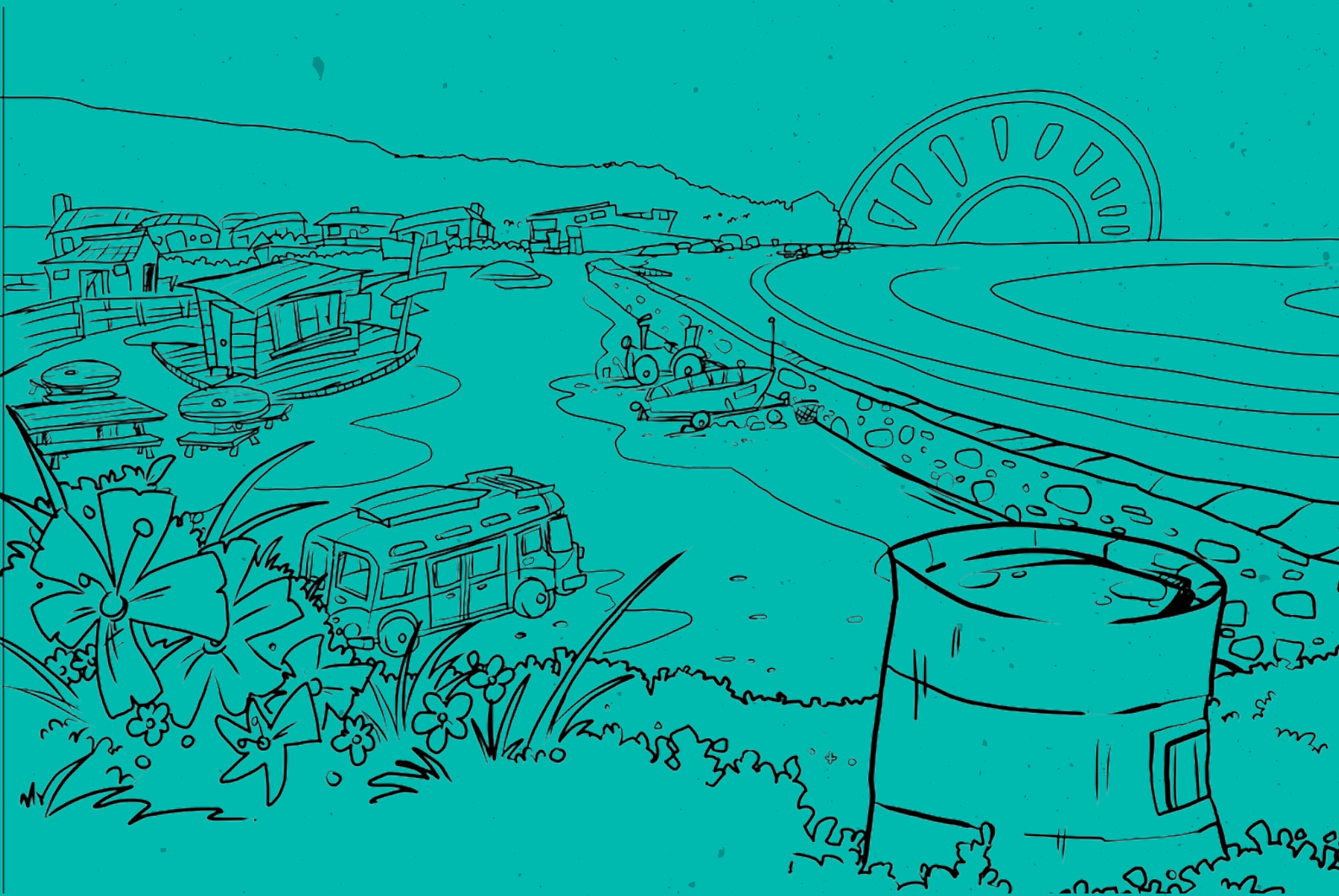




RESTAURANT | BEACH CLUB | CATERING

PARTY MENUS

2024



PARTY@KISMETCABANA.COM

www.KismetCabana.com | T:+44(0)7700809863 | E: Party@KismetCabana.com
Kismet Cabana, Ouaisne Car Park, Route Du Ouaisne, St Brelade, Jersey, JE3 8AN



RESTAURANT | BEACH CLUB | CATERING

Thank you so much for considering Kismet Cabana for your special event.

We take pride in dishing up delicious, using only the freshest, quality produce. We cater to all dietary requirements. We don't cut corners and we operate on a minimal waste policy.

HOST AT OUR PLACE:

Over the following pages we share our private party and beach bbq menus, available for on-site and beach events. We are a fully licensed premise.

HOST AT YOUR PLACE:

Looking for private caterers? We do that too! From open air paella cook-ups or stone bake pizza, to BBQ or ready to serve party-pots filled with curry and all the trimmings.

A 25% non-refundable deposit is required to confirm your booking.

Thank you for your amazing support,

Any queries, please contact party@kismetcabana.com

*Kismet
Cabana*

*Please note, prices are correct at time of publication but may be subject to change in the future. This is due to continual changes with supplier costs. We will confirm prices at the time of quoting and booking.



WE'RE AVAILABLE FOR:

AT OUR PLACE: >>>

TAKE-OVERS

Our fully licensed marquee usually has a capacity of 30-70 people sitting, but we can extend this capacity for larger bookings. Live music, custom decor & silent disco is available are optional extras. The minimum spend for an exclusive take-over is £1,000 on food. We are a licensed premise, as such all drinks consumed on-site must be purchased through our business.

BEACH PARTIES

Want a beach party or bbq? We can setup our BBQ or bespoke menu for 30+ guests* and offer our beach club seating and shade to give your party your own area on the beach. Wanting to go a little bigger? We can arrange stretch tents or tipis (tide dependant) and provide your own beach club bar experience.

AT YOUR PLACE: >>>

HOME PARTY POTS

Hosting a party at home and don't want to cook? We've got you covered! Our Kismet Curry or Chilli Pots come with 20+ servings with all the trimmings and cutlery. All you need to do is turn them off at the end of the night and invite your diners to help themselves.

PRIVATE CATERING

Let us add a little Kismet magic to your event with our private catering services. From open-air giant paella pan cook-ups and stone-bake pizzas to our food truck at your public event, our repertoire is versatile and caters for all dietary requirements.

*GROUP SMALLER THAN 30 PEOPLE? PLEASE EMAIL US, WE HAVE A MINIMUM SPEND POLICY FOR EVENTS SO THAT WE COVER OUR COSTS, BUT WE CAN GIVE A BESPOKE QUOTE TO SUIT YOUR NEEDS.

**MOVING OUR ALCOHOL LICENCE TO THE BEACH WILL COST AN ADDITIONAL £140



HOW TO BOOK US:

1. ENQUIRE VIA OUR ONLINE FORM (ON OUR WEBSITE)

Details needed include:

- Event Type / Location / Occasion
- Date & Desired Time
- Guest Numbers
- Menu Selection
- Any Extras needed (entertainment / tent hire / decor etc)

We will follow this up with a call to discuss your needs before sending you a formal quote for your booking.

2. PAY DEPOSIT:

Once agreed, a 25% non-refundable deposit is required to secure your exclusive booking, with the remaining amount to be paid on the day/night once final bill/requirements have been updated. Please understand that we will have turned away other bookings to accommodate your special day, so last minute cancelations really impact our business. Invoices are available. An optional 10% service charge / tip will be added (on your food and beverage spend) on the day as an appreciation for our fabulous team who go above and beyond to make your event brilliant.

3. PRE-EVENT:

Ensure we have final numbers & dietary requirements at least 10 days prior to the event.

We are happy to discuss your ideas & plans to make your day as special as can be!



TAKE-OVER PARTY MENU'S

AT OUR PLACE

Available for private take-over dinner parties in the Kismet Cabana Marquee, special beach events - or private catering.

We are a fully licensed premise with a lovely selection of drinks to choose from. Only drinks purchased through Kismet can be consumed on-site. .

Live acoustic music welcome to set the scene on Thursdays - Sundays until 9pm, ask if you would like us to arrange this for you (minimum £300+ expected). You can also 'hire our Silent Disco (£6 per headset / minimum 30) to accommodate your own playlist - or a DJ.

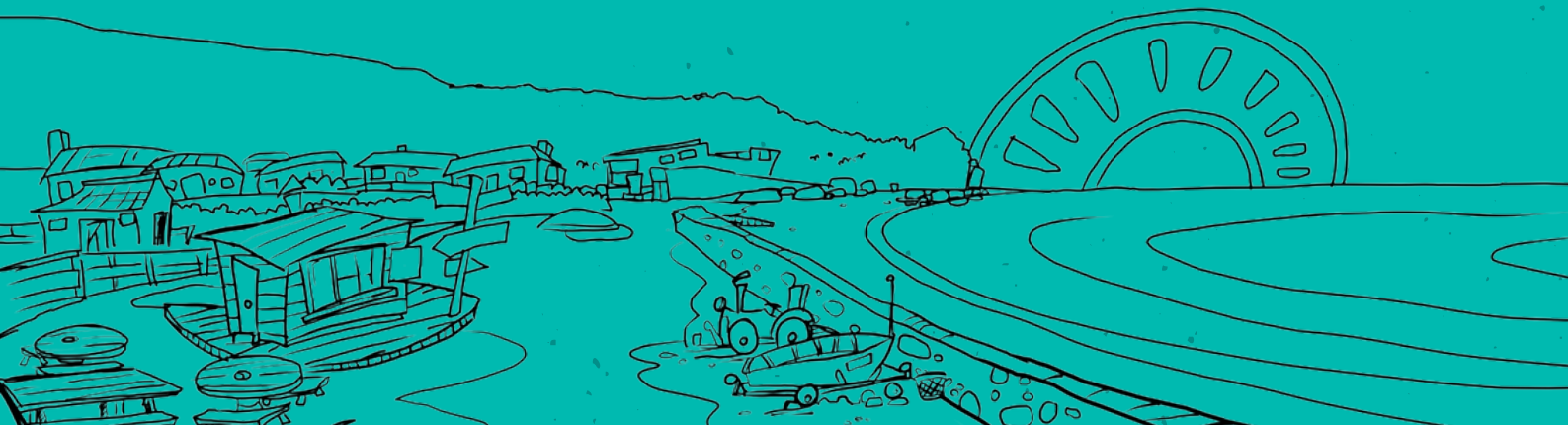
COST PER HEAD:

APRIL TO OCTOBER
UP TO 30 GUESTS £35 PER HEAD
MINIMUM SPEND = £1000 ON FOOD

NOVEMBER TO MARCH
UP TO 20 GUESTS = £35 PER HEAD
MINIMUM SPEND = £800 ON FOOD

40 -50 GUESTS = £34 PER HEAD
50+ GUESTS = £32 PER HEAD

*EACH MENU IS SUBJECT TO ADJUSTMENT DEPENDING ON DIETRY REQUESTS OR ADJUSTMENTS



SIMPLES

PARTY MENU

STARTER MUNCHIES

Kismet Nachos

Crispy Tortilla Chips served with Kismet Guacamole, Sour Cream, Melted Cheese, Pico de Gallo & Re-Fried Beans

MAIN COURSE

Royale with Cheese

2x 1/4lb Local Beef Patty with Melted Cheese, Pickled Gherkin, Kismet Burger Relish

or

Jamaican Jerk Chicken

Whole Butterflied Chicken Breast Smothered in Kismet's Home-made Jerk Seasoning, Pan Fried and topped with a Pineapple Salsa, Shredded Iceberg Lettuce and our Jerk Aioli

or

Hello-me

1/2 Block Pan Baked Halloumi, Sun Blushed Tomato Pesto, Sliced Tomato and Shredded Iceberg Lettuce

or

Tofu and Mushroom

Pan-fried Paris Brown Mushrooms and Braised Tofu, sliced Tomato, Shredded Iceberg Lettuce and Sun Blushed Tomato Pesto

All served with sides of Sauteed New Potatoes & Tomato & Onion Salad

OPTIONALS

South American Rum Punch Welcome +£6 ph

CARIB-MEX FIESTA

PARTY MENU

STARTER MUNCHIES

Kismet Nachos

Crispy Tortilla chips served with Homemade Guacamole, Ancho Cooler, Melted cheese, Pico de Gallo and Kismet Re-Friend Beans

Mexican Spiced Chicken Wings

Spicy Ancho Chilli, Ancho Cooler, Tomato, Red Onion, Chilli Salsa

Sweet Corn Fritters

Pineapple Chilli Sauce, Tomato, Red Onion, Chilli Salsa

MAIN COURSE

Kismet Jerk Curry

Kismet's very own Jerk Curry creation. Spiced Chicken or Tofu, 5 Bean & Spinach Jerk Curry served with fresh Pineapple Salsa, Basmati Rice & Crispy Bread.

Tacos

Pulled Pork or Tofu Tacos Served with a Warmed stack of Corn Tortillas, Mexican Street Slaw, Homemade Guacamole, Ancho Chilli, Pico De Gallo & Ancho Cooler.

Served with sides of Mexican Spiced Sauteed New Potatoes,

Ribs

Boneless Chimichurri Beef Ribs, slow cooked and served with Rice, Pebre Salsa and a stack of warm tortillas.

OPTIONALS

Caribbean Rum Punch Welcome +6 ph

FEAST FROM THE EAST

PARTY MENU

STARTER MUNCHIES

Thai Chicken or Tofu Skewers

Carrot, Apple and Spring Onion Slaw, Coconut Satay Sauce

Malaysian Laksa Soup

Bean Sprouts, Sugar Snaps, Spring Onion, Carrots, Peppers, Rice Noodles, Braised Tofu or Chicken.

MAIN COURSE

Kismet Sri Lankan Curry

Chicken or Tofu

Chickpea and Spinach Sri Lankan Curry served with Coconut Sambal and Garlic Naan.

Thai Nam Jim Salad

Spinach, Bean Sprouts, Sugar Snaps, Spring Onions, Carrot, Cucumber, Nam Jim Dressing, Topped with Medium Rare Steak or Tofu

Katsu Chicken Burger

Gochujang Aioli, Picked Cucumber and Carrot Slaw, Sautéed New Potatoes



BEACH BBQ MENU

AT OUR PLACE

Available for Beach BBQ Parties on Ouaisne Beach - with Kismet Cabana as backup for bad weather (when available for parties up to 30).

We need to work with the tides for Beach Parties, so please let us know your preferred dates and we will discuss options & feasibility.

Need Cover? We have the following extras available for hire to make your party extra special:

- Stretch Tents
- Tipis
- Rustic Seating
- Tropical Jungle Plants
- Live Music
- Silent Disco.

COST PER HEAD

UP TO 30 GUESTS £40 PER HEAD
MINIMUM SPEND = £1000

40 -50 GUESTS = £37 PER HEAD
50+ GUESTS = £34 PER HEAD

LARGER NUMBERS AVAILABLE UPON
REQUEST

DRINKS

Full Drinks Menu Available. Pre-Order for fully stocked coolers on the beach or we can move our drinks licence to the beach to setup a paid bar for £140.

STAFF

All staff are charged once the event set up is complete and the food is ready to serve. You enjoy yourself, we do all the cleaning. Front of house staff are charged at £15 ph and a floor manager at £20 p h.



PRIVATE PARTY

BEACH BBQ

SET MENU

All included in price

BBQ BITES

Pulled Pork
Jerk Chicken
Jon Hacket Sausages
Grilled Haloumi Burgers
Local Beef Burgers
Grilled Tofu Burgers
Served with rolls
[select 4 options]

SALADS

Corn on the Cob
New Potato Salad
Sunshine Salad
Buckwheat Tabouleh
Leaf Salad
Hot Spanish Potato Salad
Tomato and Onion Salad
[select 4 options]

Fancy extra BBQ bites or Salads? It's £3 per salad or £4.50 per BBQ bite per person.

DRINKS

1 Soft Drink per person or Non Alcoholic Punch included.

To pimp up to an alcoholic welcome drink:

Beer or Cider +£2.5 ph
Wine +£3.5 ph
Single Shot Rum Punch + £6 ph

ALSO INCLUDED:

Manned BBQs
Serving/Salad Table
Bins

**WANT MORE? SEE OUR OPTIONAL
EXTRAS PAGE!**

Staff charged from once set up and ready to serve until finished and cleaned down.
Front of house £15 per hour.

PRIVATE PARTY

EXTRAS

To make your day EXTRA special:

OPTIONALS:

DESSERTS

IceCreams - As Stocked.

Jersey Whippy IceCream - As Stocked.

BBQ Pineapples with Ice Cream £6

Sticky Toffee Pudding £6.5

Chocolate Brownies £6.5

WELCOME DRINKS UPGRADE

Kismet Spiced Rum Punch Welcome + £6ph

Coconut Rum Soda Welcome Pitcher + £6ph

Pimms + £6ph

Gin Fiz +£6ph

Something else? Ask & We'll see what we can do!

EXTRA SERVICES

Manned Beach Bar - Licensed POA

Cocktail Making Masterclass - POA

Live Acoustic Music - POA

Beach Yoga - POA

Silent Disco - POA

Themed Decor - POA

Stretch Tents - POA

TIPIS - POA

Rustic Benches - POA

FOR HIRE

IceCoolers / Table Stools with Ice (£60)

Sunloungers (£6each)

Deckchairs (£4 each)

Parasols (£5 each)

Open Side Tents (£12 each)

Children's Teepees (£8 each)

Wind Breaks £5 each)

Towels ((£5 each)



PRIVATE CATERING

AT YOUR PLACE

Let us add a little Kismet magic to your event with our private catering services. From open-air giant paella pan cook-ups to our food truck at your public event, our repertoire is versatile and caters for all dietary requirements.

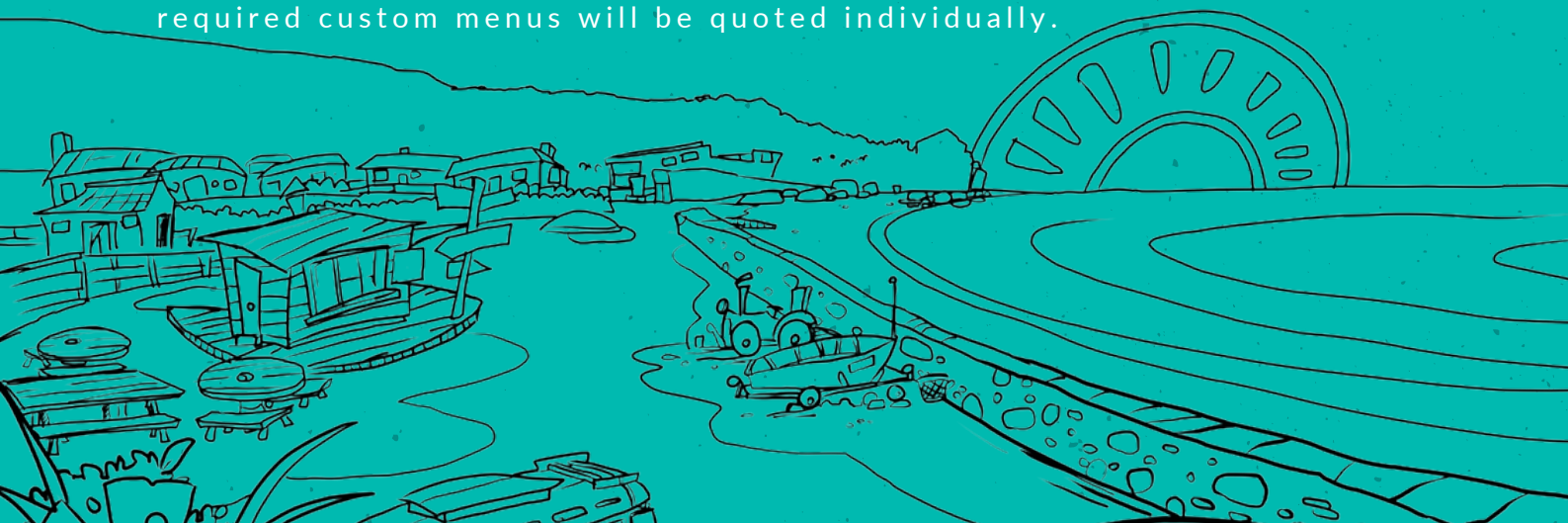
In this section, you will find menus for:

- Party Pots
- Paella Cook-ups
- Pizzas
- Sharing Platters for parties
- Pinchos & Canapés

Want the food truck for your public event? We'll tailor a menu to suit your event and clientele. Please contact us through our website / form and we'll quote accordingly.

COST PER HEAD

Prices are listed below where possible for budgeting, but where required custom menus will be quoted individually.



PRIVATE CATERING

PARTY POTS

Delicious meals ready to dish up at your private party, cooked and delivered to your home in a heated kettle with all the trimmings & fully compostable cutlery. Includes delivery and collection. £30 cleaning charge if equipment dirty at collection

CURRIES

CURRIES	x 20	x 30	Mix 15/15	Mix 20/20	Mix 30/30
Curry Meat	£400	£520	£520	£6.30	£920
Curry Veg	£400	£520	£520	£630	£920
Price Per Head	£20	£17.33	£17.33	£15.75	£15.33

Kismet Jerk Curry

Tasty Spiced 5 Bean & Spinach Curry with a choice of Chicken or Jackfruit. Served with fresh Pineapple Salsa, Basmati Rice & Flatbread.

Kismet Sri Lankan Curry

Tasty Chicken or (V) Jackfruit, Chickpea & Spinach Sri Lankan Curry served with Coconut Sambal, Rice & Garlic Naan.

Thai Red Curry

Chicken or Jackfruit served with rice and sugar snap, spring onion and beansprout salad.

PRIVATE CATERING

PARTY POTS

Delicious meals ready to dish up at your private party, cooked and delivered to your home in a heated kettle with all the trimmings & fully compostable cutlery. Includes delivery and collection. £30 cleaning charge if equipment dirty at collection

CHEFFIN POT CURRIES

CURRIES	x 20	x 30	Mix 15/15	Mix 20/20	Mix 30/30
Curry Meat	£460	£630	£630	£750	£1095
Curry Veg	£460	£630	£630	£750	£1095
Price Per Head	£23	£21	£21	£18.75	£18.25

Kismet Caribbean Curry

Tasty Spiced Coconut Based Sauce with Potatoes & Carrots with Chicken or Tofu, Pineapple Salsa and Crispy Bread

Durban Curry

South African rich potato curry with chicken or pumpkin, spring onion, coconut salsa and rice with flat bread.

Moroccan Tagine

Chicken or Pumpkin Moroccan tagine served with flat bread and cous cous.

PRIVATE CATERING

PARTY POTS

delicious meals ready to dish up at your private party, cooked and delivered to your home in a heated kettle with all the trimmings & fully compostable cutlery. Includes delivery and collection. .£30 cleaning charge if equipment dirty at collection

CHILLI

CHILLI	x 20	x 30	Mix 15/15	Mix 20/20	Mix 30/30
Curry Meat	£460	£630	£630	£750	£1095
Curry Veg	£460	£630	£630	£750	£1095
Price Per Head	£23	£21	£21	£18.75	£18.25

Kismet Chilli

Kismet Beef Chilli or Five Bean Chilli & Lentil served with Rice, Sour Cream, Grated Cheese & Pico De Gallo or Corn Bread.

PRIVATE CATERING

PAELLA PAN

COOK-UPS

Delicious meals cooked and served in front of your guests using our giant open-air paella dishes served with fully compostable cutlery.

PAELLA

PAELLA	x 30	x 40	x 50	x 60	x 70	x 80	x 90	Mix 30/30	Mix 40/40	Mix 50/50	Mix 60/60
Chicken	£690	£750	£860	£980	£1090	£1150	£1210	£1035	£1150	£1265	£1380
Veg	£690	£750	£860	£980	£1090	£1000	£1050	£1035	£1150	£1265	£1380
Fish	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A
Price Per Head	£23	£18.75	£17.2	£16.33	£15.57	£14.37	£13.44	£17.25	£14.37	£12.65	£11.50

CURRY

CURRY	x 30	x 40	x 50	x 60	x 70	x 80	x 90	Mix 30/30	Mix 40/40	Mix 50/50	Mix 60/60
Chicken	£805	£920	£1035	£1150	£1265	£1380	£1495	£1210	£1380	£1495	£1610
Veg	£805	£920	£1035	£1150	£1265	£1380	£1495	£1210	£1380	£1495	£1610
Fish	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A	P.O.A
Price Per Head	£26.83	£23	£20.7	£19.16	£18.07	£17.25	£16.61	£20.16	£17.25	£14.95	£13.41

Staff charged from onceset up and ready to serve until finished and cleaned down.
Front of house £15 per hour.

PRIVATE CATERING

PAELLA PAN

COOK-UPS

Delicious meals cooked and served in front of your guests using our giant open-air paella dishes served with fully compostable cutlery.

BEEF CHILLI

CHILLI	x 30	x 40	x 50	x 60	x 70	x 80	x 90	Mix 30/30	Mix 40/40	Mix 50/50	Mix 60/60
Beef	£920	£1035	£1150	£1265	£1380	£1495	£1610	£1322	£1495	£1610	£1725
Price Per Head	£30.66	£25.87	£23	£21.08	£19.71	£18.68	£17.88	£22.03	£18.68	£16.10	£14.37

VEGGIE CHILLI

CHILLI	x 30	x 40	x 50	x 60	x 70	x 80	x 90	Mix 30/30	Mix 40/40	Mix 50/50	Mix 60/60
Veg	£690	£747	£862	£977	£1092	£1150	£1207	£1322	£1495	£1610	£1725
Price Per Head	£23	£18.67	£17.24	£16.28	£15.60	£14.37	£13.41	£22.03	£18.68	£16.10	£14.37

Staff charged from onceset up and ready to serve until finished and cleaned down.
Front of house £15 per hour. Chef £20 per hour.

PRIVATE CATERING

PAELLA PAN OPTIONS

Vegetarian Paella

Flavoursome Open Air Paella of Lima & Green Bean, Butternut Squash, Fire Roasted Peppers & Spinach.

Smokey Fish Paella

Flavoursome Open Air Paella of Lima & Green Bean, Moules, Squid, King Prawn & Local Crab, Fire Roasted peppers

Smokey Chicken & Chorizo Paella

Flavoursome Open Air Paella of Lima & Green Bean, Fire Roasted Pepper & Spinach.

Summer Roast

Chicken, Chorizo, Olives, Sun blushed Tomato, Fire Roasted Garlic and Oregano Vinaigrette.

Kismet Jerk Curry

Tasty Spiced Sweet Potato & Spinach Curry with a choice of Chicken or Jackfruit. Served with fresh Pineapple Salsa, Basmati Rice & Flatbread.

Kismet Sri Lankan Curry

Tasty Chicken or (V) Jackfruit, Chickpea & Spinach Sri Lankan Curry served with Coconut Sambal, Rice & Garlic Naan.

Thai Red Curry

Chicken or Jackfruit served with rice and sugar snap, spring onion and beansprout salad.

Kismet Caribbean Curry

Tasty Spiced Coconut Based Sauce with Potatoes & Carrots with Chicken or Tofu, Pineapple Salsa and Crispy Bread

Durban Curry

South African rich potato curry with chicken or pumpkin, spring onion, coconut salsa and rice with flat bread.

Moroccan Tagine

Chicken or Pumpkin Moroccan tagine served with flat bread and cous cous.

Kismet Chilli

Kismet Beef Chilli or Five Bean Chilli & Lentil served with rice, Sour Cream, Cheese & Pico De Gallo or Corn Bread.

PRIVATE CATERING

PIZZAS

Minimum 30 pizzas - choose three options from the below. Bookings over 40 guests + extra pizza option. Staff charged from when setup is complete to clean down - every event is different.

CLASSIC - £12

Verde Vegan - Vegan Mozzarella, Basil, and Tomato. (Vegan)

Classic Marg - Mozzarella, Tomato, Basil. (Veggie)

Hay Pappy - Sliced Pepperoni & Mozzarella.

GOURMET £13.50

Forest Feast - Vegan Mozzarella, Basil, Tomato, Mushroom, Thyme. (Vegan)

Veggie Vista - Mushroom, Spinach, Mozzarella, Thyme. (Veggie)

Med Mosaic - Smoked Mozzarella, Olives, Roast Piquillo Peppers. (Veggie)

Spicy Chicken Arrabiata - Tomato and Mascapone Base, Chicken & Mozzarella, Spinach, Pinch of Chilli Flakes.

Mexican Fiesta - Pulled Pork, Monterey Jack Cheese, Ancho Chilli Sauce, Pico De Gallo.

ARTISAN - £14.50

Green Goddess - Pesto Base with Jackfruit, Sun-blushed Tomato, Olives, Roasted Red Peppers. (Vegan)

Squeaky Greeky - Sun-blushed Tomato Pesto Base with Halloumi, Fresh Thyme, Olives, and Rocket. (Veggie)

Marrakesh Munchies - Harissa Tomato Base with Chickpeas, Crumbled Goats Cheese. (Veggie)

Caribbean Jerk - Jerk Spiced Tomato Base with Shredded Jerk Chicken, Jack Cheese, Pineapple Salsa.

Spicy Cluck - Chicken & Chorizo, Manchego Cheese & Piquillo Peppers.

Moroccan Lamb - Cumin Spiced, Pulled Lamb, Goat Cheese, Pomegranate, Coriander, and Mint Yoghurt.

Italian Stallion - Sun-blushed Tomato Pesto Base, Halloumi, Fresh Thyme, Olives, Serrano Ham, Rocket.

SHARING PLATTERS

FOR PARTIES

SAVOURY SPREADS

Sharing Nachos

Nacho chips smothered in smokey melted cheese, pico de gallo salsa, ancho sour cream cooler, homemade guacamole and refried beans.

£9 per head.

Crudité & Seasonal Vegetable Platter

Selection of hummus, baba ghanoush, rocket, horse radish, creme fraiche, tzatziki and seeds.

£9 per head.

Tuscan Deli Platter

Hummus, grilled Mediterranean vegetables, ciabatta, crostini, halloumi, falafel & rocket.

£11 per head

Charcuterie Board

Cured Salami, Napali, Salami Milano. Chorizo, Serrano, Pickled shallots, cornichons, Olives, Rocket, Crostini's.

£13. per head

Cheese Board

A delicious selection of baked garlic & rosemary brie, rocketfort blue, black wax cheddar, panino, burrata, red and white grapes, sun-blushed tomato chutney, pickle, fig chutney, celery, pickled onions, sour dough and biscuits.

Minimum 20 portions from £12 per head

SHARING PLATTERS

FOR PARTIES

SWEETS

French Cake Selection

Truffon: Dark Chocolate Ganache & Mouse. French 58% cocoa meringue, dark chocolate flakes

Lemon Meringue Shortbread - All butter crumble ground almonds, lemon cream, Italian meringue, flaked almonds

Premium cheesecake - all butter cinnamon crumble, lemon cheesecake.

Minimum 20 portions from £7.5 per head

Kismet Tray Bakes

Chocolate Brownie, Chocolate Sauce

Pumpkin Cake with Custard

Bakewell Tart with Custard

Sticky Toffee Date Pudding with toffee sauce

All served with vanilla ice cream.

Grilled Pineapple & Coconut Ice Cream

Minimum 15 portions from £8.5 per head

PRIVATE CATERING

PINCHOS & CANAPES

Kismet Cabana love to celebrate flavours from around the world & can whiz up a scrummy selection of fresh & tasty munchies to celebrate your special day.

Depending on your party size, we would suggest selecting 5 "munchy" dishes listed from our list for £22 per head Additional dishes can also be selected for an extra £5p/h.

MEAT

- Tomato Basil Crispy Pancetta Brochette spritzed with Olive Oil, Balsamic Vinegar & Malden Sea Salt
- Mexican Pulled Pork Tostadas with Smokey Tomato, Avocado & Lime Aoli
- Kismet Jerk Chicken Poppers served with Jerk BBQ Sauce
- Kismet Chimichurri Chicken Poppers served with Chimichurri Sauce
- Parma Ham Deli Rolls of Grilled Italian Courgette, Aubergine, Peppers, Rocket & Sun Blushed Tomatoes wrapped in Parma Ham
- Sri Lankan Chicken Satay
- Katsu Curry Chicken Dippers

FISH

- Mexican Fish Cakes dipped in zesty Mango & Tamarind Sauce
- Sri Lankan Fish Cakes dipped in Thick Curry Sauce
- Smoked Salmon Cream Cheese Bellini

Please note that fish dishes require an extra 75p p/h supplement

VEGGIE & VEGAN

- Vegetarian Deli Rolls of Grilled Italian Courgette, Aubergine, Peppers, Rocket & Sun blushed Tomatoes
- Fresh Tomato, Basil Brochette spritzed with Olive Oil, Balsamic Vinegar & Malden Sea Salt
 - Mexican Maze Coated Halloumi Pots served with Roasted Tomato Jalapeño Salsa
 - Manchego Cheese Quesadillas served with Roasted Tomato Jalapeño Salsa
 - Mexican Street Corn smothered with Lime, Chili, Mayo & Cheese Crumb
 - Sri Lankan Red Lentil Dahl kissed with Tomato & Onion Salsa
 - Californian Nori Rolls packed with Cucumber & Chive served with Wasabi Soy Dipping Sauce
 - Asian Veggie Rice Paper Spring Rolls packed with Carrot, Cucumber, Spring Onion, Candid Ginger & a Sesame Dipping Sauce



**THANK YOU
SO MUCH!**

WE REALLY APPRECIATE IT. IF YOU HAVE ANY QUESTIONS AT ALL, PLEASE
GET IN TOUCH. WE CAN'T WAIT TO SEE YOU!

