



KIIN KIIN CATERING

WE BRING THE RESTAURANT TO YOUR HOME.

5 courses 795 DKK / Wine menu 5 glasses poured ad libitum 525 DKK
6 courses 825 DKK / Wine menu 6 glasses poured ad libitum 675 DKK
7 courses 955 DKK / Wine menu 7 glass poured ad libitum 725 DKK

Small appetizers for aperitif

Spicy shrimp chips
Crisp lotus with kefir
Salt meringue baked with soy sauce and cashews
Shrimp bread with coriander and sesame
miang kam: Thai salad with ginger & tamarin
chiang mai sausage of chicken with pickled mustard
lemongrass salad with prawns

Proposal for aperitif

Champagne Charpentier per bottle 245 DKK
Charpentier Champagne Rosé prestige per bottle 325 DKK
Kir white wine with crème de cassis per glass 55 DKK
Champagne glasses included



MENU SUGGESTIONS

Choose 5, 6 or 7 dishes

Salad with grilled white fish red onion & mint
Scallops with carrot lemongrass & tamarin
lobster with red curry and crispy rice chips
Fried foie gras with ginger and five spice
Tom ka coconut soup with lime leaves and the best of the chicken - jasmine rice
Beef rib eye with oyster sauce and Thai ginger -jasmine rice
Passion fruit airy version with vanilla & white chocolate crystals
Banana cake with caramel and salted coconut ice cream
Three kinds of petit four

The fine print

Including one chef per 20 people. Minimum 12 people
We bring dishes. When buying wine menu, glasses will be included.
We can recommend wine or bring wine at favorable prices.
We arrive about 1 hour before the event starts.
We can arrange servants to help pour wine and serve.

For details and other suggestions contact Henrik
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