



PALM
GREENS

Crafting Fresh Flavours
Sustainably Served

EVENTS

Palm Greens is a plant based kitchen founded by Kali and Memby Jago.

With sustainability as one of their core values, menus created by chef Kali, who's culinary style focuses on achieving a balance between flavourful and uplifting dishes.

Influenced by her love of travel and passion for nutritious, mindful cooking,

Kali's creations reflect a diverse array of flavours and style, emphasising the use of seasonal, high-quality produce.

Customised menus and services tailored to your preferences and requirements.

Option to add service, drinks service, tableware, table decoration and venue hire.

BESPOKE MENUS AVAILABLE UPON REQUEST

GET IN TOUCH TO BOOK



PALM
GREENS



CANAPÉS

6 canapés p/p, choice of 3 variety: 20

9 canapés p/p, choice of 4 variety: 27

HOT

Beetroot cakes, crema, salsa macha

Hanoi tofu, lemongrass, crispy shallot, dill

Olive, herb panisse

Red pepper, oregano polenta

Oyster mushroom tempura, furikake

COLD

Beet nori poke bites, wasabi cream

Mushroom truffle buns

Seasonal Mexican tostadas

Banh mi bites; lemongrass, pickles, chilli crisp

Chaat cups, tamarind, coriander chutney

Sambal tempe, acar pickle, peanut crumb

Jalapeno corn bread, caramelised onion cream cheese

Black rice sushi rolls

Paprika cracker tapanede

SWEET

Pandan Klepon (Indonesian 'Mochi')

Lemon slice, rhubarb

Palm Greens 'ferro rocher'

Apple cakes, whipped cream, hazelnut

GRAZING TABLES
enough for 10 people

SNACKS

Olives 2.5

Curry leaf cashews 26

In house Pickles 23

Tomato, pistachio galette 50

Tartines:

Marinated peppers, in house feta guajillo chile crisp 56

Broad bean & courgette, tarator 56

Seed crackers, crudites served with:
butterbean hummus, butterbean masabacha, zatar 40
carrot smash, dukkah 42

LARGE SHARING PLATES

3 large plates: 25 p/p

4 large plates: 32 p/p

Butterbean hummus, dukkah with fresh bread, olives

Asparagus, courgette, ajo blanco, wild garlic oil

Marinated rainbow beets, black lentil, sherry vinaigrette,
smoked hazelnut

Marinated roast cauliflower wedges, tahini, coriander, gomasio

Scorched cabbage, tahini, chunky salsa macha, herb salad

Heritage carrots, ancho romesco, pumpkin seed

Spiced pink fir potato salad

Spanakopita galette

Hazelnut cocoa cake, cardomom pistachio + 4.3 p/p

Strawberry almond cake, matcha cream 4.5 p/p

Chocolate mousse, blood orange, sesame brittle 4 p/p

BOWLS

each bowl 7.4 p/p
min. order of 20 portions per bowl, recommended 3 p/p

HOT

Tofu kebab, black rice pilaf, coriander chutney
broccoli, peanut, thai basil

Confit tomato spelt risotto, crispy onion
almond feta, herb oil

Tempe dan dan noodles, pickles

Sri Lankan devilled violetta potato,
crispy coconut curry leaf chickpea, carrot mallung

COLD

Aguachile, vegetable ceviche, puffed grains, thai basi

Turmeric cauliflower, almond tarator,
black lentil tabbouleh. pomegranate salsa

Sesame noodles, scallion oil, wood ear fungus

Grilled greens, red rice, tahini whip, chunky salsa macha



3 COURSE : PLATED

Starters

Grilled peach and tomato, tarator, salsa macha

Asparagus, ajo blanco, wild garlic oil, nori seed top

Confit fennel, ancho harissa, white bean puree, pepita crumb

Mains

Sweet and tangy roast hispi, pomegranate salsa
farro, tarator, seasonal herbs

Marinated roast cauliflower, crispy chickpea tahini, pine nut,
coriander salad, heritage beans

Roast maitake, polenta, sambal
Bitter leaf salad with puffed grain

Desserts

Coconut sugar cake, pandan cream, rhubarb, peanut

Matcha cheesecake, black sesame

Chocolate mousse, cherry, sesame brittle



3 COURSE : FAMILY STYLE

Starters - plated

Seasonal citrus aguachile, Spring veg ceviche,
lime leaf, thai basil

Candy beet chickpea base tostada,
guajillo, gomasio, nasturtium

Fattouch seeded cracker, harissa

Mains - Family style

Hanoi tofu, crispy garlic, dill & coriander salad
Aubergine, balado, red rice pilaf
Wedge salad, nori dressing

Guajillo marinated roast cauliflower,
Shaved courgette, lacto fennel, pistachio salsa
Herby heritage beans

Aubergine, marinated peppers,
sour cherry mollasses, pistachio,
Glazed black lentil, sweet potato

Desserts

Palm sugar cake, pandan cream, rhubarb, peanut
Matcha cheesecake, black sesame
Double layer chocolate mousse cake, sea salt

We look forward to working together.



TESTIMONIALS

"Kali and her team are always a pleasure to work with. No matter the lead time or brief she will go above and beyond to create an amazing menu for your event. We have worked with Kali on several projects now and the feedback from our clients and guests has always been extremely positive."

MATCHES FASHION

We cannot praise Kali and Memby highly enough. Our friends have been raving about their food for days since, and rightly so. It is wonderfully imaginative, beautifully presented and vibrant with flavour. They were unfailingly professional and friendly, both in the run-up and on the night itself, always smiling, always responsive to guests, always on top of things. We would recommend Palm Greens loudly to anyone who asked.

ABIGAIL – PRIVATE CLIENT

"Kali's food hits that rare sweet spot - vibrant, feel good and delicious at once. It's the kind of food I love to eat, flavour-packed, bright, punchy and makes you feel great."

ANNA JONES, BEST-SELLING AUTHOR