

AMUSE BOUCHE



CANDY TOMATOES AND WATERMELON BITES

Mint Labneh, Beetroot Powder

SHARING STARTERS



ESTIVAL SALAD WITH TIGER PRAWNS & ENDIVES (S)

Mandarin Supreme Tossed with Hibiscus Vinaigrette

&

BAKED CAMEMBERT (D,G,V)

Caramelized Balsamic & Onion Chutney, Black Olives Croutons

MAIN COURSE



55 DEGREES SOUS VIDE AUSTRALIAN TENDERLOIN (D)

Sauté Rainbow Carrots & Broccolini, Truffle Mashed Potato, Cappers Jus

OR

CRISPY SOY SALMON

Yuzu – Ponzu Marinated Salmon, Wok Fried Bok Choi, Edamame

OR

ORGANIC CONFED CHICKEN WITH ROSEMARY JUS (D)

Buttered Sealed Pears, Mesculin Leafs, Beetroot Pure

OR

SHITAKE MUSHROOM PAPPARDELLE (G)

Parsley Butter, Confit Cherry Tomatoes, Parmesan Shaves

DESSERT



PISTACHIO, RASPBERRY & ROSE LAYER CAKE (G,D,N)

Pistachio Sponge with Rose-Lime Syrup, Raspberry Sherbet

OR

DECONSTRUCTED BLACK FORREST (G,D,N)

Raspberry Jelly, Vanilla Meringue, Confit Cherries