STARTERS

APPETIZER ENTREE

CRISPY CALAMARI
Red onion | zucchini and wild mushroom risotto | cultured cream
MUSSEL AND CLAM POT
White wine velouté | dill powder
WAGYU STEAK TARTARE
Wasabi beef | pan fried cos lettuce whipped egg
HALIBUT CEVICHE
White fish | fennel and dill candy
PAN-SEARED POE GRAS
White truffle oil | brioche | roasted pumpkin sunflower seed
SLOW COOKED PORK BELLY
Apple slaw | smoked butternut purée lavender flower
COBB SALAD
Bacon | pickled egg | confit cherry tomato lemon infused avocado | crumbed feta and chevin | cos lettuce | green onion
MARYLAND SUPREME
Giant tiger prawns cooked with coconut and chilli sauce

TOMATO AND CRAYFISH
Almond milk gel | basil pesto | balsamic crouton

PICKLED ASPARAGUS AND PROSCIUTTO
Boiled beets | orange balsamic reduction | roasted pine nut
BLACK TRUFFLE TOAST AND ANCHOVY
crushed egg | light paprika paste

SOUP

(FED WITH ARTISAN BREADS)
FRENCH ONION
Beef jus | caramelised onion

TOMATO AND WILD MUSHROOM CONSMOMME
Infused with roast beef leaves

SEAFOOD CHOWDER
Topped with seafood textures

CHEF’S SIGNATURE DISHES

CAJUN CONFIT QAIL
Black jasmine rice | wild tomato | lightly pickled berry | nasturtium leaf
PAN-FRIED BUTTERMILK SQUID TENTACLES
Rice and wild mushroom | preserved lemon | truffle oil
200G AGED WAGYU BEEF FILLET
Parmentier | confit cherry tomato | black truffle toast cos lettuce | quail egg | light paprika paste
BRAISED LAMB NECK
Root vegetable textures | herb oil
BUTTER CHICKEN CURRY
Tomato sambal | roti | Indian pickles

VEGETARIAN

VEGETABLE ANTIPASTO PLATE

THAI RED CURRY
Red chilli | tomato | ginger | sweet potato | snap peas | asparagus coconut milk | poached Jared tofu
GRILLED BLACK MUSHROOMS
Cannellini beans | wild spinach | garlic | rosemary

DESSERT

CHOCOLATE DOME TO SHARE “SIGNATURE DISH”
Chocolate fondant | home-made ice cream | caramel sauce

BRIE WHITE CHOCOLATE VOLCANO “SIGNATURE DISH”
Flambéed orange | poached pear | mascarpone | black pepper

PASSEION FRUIT TART
Raspberry gel | mango gel | toasted marshmallow | watermelon foam

DARK CHOCOLATE MARQUISE
Chocolate fondant | home-made ice cream | caramel sauce

CINNAMON MILLE-FEUILLE
Layered tonka bean cream patisserie | paw-paw spheres | buttermilk sorbet

SEASONAL FRUITS}

GRAPES | MUSCATEL | ORANGE | PLUM | PINK GRAPEFRUIT