



Chef Daniel Isberg

Main courses – plated

Fish & Sea Food

- *Nori & Sesame wrapped King salmon w. Teriyaki sauce, Crispy Tempura Vegetables, Wasabi Aioli, Seaweed salad, Caviar & Jasmine Rice Cake.*
- *Butter Poached Phuket Rock Lobster Tails w. Champagne / Truffle Risotto, Lime Sauce, Sauteed Morning Glory, Lemon & Ratatouille.*
- *Pan Seared Sea Bass Filet w. Lobster Sauce, Sauteed baby spinach, Mashed Potatoes Flavored w. Dill, Lemon & Prawns served in a Tortilla Cylinder.*
- *Jumbo Prawns from the grill marinated w. Herbs, Chili & Garlic, served w. Vegetarian Paella & Spanish Smoked Paprika Sauce.*
- *Grilled Jumbo Prawns “Diablo” (Tomato, Chili, Garlic, Basil, Green Onion) Served w. Lemon & Vanilla Risotto, Lemon, Snow Peas & Poached Asparagus.*

- *Extra Virgin Olive oil Poached Snow Fish w. Cauliflower cream, Purple Potato Pure', Crispy Leek Julienne, Baby Spinach, Purple Chips & Poached Asparagus.*
- *Gremolata Marinated Alaska Cod Loin w. Saffron / Chardonnay Sauce, Smoked Tiger Prawn Skewer & Butter & Dill Tossed New Potatoes & Organic vegetables.*
- *Andaman Bouillabaisse w. Saffron, White Wine, Fennel, Jumbo Prawns, Mussels, Lobster, Sea Bass, Crab, Squid & Salmon – served w. Lemon / Saffron Aioli & Croutons.*

Pork, Beef, Lamb & Poultry

- *10 Hour Slow Braised Pork Belly served w. Potato / Truffle cigar, Red Onion Marmalade, Zinfandel Sauce & Poached Asparagus.*
- *Roasted free Range Pork Tenderloin served w. Gorgonzola sauce, sauteed wild Mushrooms, Rosemary Roasted Potatoes & Snow Peas.*
- *Black pepper grilled Wagyu Beef w. Foie gras / Truffle sauce, Potato Gratin w. fresh Thyme – served w. Ratatouille & poached baby Carrot.*
- *“Surf & Turf” – Grilled Australian Wagyu beef w. Lobster tail, served w. Sauce Béarnaise, Red wine Sauce, Herb Mashed Potatoes & Sauteed seasonal vegetables.*

- *Marinated New Zealand lamb Tenderloin on a bed of Sun Choke Cream, served w. Port wine sauce, balsamic cooked shallots, truffle Potato wedges & Organic Vegetables*
- *Sichuan pepper grilled Duck Breast w. Green Peppercorn / Orange Sauce, Pak Choy, Red Cabbage, Ratatouille & Potato / Parmesan cake.*
- *Organic Chicken Breast stuffed w. Sundried Tomatoes, Mozzarella & Basil, served with Pesto/White wine sauce, glazed shallots & Herb Mashed Potatoes.*
- *Marinated Roasted Grain Fed Australian Beef Tenderloin w. Pommes Fondant, Dijon Sauce & Brussel Sprouts.*

Vegetarian dishes

- *Champagne & Truffle Risotto w. Grilled Vegetables & Ratatouille.*
- *Vegetarian Wild Mushroom Lasagna w, Sauteed Spinach, Rustic Tomato sauce & Rocket / Parmesan Salad.*
- *Home made Ricotta Filled Raviolis w. Buffalo Mozzarella, Basil - served with a rustic Italian tomato sauce.*
- *Grilled Herb Marinated Vegetarian Skewer w. Smoked Paprika Sauce, Cous Cous, Yoghurt Dip & Poached Organic Vegetables.*