

5 courses Chefs menus

Menu 1

Lobster & Vanilla Cappuccino

Foie gras tacos with pear & mint chutney, rocket & balsamic reduction

Wasabi Cheese Cake with Tobiko caviar & Ahi Tuna Tartar

Pistachio crusted lamb Racks with wild Cantrell & truffle Lasagne,
zinfandel/Lavender sauce & grilled asparagus.

Dark Valrona chocolate mousse med cherry/chilli compote & white espresso foam

menu 2

Sweet Corn & Chilli cappuccino

Rum marinated beef carpaccio with White Truffle Oil, Tomato, Parmesan, Artichoke
& Arugula

Pan fried Scallops with fennel pollen, Slow roasted Tomatoes, Coulibflower Cream &
Micro greens

Nori & Sesame wrapped Salmon, Balsamic/Teriyaki Sauce, Tempura Vegetables,
Wasabi Drizzle & Jasmine Rice cake

Duo in crème Brule: Lavender & Tahiti Vanilla – served with wild berries

menu 3

Fennel Cappuccino with Parmesan Crouton & Parma ham

Beet Carpaccio with Laura Chanel Goat Cheese Cream, micro greens & Edible
flowers

Foie Gras Brule with Ginger Crust & Apple Zubrowka Chutney

Pan fried Tiger Prawns & Scallops with Vanilla/Lemon Risotto, Champagne Buerre
Blanc Sauce & Snow Peas

Raspberry Sorbet in Champagne with Wild Berries