



Set Menu

05/10/2024

ENTRÉE

Duck Breast

Skillet-Cooked Duck Breast with Beets & Watercress

OR

Sautees Scallops

Sauteed Sea Scallops served with Caramalised Apples & Chicken Livers

OR

(Vegetarian option)

Cous Cous

Israeli Cous Cous served with Ras el Hanout, Fennel & Carrot

Mains

Alternate drop

Pan Seared Salmon

Served with Roated Honey Baby Carrots, Garlic Cauliflower Puree and Lemon white wine Glaze

OR

Sous Vide Beef

Served with Grilled Broccolini, Truffle Mash Potato, Caramalised Onions and Red Wine Jus

(Vegetarian option)

Malay of Vegetables

Roasted Honey Root Vegetables served Brioche & a Balsamic Reduction (V)

Desserts

Alternate drop

Chocolate fondant

Smooth Decadence smothered in Chocolate sauce, Almond Crumble & Vanilla Ice Cream

OR

Raspberry Pannacotta

Delicious Panna Cotta topped with a raspberry Jelly