

4-COURSE SIGNATURE DINNER MENU



ENTRÉE SHARING PLATTER

Salmon Ceviche (Smoked salmon, avocado and seared prawns) (GF)

Seared Scallops In Half Shell (U10 scallops, jalapeño, shallots and olive oil) (GF)

Chicory, Radicchio And Frisée Salad (Labneh, figs and walnuts dressed with balsamic glaze) (V, GF)

MID ENTRÉE

Butterflied Grilled King Prawns (U8 king prawns, garlic butter and parsley) (GF)

MAINS (CHOOSE ONE)

Herb Crusted Breast Of Chicken (Heirloom carrots, crispy potatoes, enoki mushroom with mushroom sauce)

Grilled Market Fish Of The Day (Braised broccolini, heirloom tomatoes, fennel and orange salad with beurre noisette)

Classic Italian Gnocchi (Broccolini heads, tomato nage and basil) (V)

DESSERT

Classic Opera Cake (Hazelnut joconde, coffee and chocolate) (V)

Hawaii Island (Vanilla short crust, coconut lime caramel, pineapple mousse and streusel) (V)

Indicative menu only. Menu may be subject to minor changes Note: Requests for dietary substitutions and modifications of menus will be politely declined, as the kitchen is not allergen-free. We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

V - Vegetarian | GF - Gluten Free