

CLEARVIEW 4-COURSE SIGNATURE DINNER MENU



ENTRÉE SHARING PLATTER

Salmon Ceviche: Smoked Salmon | Avocado | Seared Prawns (DF,GF,SF)

Seared Scallops in Half Shell: U10 Scallops | Jalapeño | Shallots | Olive Oil (GF,SF)

Chicory, Radicchio and Frisée Salad: Goats Curd | Figs & Walnuts Dressed with Balsamic Glaze (GF,V)

MAIN (ANY ONE OPTION)

Herb Crusted Breast of Chicken: Heirloom Carrots | Crispy Potatoes | Enoki Mushroom | Mushroom Sauce

Grilled Market Fish of the Day: Braised Broccolini | Heirloom Tomatoes | Fennel & Orange Salad | Beurre Noisette (SF)

Classic Italian Gnocchi: Broccolini Heads | Tomato Nage | Basil (DF,V)

MID ENTRÉE

Butterflied Grilled King Prawns: U8 King Prawns | Garlic Butter | Parsley (GF,SF)

DESSERT (ANY ONE OPTION)

Classic Opera Cake: Hazelnut Joconde | Coffee | Chocolate (N,V)

Hawaii Island: Vanilla Short Crust | Coconut Lime Caramel | Pineapple Mousse | Streusel (N,V)

Dietary & Allergen Information: Indicative menu only. Menu may be subject to minor changes Note: Requests for dietary substitutions and modifications of menus will be politely declined, as our 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. Vegetarian (V), Vegan (VE), Gluten Free (GF), Dairy Free (DF), Contains Nuts (N), Seafood (SF)