



Aperitif

Dill marinated salmon gravlax

Tea marble quail egg, wasabi mayo and cornichons salsa

Amuse bouche

Duck rilette

Served with mix berry compote, butternut squash puree and pistachio crumble

Appetizer

Lobster and snow crab with dill

Served with mango gel, pickled baby corn, lemon and basil cream

Entrée

Pan seared sea scallops

Served with leek cream puree, apricot chutney, vanilla oil, and beetroot relish

Cleanse

Coconut - white balsamic and lemongrass sorbet

Main

Three mustard marinated Wagyu beef tenderloin

Served with flavors of mushroom, asparagus, semi dried tomato and port wine jus

Or

Nori crushed legine

Served with citrus sweet potato, brown quinoa and prawn ragout, broccolini, and blood orange sauce

Dessert

Lavender and chocolate mud cake

Served with blueberry meringue, lime infused coconut foam and pistachio crumble