



5 COURSE SET DINNER

| \$98++ PER PAX |

ADD \$38++ FOR WINE PAIRING

FIRST COURSE

MARINATED SALMON WITH GARDEN HERBS

Orange Confit | Salmon Roe | Melba Toast

SECOND COURSE

SEARED HOKKAIDO SEA SCALLOP WITH SEA URCHIN BUTTER MONTÉ

Celeriac Purée | Edamame Beans

THIRD COURSE

CREAMY WILD FOREST MUSHROOM VELOUTÉ

Foie Gras Morceaux

FOURTH COURSE

CHOICE OF

MUSTARD CRUSTED BABY CHICKEN

Shoestring Fries | Roasted Parsley Tomatoes | Mirepoix Jus

or

ROASTED PACIFIC SEA BASS WITH PROSCIUTTO HAM

Lentils with Garden Herbs | Madras Curry Oil

or

ROASTED ANGUS BEEF TENDERLOIN WITH RED BELL PEPPER MAITRE'D BUTTER

Roasted Parsley Tomato | Shoestring Fries

supplement +\$15

FIFTH COURSE

TRADITIONAL FLOATING ISLAND

New Caledonia Vanilla Sauce

