



APPETIZERS

CHILLED SEAFOOD TRIO

Mussels with Saffron & Chorizo, Oyster with Passion Fruit
Ahi Tuna with Ponzu & Tempura Chilies

or

FOIE GRAS & CHICKEN LIVER PARFAIT

Fig Paint, Preserved Cherries
Brioche & Chervil

ENTRÉES

9 OZ DRY AGED AAA BEEF TENDERLOIN

Colourful Carrots, Creamed Spinach
Yukon Potato Purée & Marrow Sauce

or

BUTTER POACHED LOBSTER

Melting Tomatoes, Mint & Pea Purée
Saffron Mascarpone Risotto

or

ROASTED HALF PHEASANT

King Oyster Mushrooms, Asparagus
Celery Root & Fingerling Potatoes
Marsala Sauce

or

WARM VEGETABLE TERRINE

Goat's Cheese Foam
Pickled Peppadew & Smoked Tomato Nage

DESSERTS

VALRHONA CHOCOLATE TRUFFLE CAKE

White Chocolate Cream & Cacao Nib Tuille

or

"A THOUSAND LAYERS OF LOVE"

Mascarpone Mousse, Cherry Compote
Crisp Phyllo & Fresh Mint