

Dinner Menu – Corporate

*The dinner menu is the perfect combination for a fine 3 course dinner within a relaxed setting.
This is ideal for intimate, private parties and corporate dining, for small or big groups.*



Dinner menu
Retail Price \$188 for 2 pax
Welcome Glass of Champagne

Wine Pairing \$76 for 2pax



STARTER

TUNA MANGO TARTARE

mango, avocado puree, wasabi, white & black sesame

or

PAN FRIED FOIE GRAS

pan fried, fig compote, brioche & mesclun salad

or

WHOLE FRESH BURRATA MOZZARELLA (PREMIUM VEGETARIAN OPTION)

mesclun salad, cherry tomatoes on vine, olive sauce

MAIN

GRILLED ANGUS BEEF TENDERLOIN

mashed potatoes, green asparagus, vichy carrots & Cognac cream sauce

or

POACHED SALMON

carrot puree, sauteed french beans & capers butter

or

SHRIMPS TRUFFLE ANGEL HAIR

75 #C egg & seaweed

or

LOBSTER RISOTTO

Acquarello rice & green asparagus

DESSERT

DUO OF CHOCOLATE

chocolate ganache & sea salt caramel macaron with artisan Valhrona dark chocolate gelato

or

DUO OF LEMON TART BRULEE & MERINGUE

hard caramel top lemon tart & meringue lemon tart with artisan low fat yoghurt gelato

COFFEE