

Reduced a la Carte

Menu 2

Entrée

Jerusalem artichoke & potato soup with crostini

Seared scallops & sand crab with home made rag pasta, semi-dried cherry tomatoes & garlic cream

Carpaccio of Wagyu beef with a horseradish cream & petite salad

Risotto of roasted pumpkin & seared lemon thyme quail

Mains

Home-made tagliatelle with scallops, prawns, mussels, fresh crab & cherry tomatoes in white wine & olive oil with a hint of chili

Risotto of roasted pumpkin & seared lemon thyme quail

Charred spatchcock with prosciutto & sage, green asparagus and soft polenta

Pancetta wrapped eye fillet, potato & caper mash with a rosemary jus

Seared daily fish on a pumpkin and corn mash with prawns, scallops & mussels in a seafood broth

Desserts

Fresh strawberries & mascarpone cream layered between crisp puff pastry

Tiramisu with Italian coffee liqueur, savoiardi & mascarpone

Vanilla bean crème brûlée with cantucci biscotti

Rich Callebaut chocolate tart with hazelnut ice cream & raspberry compote