



## 5-COURSE MENU

### AMUSE BOUCHE

Salmon Gravlox on Pumpernickel Bread

### STARTER

Seared Creamy Scallop Thai Style with Green Asparagus GF LF SF

or

Apricot Glazed Shrimp and Peppadew Salad GF LF SF

or

Quinoa on Wilted Spinach Cashew Mayo V GF LF N

### SOUP

Lobster Bisque with Puff Pastry Topping SF

or

Green Pea & Truffle Soup V GF LF

### SORBET

Chili Ginger & Blueberry Sorbet GF LF

### MAIN COURSE

Oven Baked Maldivian Lobster with Saffron and White Wine Sauce GF SF

*(Served with Seasonal Vegetables and Roasted Baby Potatoes)*

or

Char Grilled Australian Black Angus with Foie Gras GF

*(Served with Porcini Mushroom Sauce, Baked Potato accompanied by Paprika Sour Cream - Korean Roasted Eggplant and Grilled Veges)*

or

Homemade Ricotta & Spinach Ravioli with Manchego Cheese Gratin V

### DESSERTS

Vanilla Tiramisu Sphere, Spicy Chocolate Rum Ball N

or

Chocolate Fondant served with Your Flavour of Ice-Cream

or

Green Tea Matcha Ice-Cream

Tea or Coffee & Petit Fours N

GF Gluten free

V Vegetarian

LF Lactose free

SF Shellfish

N Contains nuts