

CLASSIC MENU

VEGETARIAN

Individual pissaladiere with anchovy salt
Goats cheese cream topped with beetroot crisp and balsamic gel
New season truffle infused mushrooms
Millefeuille of chargrilled tomato, buffalo mozzarella and baby basil

SEAFOOD

Avocado mousse cornetto with cured salmon
Smoked salmon involtini with stuffed with cream cheese
Celeriac purée topped with seared mackerel and saused beetroot
Gaspacho shot served with poached prawn
Oyster po boy served in its shell with pickled carrot

MEAT

Beef fillet with truffle mash topped with potato fries
Duck liver parfait cone with caramelised red onion
Pan seared venison loin with parsnip crisp
Slow cooked pork belly on sweet potato purée with apple jus
Crisp chorizo on saffron mash with sweet radish

GOURMET MENU

VEGETARIAN

Spoons of sun blushed heritage tomatoes with burrata mozzarella and balsamic pearls
Artichoke and truffle beignets
Courgette involtini of chargrilled pepper and asparagus with shaved parmesan
Gruyere and truffle rarebit

SEAFOOD

lobster truffle maki
Crab on potato cake with pickled cucumber
Crayfish with avocado and sweetcorn salsa in cucumber cup
Smoked eel on squid crisp bread with orange caramel

MEAT

Foie gras macaroon with caramelised red onion jel
Steak tartare with quails egg yolk
Lamb loin skewer with pistachio dust and horseradish mousse
12 hour pulled pork shoulder croquette with apricot jam

FUSION MENU

VEGETARIAN

Vegetable gyoza with chilli jus
Brinjal bhaji on miniature poppadom
Charred vegetables with miso glaze and tofu dust
Individual asian oeufs en cocotte

SEAFOOD

Grilled scallop satay in a lettuce shell
Prawn lollipops with sri racha mayo
Pan seared tuna roll with sesame seeds and wasabi guacamole
Salmon tetaki with soy and edamame bean

MEAT

Fillet of pork wrapped in nori leaves with honey soy dressing
Slow cooked miso glazed pork belly
Flamed chicken with kimchee
Beef rendang on sticky rice spoons

DESSERT MENU

SWEETS

Miniature french macaroon selection
Miniature jam doughnuts with creme anglaise dipping sauce
Individual mini cornetto ice cream cones
Shards of chocolate brownie and creme fraiche
Miniature lemon meringue pie
Individual creme brûlée

FINGER FOOD

VEGETARIAN

Arancini di Riso
Individual neopolitan pizette
Fresh steamed dim sum selection

SEAFOOD

Tempura rock shrimp with wasabi mayo
Seafood wontons with chilli vinaigrette dipping sauce
Blackened mahi mahi with mango chutney skewers

MEAT

Grilled chicken teryaki skewers with caramelised baby leeks
Skewered paprika pork meatballs with a tomato ragu dipping sauce
Individual venison wellington with jus
Quails egg scotch egg

BOWL FOOD

VEGETARIAN

Asian mushroom risotto with chilli, ginger and soy
Truffle mushroom risotto with parmesan shavings
Brinjal bhaji curry and fragrant rice
Individual burrata and heritage tomato salad with fig & balsamic pearls

SEAFOOD

Penang prawn curry with lime rice
Tofu noodles with shrimp, peanuts and tamarind
Seafood fregula with tarragon

MEAT

Slow cooked peking duck salad with mizuna leaves, pomegranate and uzu dressing
Crispy chicken katsu curry
Serloin of British beef on pomme puree with asparagus and jus