



Group Pre-Set Menu #1

CRAB CLAW WITH SCALLOP CEVICHE
Manhattan Cocktail Sauce

or

RAZOR THIN AGED PROSCIUTTO DI PARMA & FIG
Arugula, Shaved Parmesan, Beetroot Puree

or

SCARPACCIA ZUCCHINI 'TART'
Overnight Roasted Tomato, Burrata

OXTAIL CONSOMMÉ
Glass Noodle Chiffon, Vegetables

or

GNOCCHI WITH BUTTER AND SAGE

POLYNESIAN GRILLED WHOLE SHRIMP, ZUCCHINI RIBBONS, SALSA VERDE
Zucchini Lemon Risotto

or

APPLEWOOD BACON WRAPPED FILLET MIGNON BRAISED OXTAIL RAGU*
Portobello Planko

or

PAN ROASTED CHILIAN SEABASS*
Miso Ponzu Glazed, Light Passion Fruit

**Main Courses served with Sautéed Garden Vegetables and Roasted Potatoes*

CHOCOLATE FONDANT GANACHE POACHED PEAR RED WINE
Dulce de Leche Ice Cream

or

LEMON BLUEBERRY MOUSSE CAKE, LEMONGRASS COCONUT PANNA COTTA
Lychee, Strawberry

PETIT FOURS

COFFEE & TEA

\$115.75 plus 17% service charge