



Group Pre-Set Menu #1

CRAB CAKE

Red Chili Mayonnaise & Chives

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

Artichoke Lemon Risotto

or

APPLEWOOD SMOKED BACON WRAPPED FILLET MIGNON BRAISED BEEF RIB RAGU*

Portobello Panko

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 20% service charge