



## Group Menu I

This menu is available for parties with a minimum of 20 guests

### STARTERS

#### PROSCIUTTO WRAPPED FIGS

Gorgonzola Stuffing, Balsamic Onion Jam, Honey, Radicchio Orange Salad

or

#### ARUGULA SALAD & WHIPPED LEMON ZEST RICOTTA (gf) (v)

Citrus Segment, Melon, Dry Cranberries, Apple Mint Vinaigrette

or

#### CARAMELIZED CARROT GINGER SOUP (gf) (vg)

Coconut Foam

or

#### CREAMY CRAB CROQUETTE

Pickled Cabbage, Mango Mayo Chutney

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### MAIN COURSES

#### DIJON HONEY GLAZED GRILLED SALMON

Celery Root Puree, Creamy Butter Sauce, Pickled Pineapple, Fennel,

Mashed Potato, Vegetable Bundle

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#### BEEF RIB

Caramelized Onion, Bordeaux Wine Sauce, Mashed Potato, Vegetable Bundle

or

#### ROASTED CORNISH HEN, MUSHROOM STUFFING

Sauté Green Pea, Demi Glaze, Mashed Potato, Vegetable Bundle

or

#### TOFU MUSHROOM TERIYAKI (vg)

Garlic Ginger Rice

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### DESSERTS

#### CHILLED CHOCOLATE FONDANT

Coffee Ice Creams, Salted Butter Caramel Sauce, Mixed Berries

or

#### PASSION FRUIT CHEESECAKE

Mango Sorbet

or

#### LAYERED CHERRY CREAM CAKE

Crusted Pistachio, Berry Compote, Vanilla Ice Cream

#### PETIT FOURS

COFFEE OR TEA

\$108,75 per person  
plus 21% service charge

You have the option to enhance your menu by incorporating the following items:

\*with 1/2 Lobster add \$45.75 (price subject to change according to availability)

\*with Dry Aged Ribeye 18 oz bone in add \$67.75 (price subject to change according to availability)

A 21% service charge is applicable on all food & beverage