



Entrée

**Veal Tonnato, Tuna aioli,** Crumbled Anchovy, and Truffle

Sorbet

Coconut and lychee

Main Course

Pan Seared Salmon

White Wine Braised Fennel, asparagus, Saffron Potato, Chives Oil and Caviar

Or

**Grilled Lamb Rack** 

Duck fat Potatoes, Green Peas Puree, Maple Glazed Pumpkin, and Morel Jus

Dessert

**Texture of Chocolate** 

Dark chocolate flexi ganache, Citrus chocolate soil, milk chocolate Chantilly with crisp

K199 per person





Entrée

### Wild Mushroom Soup

Mushroom Velouté, Thyme Portobello, Essence and Roquefort Toast

Sorbet

Raspberry and Thyme

Main Course

### **Fillet of Red Snapper**

Roasted Red Snapper, Confit Potatoes, Artichoke, Semi Dried Tomatoes and Herb Sauce

Or

#### **Braised Lamb Loin**

Artichoke, Smoked Aubergine Puree, Leeks and Potato Hash Cake, Cumin Jus

Dessert

**Lemon Mascarpone Cake** 

with Pomegranate

K199 per person





Entrée

**Roasted Pumpkin Soup** 

with Garlic bread

Sorbet

Blueberry & Mint

Main Course

**Grilled Lamb Rack** 

Parmesan Mash, Herbed vegetables, Truffle jus

Or

Pan Roasted Fillet of Fresh Fish

Saffron Potatoes, Green Peas Puree, Broccoli and Basil Oil

Dessert

Berry coconut panna cotta

with Black Pepper Crumble

K199 per person





Entrée White Bean Soup with Crusty Garlic bread

Sorbet
Blueberry & Mint

Main Course

**Grilled Chicken Breast** 

Oven Roasted Potatoes, Buttered Vegetables and Mushroom puree

Or

**Roasted Sirloin Steaks** 

Garlic Mash, Herbed Vegetables, Truffle Jus

Dessert

Dark Chocolate Slice with Apricot Puree

K199 per person