



4 Course Set Menu Option 1

Entrée

Bacon Dusted Scallops

Truffle Cauliflower Puree, Thyme, and Lime Oil

Soup

Tuscan White Bean

Buffala, Crusty Garlic Bread

Sorbet

Strawberry Apple & Banana

Main Course

Rosemary Olive Tapenade Crusted Lamb Rack

Parmesan Mash, Organic Vegetables & Aged Balsamic Glaze

Or

Seared Tuna

Soya Marinated Tuna, Butter Poached Shrimps, Confit Leeks with Pickled Cucumber Jus

Dessert

Orange Pistachio Crème Brulé

with Honeycomb

K299 per person

*Certain items in the menu may be subject to availability





4 Course Set Menu Option 2

Entrée

Thai Chilled Prawns

Fresh Mango, Avocado, Cos Lettuce and Herb Oil

Soup

Lobster Bisque

Classic Lobster Bisque with Mascarpone, Chives, and Charred Corn

Sorbet

Mango & Mint

Main Course

Crusted Fresh Fish Steak

Nori crumble fish, Butter Poached Prawn, Broccoli, Mushroom Ragout, and Lime Jus

Or

Roasted Wagyu Sirloin

Fondant Potato, Confit Carrot, Wine Poached, Shallots with Merlot Sauce

Dessert

Coconut Panna Cotta

with Berry Compote & Lemon Crumble

K299 per person

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