

MENU

FOR THE TABLE

DINNER ROLLS
Whipped Honey Butter

AMUSE

OYSTERS
Champagne Gelée, Royal Imperial Caviar

TO START

Choice of the following:

**SMOKED SALMON &
PRAWN TERRINE**
Baby Leaf Salad

BEEF CARPACCIO
Shallots, Chives, Pine Nuts,
Truffle Aioli, Fresh Black
Truffle, Lemon

BURRATA
Seasonal Fruit Preserve,
Toasted Ciabatta

MAINS

Choice of the following:

KING PRAWNS
Sapphire, Lemon Cream,
Citrus Rice

300G RIBEYE
Truffle Butter, Potato Purée,
Asparagus, Beef Jus

SEARED SALMON
Baby New Potato, Asparagus,
Hollandaise, Salmon Roe

**TRUFFLE & PORCINI
MUSHROOM RAVIOLI**
Parmesan, Lemon

DESSERT

COCONUT MOUSSE

Tropical Salsa, Litchi Sorbet, Mango Purée

