

THREE COURSE SET MENU - 1

Caesar Salad

Crispy young romaine lettuce gently tossed with garlic anchovy dressing, herb garlic croutons, crispy bacon bits, shaved Reggiano cheese

Grilled Victorian beef sirloin

With roasted button mushrooms, potato gratin, grilled vegetables, onion jam, natural beef jus

Coconut; Milk Panacotta

Jack fruit and candied coconut; meat; compote Coconut; milk sherbet;



THREE COURSE SET MENU - 2

Tuna tartar

Green asparagus, soft quail egg organic micro herb, virgin olive oil citrus emulsion, sea sale flakes

Free-range chicken breast

Baby bok choy, vegetable fondue Natural meat jus, fresh tarragon

Valrhona bittter chocolate mousse

Tangerine and almond in light Grand Marnier syrup,
Tangerine sherbet, sesame tuile



THREE COURSE SET MENU - 3

Deep sea scallops and tataki of Ahi tuna

Warm mango chili salad, snow pea sprouts, wasabi balsamic reduction herb micro greens, sprinkled with Togarashi peppers

Roasted duck breast

Organic greens, light hoisin vinaigrette Spring onion, red chili oil

Roasted banana bread and butter pudding

Banana and cardamom ice cream "Pisang" banana chips, light; banana coulis



THREE COURSE SET MENU - 4

Doubled boiled Crab consommé

Slow poached barramundi, enoki mushrooms Edammame beans, kafir lime oil

Crispy skin sea bass

Chinese cabbage rolls, pink peppercorn and citrus compote, Crustacean bisque

Sticky rice maki rolls, grilled mango

Ripe mango sherbet, light mango syrup Sweet condense milk