



\$89 PER PERSON
SAMPLE MENU A

WE SUGGEST ALLOWING 2 HOURS TO ENJOY THIS MENU

TO BEGIN

LOCALLY MADE BREAD

MARINATED OLIVES, OLIVE OIL

ENTREES

NEW ZEALAND SCALLOPS, BUTTERNUT, BURNT ORANGE, CHORIZO, SAGE
FREEDOM FARMS TWICE COOKED PORK BELLY, EGGPLANT, DRIED APRICOT, SHIITAKE, KALE
PARSNIP & TONKA BEAN SOUP, MADELEINE, PEAR, WALNUTS (VG, GF)

SORBET

SERVED AS A PALATE REFRESHER, BETWEEN COURSES

MAINS

LONG LINE CAUGHT FISH OF THE DAY, CRUSTACEAN BISQUE, LEEK,
CALAMANSI, WAKAME, SCALLOP DIM SUM
GRILLED EYE FILLET, WATERCRESS, DUKKAH, WALNUT HOLLANDAISE, TRUFFLE DAUPHINE
SPICED KUMARA & QUINOA BEIGNET, TOM KHA GAI, CURRY LEAVES, WILD RICE, KIMCHI (GF,DF)

ALL MAINS SERVED WITH ROASTED BABY POTATOES

TEA & FILTER COFFEE

ADDITIONAL ADD ONS

PLEASE SPECIFY IN ADVANCE IF YOU WOULD LIKE TO INCLUDE EITHER OF THE BELOW

SELECTION OF PETITS FOURS (\$7.50 PER PERSON)

PREMIUM CHEESE PLATTER 4 CHEESES (\$180.00 SUGGESTED FOR 10 PEOPLE)

Menus are subject to seasonal availability and may change without notice
Our talented team of chefs are happy to cater to dietary requirements given in advance
Most dishes can be modified to suit gluten free & dairy free guests
VG – Vegan | GF – Gluten Free