



– First Course –

Chili Butter Poached Prawn

roasted corn & green lentil salad with a citrus coconut dressing *gf

Duck Confit Spring Roll

daikon radish slaw & a luxardo cherry gastrique

Crab Stuffed Uni Arancini

with a ponzu aioli

Cauliflower Bisque

black truffled fried chickpeas & crispy serrano jamon *gf

– Second Course –

Apple & Mushroom Ravioli

walnut pesto & roth blue cheese cream

Tuna Crudo

prosciutto de parma, pickled watermelon & a citrus seaweed gomasio *raw *gf

Lobster Cream Pâte à Choux

lobster salad stuffed profiterole & celery root slaw

Trio of Cold-Water Oysters

with flying fish roe *raw *gf
spicy tomato // ginger & carrot // citrus & cucumber

– Entrée Course –

Beef Rossini

served on crostini with foie gras & a madeira wine demi-glace

Scallops & Champagne Beurre Blanc

osetra caviar, buttered parsnip purée, French turned potato & baby carrots *gf

Boneless Chicken Porchetta

stuffed with serrano jamon & roth gruyere,
with grilled broccolini, whipped potatoes & truffle pan jus *gf

Colorado Lamb Rack

black truffled encrusted, potato gratin dauphinois

- Dessert Course -

Tiramisu

espresso & hazelnut liqueur-soaked lady fingers,
mascarpone whipped cream,
chocolate ganache & toasted hazelnuts

Zabaglione

Italian custard sweetened with Moscato wine &
layered with candied raspberries & topped with almond crumble *gf

Pear-Pomegranate Galette

puff pastry filled with diplomat cream,
topped with a spiced-poached pears & pomegranate

Spiced Chocolate Crème Brulée

rich chocolate custard, warming spices,
topped with burnt sugar, whipped cream & chocolate curls *gf

Chocolate Covered Strawberries & Champagne

house-made white & dark chocolate strawberries decorated with gold leaf *gf