

EXCLUSIVE GALA DINNERS

MENU 1

\$ 92.00 per person

Entree

Millefeuille of Scottish smoked salmon & waffle potatoes
served with avocado cream & tomato salsa

Main

Skin-crisp Mediterranean sea bass fillet
served on extra virgin olive oil mashed potatoes & mussel & clam jus

Dessert

Caramelized pineapple tatin served with vanilla & cinnamon cream

MENU 2

\$ 105.00 per person

Entree

Salad of lobster & Osietra caviar served with mesclun leaves & aioli cream

Main

Noisette of baby lamb & Parma ham served with piperade & rosemary jus

Dessert

Pannacotta of candied orange & honey served with pistachio nut waffle & citrus chips

MENU 3

\$ 112.00 per person

Entree

Foie gras & quail terrine
Fig chutney & crusty brioche
Three mushroom cappuccino cream served with Parmesan chips

Main

Tournedos of veal fillet wrapped in sage & Pancetta
served with polenta cake scented with Marsala wine infusion

Dessert

Bitter chocolate fondant served with cinnamon cream & fresh forest berries