

## Starter Choices (Please choose 1)



Confit Smoked Salmon tower, marinated Prawns  
Served with sun blush tomato relish and garden greens



Shredded roast duck with green mango, fresh herbs  
mixed leaves salad, lime juice, brown sugar dressing  
with duck ballotine



Roasted pepper, grilled asparagus and quinoa & rice  
flour tart with roast artichokes, imported greens, micro  
herbs and oranges

## Main Course Choices (Please choose 1)



Herb crusted roast prime aged fillet of beef  
Served with Anna potatoes, forest mushroom ragout  
and tarragon cream sauce and roast root vegetable  
parcels



Pan seared supreme of chicken fillet stuffed with  
herb mousse topped with grain mustard honey sauce  
Served with Anna potatoes and roast root vegetable  
parcels



Baked baby eggplant filled with ratatouille vegetable on  
a bed of saffron fennel risotto and sautéed baby  
spinach  
Served with Anna potatoes and roast root vegetables  
parcels

## Dessert Choices (Please choose 1)



Dark Chocolate marquise

Infused with chocolate chips and ginger, served with raspberry sauce, mixed berry cheese cake ice cream and strawberry macaroons



Exotic fresh fruits in almond tuille basket with passion fruit coulis and lemon water ice