

June Lunch Prix Fixe Menu

Starters - Choice

Sorrel Smoked Duck, Cauliflower Panna Cotta, Roasted Beets, Passionfruit
Shrimp Toast, Sriracha Mayo, Avocado Mousse, Celery, Radish
Tortilla Soup, Pulled Chicken, Black Bean, Roast Corn, Crema

Sorbet

Main Courses - Choice

Coconut-Roucou rubbed Yellow Fin Tuna,
Curry Spice Pumpkin, Fire-Roasted Tomato Choka, Spicy Bodi, Shandon Beni
Gremolata
Crispy Pork Belly Tacos,
Arroz Verde, Refried Beans, Onions & Peppers, Smoky Chipotle Salsa, Queso
Fresca, Flour Tortillas
Beef Short Rib Ragu, Pappardelle Pasta, Mushrooms, Tomato, Parmesan

Desserts - Choice

Red Wine Poached Pear, Granola Crumble, Lavender Ice Cream
Matcha Crêpe Cake, Roast Coconut Ice Cream, Blueberry Compote, Fried
Bougainvillea
Chocolate-Orange Spiced Pot de Crème, Honeycomb Ice Cream, Orange Dust

3 Course - \$250.00 per Person plus 12.5% V.A.T.
Includes - Glass of Wine

2 Course (Main & Choice of Starter or Dessert)
\$190.00 per Person plus 12.5% V.A.T.

Main Course - \$150.00 per Person plus 12.5% V.A.T.

