

CANAPÉS

(Choice of 6 pieces per person. Please see list)

APPETIZERS

Carrot, coconut and ginger soup with fresh coriander

or

Heirloom tomato salad with burrata, pine nuts and basil pesto

or

Seared tuna with sauce vierge and Mediterranean salad

MAIN COURSE

Red wine and rosemary braised lamb shank on sweet potato mash
with roasted brussel sprouts and heirloom carrots

or

Giant jumbo garlic shrimp on creamy risotto with asparagus,
sun-dried tomatoes and kalamata olives

or

Pan-seared duck breast with forest berry sauce, duck fat roasted
potatoes and miniature vegetables

VEGAN / VEGETARIAN OPTION

Wild mushroom risotto with truffle oil and pine nuts

DESSERT

Duo of tiramisu and cannoli

or

Spiced passion fruit panna cotta

\$135 / person plus taxes*

*Prices don't include labour, room rental or service fee
A maximum of 2 choices are allowed for the main course