



## Multi 5-Course Menu

### First Course - Choose one

#### *grilled corn soup*

seared scallops, chives, crème fraiche, cajun oil

#### *seasonal mushrooms soup*

oyster, shitake, black truffle, poached shrimp

### Second Course - Choose one

#### *blooming salad*

english cucumber, cilantro vinaigrette  
feta, kalamata, snap peas,  
grape tomatoes & croutons

#### *roasted root salad*

marinated beets, rutabaga, sweet potatoes,  
chevre & dijon vinaigrette

### Third Course - Choose one

#### *pumpkin ravioli*

sage, brown butter, capers &  
san marzano tomato confit

#### *lobster ravioli*

cream, shitake, vodka, tomatoes & basil

### Main Fourth Course - Choose One

#### *double lamb chops*

whipped potatoes, broccoli,  
rosemary demi glace & garlic confit

#### *chicken pillard*

stuffed with goat cheese and spinach  
shallot vinaigrette & celery root puree

#### *massaman prawns*

cilantro, carrots, coconut milk & crispy shallots

#### *seared tuna*

carrot coconut creme, spring pea puree  
& fennel ferns

#### *fillet mignon*

baby carrots, string beans, cognac reduction &  
celery root puree



**Dessert Fifth Course - Choose one**

***tres leches trifle***

assorted fresh berries, coconut whip and mint

***warm chocolate cake***

raspberry coulis & whipped cream

***coconut flan***

caramel, blueberries & crème chantilly

***crème brûlée***

vanilla beans & organic cane sugar