

N

# Set Menu

2 COURSE @ PP

3 COURSE @ PP

## Appetizer

Cauliflower and Fennel Soup with Carrot Crisps 

*served with artisan bread and butter*

Pan fried Garlic and Herbs Tiger Prawn

*on garlic bloomer, watermelon and vodka shot*

Confit of Duck Leg

*with five spice gravy, roasted root vegetable*

Nicoise Salad 

*with egg, edamame beans, tender steam broccoli, organic quinoa*

## Main Course

Grilled Ribeye

*served with triple cooked chips, cherry vine tomato, grilled mushroom, peppercorn sauce*

Oven Roast Rump of Lamb

*served with potato gratin, buttered green beans, rosemary and red wine jus*

Pan Seared Breast of Chicken

*served with roasted beetroot puree, honey roasted butternut squash, red wine and blueberry jus*

Grilled Sea Bream

*served with roasted mediterranean vegetable, lemon, parsley and capers dressing*

Fresh Gnocchi 

*served with tomato, mozzarella, basil and ratatouille vegetable*

## Dessert

Triple Chocolate Brownie

*served with chocolate Ice cream*

Layered Vanilla Pod and Mixed Berry Cheese Cake

*served with fresh berries*

Treacle Tart

*served with vanilla ice cream and salted caramel sauce*

Chocolate and Praline Cream Mousse

Slices of Fresh Fruit



ACCOR