

4 services

Hors d'oeuvres

Sweet and sour vegetable tartar, fresh coriander, mustard seeds

Mini pulled beef taco, BBQ sauce, smoked cheddar

Appetizer

Salmon tartar, kalamansi, asparagus, olive oil, turmeric crisp

Main course ONE CHOICE

Guinea fowl stuffed with cranberries and pistachios, tarragon celeriac puree, seasonal vegetables

Slow cooked blue Marlin, lemon confit chickpea mousse, artichoke and fennel escabeche

Filet mignon, star anise demi-glace, tarragon celeriac puree, seasonal vegetables

Dessert

Apple tarte tatin, crumble, chantilly cream

