

SEATED DINNER

SUGGESTED DINNER MENU

FIRST COURSE CHOICE OF:



FIELD LETTUCES, SHAVED FENNEL, TOMATO FRUITS WITH MUSTARD VINAIGRETTE
BUTTERNUT SQUASH CAPPUCINO WITH ALMOND CLOUD AND HAZELNUT VEIL
SEARED SEA SCALLOPS WITH FOIE GRAS MUSHROOM HASH

MAIN COURSE CHOICE OF:



JIDORI CHICKEN YUZU KOSHO AND JAPANESE SAN SAI RICE
HALIBUT WITH CELERY ROOT SAUCE, BROCCOLI RABE AND
SAFFRON AIOLI DRESSING
CURRIED SCENTED BEEF SHORT RIBS WITH ROASTED PARSNIP, POTATO AND ROOT
VEGETABLES
HAZELNUT-CRUSTED TUNA WITH SWEET AND SOUR SPINACH, PEAR AND
SOY MUSTARD SAUCE
BRAISED LAMB SHANK WITH FINGERLING POTATOES, BOK CHOY AND
SPICY PEANUT SAUCE

DESSERT CHOICE OF:



FIRST OF SEASON STRAWBERRY SHORT CAKE WITH SPICED CHOCOLATE
MILK SHAKE
PASSION FRUIT CHEESE CAKE WITH COCONUT ICE CREAM
RASPBERRY CHOCOLATE MARQUIS CAKE WITH RED WINE POACHED PEARS

NOË
Restaurant & Bar