

## Three Course Dinning

### *To Start*

#### *Amuse Bouche*

*Soy and ginger Candied Beef on naan Bed+ Scallion+ Micro greens*

#### *Appetizer*

*Chef's own spiced prawns + Avocado + Cucumber + Lime and Grapefruit+  
Pineapple + Double Smoked Lardon+ Lemon Chip*

OR

*Maple thyme glazed pork belly+ Compressed Watermelon+ Toasted Sesame Seeds+  
Candied Snow Peas+ Pea Shoots+ Slaw+ Orange Aioli*

#### *Main Course*

*Wild Mushroom and Goat Cheese Chicken Roulette+ Saffron Risotto+ Baby  
broccoli+ Pan Reduction Sauce*

OR

*Chef's Spice blend braised Beef Short Ribs+ White Truffle Mashed Potato+  
Prosciutto Wrapped Asparagus+ Mushroom Demi glaze*

OR

*Coconut and Pineapple marinated Halibut, wrapped in Banana Leaf+ Citrus  
Rice+ Mint Pea Puree+ Garlic Sauté Baby Spinach+ Garnishes*

#### *Dessert*

*Cheer Me up Cake+ Blueberry Chantilly+ Raspberry lemon Meringue+ Spun  
Sugar+ Chocolate Disc+ Brittle Crumbs+ Baby mint+ Berries*

*(Ask me for add on)*