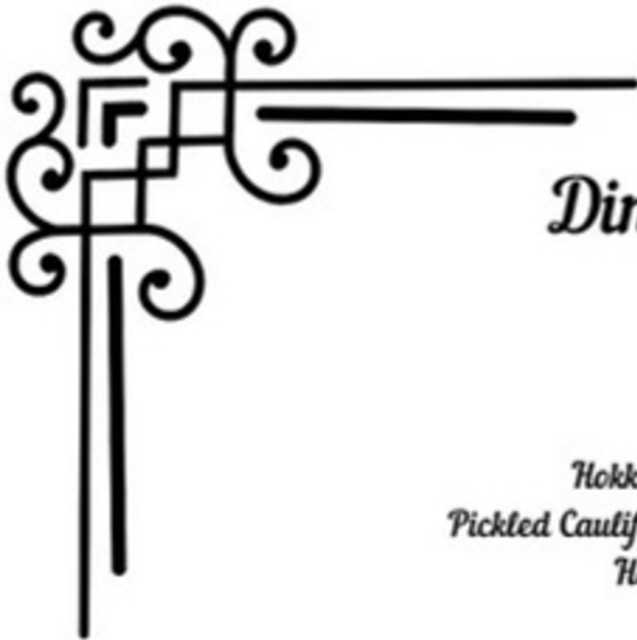




# Dinner Menu

## APPETIZER

*Hokkaido Scallop Carpaccio  
Pickled Cauliflower Couscous, Avruga Caviar,  
Hazelnut, Micro Cress*

## SOUP

*Onion Soup (V)  
Toasted Baguette, Gruyere Cheese,  
Dried Parsley*

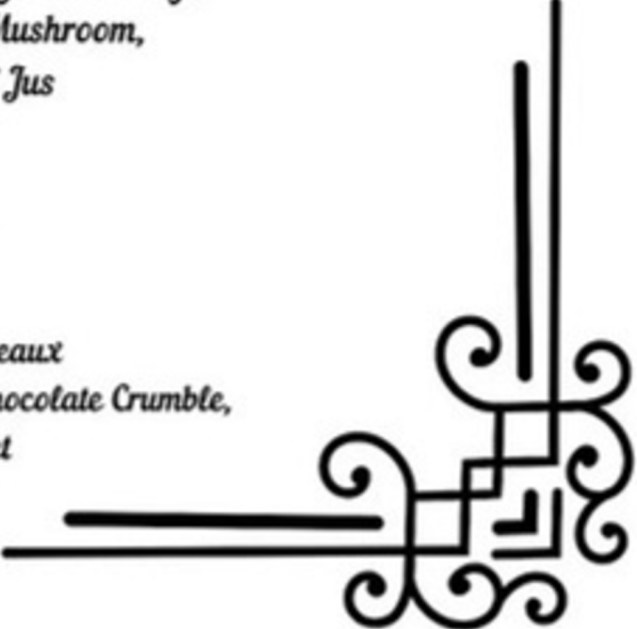
## MAIN COURSE

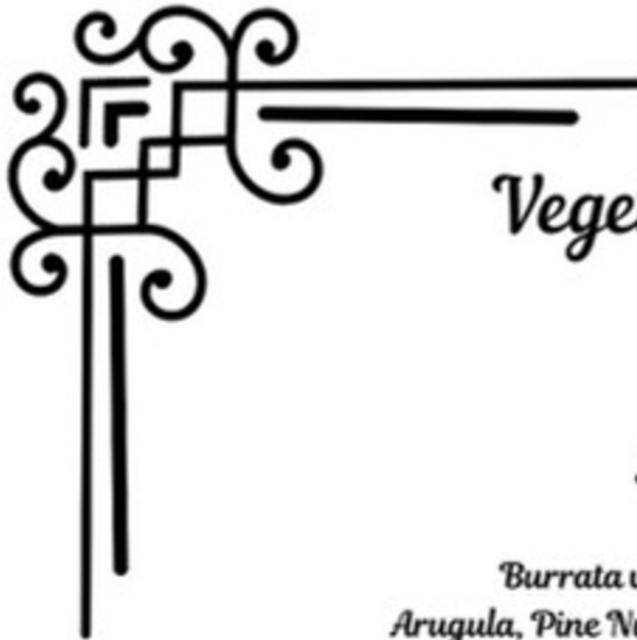
*Pan Seared Norwegian King Salmon  
Charred Tiger Prawn, Charred Broccolini,  
Potato Terrine, Creamy Pesto Sauce*

*12 Hour Slowed Braised Angus Short Rib  
Truffle Mashed Potato, Crispy Onion Ring,  
Baby Carrots, Sauteed Mushroom,  
Vine Tomato, Beef Jus*

## DESSERT

*Moist Chocolate Gateaux  
Jivara Chocolate Whip, Salted Chocolate Crumble,  
Raspberry Sorbet*





# *Vegetarian Menu*

## *APPETIZER*

*Burrata with Heirloom Tomatoes  
Arugula, Pine Nut, Aged Balsamic, Basil, EVOO*

## *SOUP*

*Wild Forest Mushroom Soup (V)  
Crouton, Truffle Milk Emulsion*

## *MAIN COURSE*

*Eggplant Parmigiana  
Arugula, Shared Parmesan Cheese,  
Roasted Garlic Tomato Sauce,  
Basil Tuile, Micro Cress*

*Truffle Butternut Wellington  
Grilled Cauliflower, Glazed Baby Carrot, Morel Cream Sauce*

## *DESSERT*

*Fresh fruits platter  
Watermelon, Pineapple, Rock Melon*

