



5 Course Chefs Tasting Menu

Tiger Prawn & Blue Swimmer Pot Sticker

Watermelon, lime & vanilla consommé

Seared Spring Bay Scallops

Eschallot & vanilla puree, honey glazed pancetta & watercress

Ravioli of Twice Cooked Duck

Confit of shitake & eschallot with cassia bark cream reduction

Black Angus Beef Eye Fillet

Herb & fried garlic crust, truffle mash
mushroom & goats cheese slice & Touriga jus

Or

Daily Reef Fish Fillet

Market fish prepared with seasonal ingredients of Chef's whim
(eg. Chermoula rubbed Nannygai with spiced vegetable ragout & harissa hollandaise)

Mango & Kaffir Lime Crème Brulee

Pineapple & ginger confit, coconut sorbet & pistachio tuille