



Function Menu

Entrées

(Choose from Hot Starters, Cold Starters or Soup)

- Hot Starters -

Seafood and Shi, Take Mushroom Ravioli, Seafood Salad and Crab Bisque Sauce

Seared Scallop, Roasted Baby Shallot and Bacon, Parsley Veloute and Yogurt with Garlic Emulsion

Oriental Flavoured Duck Comfit Cannelloni, Butternut Pumpkin Puree, Goat Cheese Espuma and Chives Oil

Long Bean and Jackfruit Chinese Bun Butter Roasted King Prawn and Lawar's Spices Sauce

Fava Beans Agnolotti , Oxtail Ragout with Cepas and Black Truffle Foam

- Cold Starters -

Homemade Foie Gras Terrine **(Extra US\$13.00++)**

Salmon Terrine with Basil Tomato Coulis

Pan Seared, Black Peppered Maguro with Minted Red Capsicum Salad and Lemon – Olive Oil Sabayon

Crab Salad with Palm Heart, Fresh Herbs Meli Melo and Balsamic – Soya Dressing

Snapper Ceviche with Green Mango Salad, Soba Noodles and Tahini Dressing

Home Made Duck and Foie Gras Terrine with Onions and Raisin Compote



Function Menu

- Soup -

Chilled Tomato Soup with Assorted Condiments

Hot or Cold Artichoke and Almond Soup with White Truffle Oil
and Mascarpone Cream

Sweet Corn and Lime Leaf Soup with Prawn Dumpling

Thai Green Curry Pumpkin Soup with Prawn Kabab

Main

Lamb Tournedos with Parmesan Polenta, Cumin Scented
Vegetables Ratatouille and Moroccan Spices Jus

Roasted, Stuffed, Baby Chicken with Portobello
Mushroom. Potato Roesti and Rosemary Jus

Beef Tenderloin, Asian Mushroom and Nori Dusted with
Potato Croquette and Bordelaise Sauce

Duck Breast, Potato Confit, Caramelised Turnip and Five
Spices Cabernet Jus

Pan Seared Tiger Prawns and Scallop with Mascarpone
Enriched Risoni, Tomato Confit, Garlic Chips and Nut Butter

Snapper, Asian Greens with Oyster Sauce, Ika No
Tempura and Lemongrass Butter Sauce

Roasted Butterfish, Lemon Pesto Gnocchi, Baby Glazed
Vegetables and Balsamic Reduction

Curry Flavoured Roast Lobster Tail, Green Asparagus,
Zucchini, Potato and Coconut Veloute

(Extra US\$13.00++ and subject to availability)



Function Menu

Sweet Temptations

Raspberry Bavarois with Almond Sanded Crust and Orange Minted Salad

Trio Chocolate Symphonie

White Chocolate Cappuccino, Roasted Nuts and Chocolate Sauce

Caramelized Apple Tart

Coconut and Chocolate Panna Cotta with Jackfruit and Cacao Coulis

Passionfruit Delight with Mango Coulis

Mango Cheesecake with Raspberry Coulis

Lemon Meringue Tart with Raspberry Coulis

Crème Caramel

Bali Coffee or Tea, Cappuccino, Espresso, Flat White, Latte, Long Black or Macchiato