
Menu Extravaganza

Le Menu

Carpaccio of Hokkaido Sea Scallop with Ikura
Yuzu, Basil and Chili Pearl with Citrus Dressing

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Crispy of Duck Confit with Foie Gras  
Caramelised Onion and Java Coffee Sauce

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Homemade Risotto with Lobster Bites
Lobster Emulsion with Cognac

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Signature Roasted Quail Stuffed with Trumpet Mushroom  
Caramelised Onion, Baby Carrots and Tomatoes, Red Wine Sauce

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Classic Pear Tarte with Almond Crust
Creme Chantilly

Minimum 6 persons
Maximum 18 persons
Staffing, Transport and Catering Fees apply