

Fusion Cuisine Menu for Six in The Kitchen

\$150 nett per person

Please choose a dish from each section

Starters

Salmon tossed in Wasabi Mayonnaise topped with Herb Salad and Crouton

Warm seared Scallops with Furikake, Rocket Salad and drizzled with sesame dressing

Skewer of Lemongrass infused Prawn with Thai Papaya Salad in Sweet Sauce

Main Courses

Steamed Oriental Cod with ginger, served with fragrant rice and Bak Choy sautéed with Oyster Sauce

Cod en Papillote

(Baked Cod infused in Japanese Soy Sauce on seasonal vegetables, (wrapped in its own jus)

Duck Confit with Sweet Potato mash, sugar snaps and drizzled with Star Anise infused sauce

Crispy boneless Chicken Leg served with Garlic-flavoured Potato mash, seasonal vegetables and topped with Spicy Lime Sauce

Desserts

Poached Pear in Cloves-Cinnamon infused syrup, topped with Fig & Honey ice-cream

Panna Cotta with Star Anise infused Pineapple Sauce

Chocolate Mousse with Chinese Three Spice Orange Jelly