

Set Menu A

690.000

ENTRÉE

Pumpkin soup with crispy bacon, coriander, crispy garlic chips and lime zest

or

Australian beef carpaccio with almonds, parmesan, spring onion, asparagus salad and Vietnamese satay vinaigrette

or

Chef's spring rolls with tiger prawns, carrot, cucumber, radish, rice noodles and Vietnamese herbs served with 'nuoc cham' dipping sauce

MAIN

Argentina beef tenderloin with cassia-scented jus with mashed potato, organic vegetables, carrot and ginger puree

or

Pan seared salmon teriyaki served with baked cepe mushroom risotto, pickle ginger, sesame, taro chip and Vietnamese herbs

or

Roast tea-smoked duck breast, mung bean mash with bacon, organic vegetables, garlic chips and cherry sauce

DESSERT

Lotus seed crème brulee served with strawberry syrup and pistachio biscotti

or

Homemade tiramisu matcha served with green tea ice cream and meringue raspberry

or

White and dark chocolate with chocolate soil, biscuit pistachio and fresh fruits

Set Menu B

520.000

ENTRÉE

Veloute zucchini with prawn and sour cream, black caviar, vegetables, herbs

or

Watercress salad with crispy 'lap cheong', roasted capsicum, orange, walnut, and balsamic dressing

MAIN

Cinnamon scented Argentina beef tenderloin wrapped in betel leaf, cinnamon puree, lemongrass with a petite salad

or

Crispy skin sea bass, house made black sesame noodles, wild mushrooms, carrot, zucchini, chili jam, tamarind and coconut sauce

DESSERT

Soy and peanut sesame pannacotta with Darjeeling tea anglaise sauce, peanut, and coconut tuille

or

Crispy banana spring rolls with chocolate sauce and cinnamon ice cream



Prices subject to 10% VAT and 5% service charge